

APPETIZERS

Hummus	Ⓥ cilantro pesto, goat feta, dukkah (contains nuts), kalamata olives, warm naan	17.5
Prawn Cocktail	ⓂⓋ chilled black tiger prawns, cocktail & tarragon horseradish sauce	23
BBQ Ribs	ⓂⓋ forno baked pork ribs, honey, molasses	19.5
Fresh Shucked Oysters	ⓂⓋ served raw on the half shell, any denomination	mp
Mussels	Ⓜ 1 lb of blue shell mussels in coconut curry sauce, herbs, focaccia	26
Fried Oysters	ⓂⓋ Ⓜ cocktail & horseradish tarragon sauce	17
Har Gow	1/2 dozen shrimp dumplings with hot mustard, chili sauce *contains pork	19
Italian Meatballs	organic grass-fed beef, roma tomato sauce, grana padano, basil	21
Korean Style Tofu	Ⓥ crispy tofu, gochujang, green onions	16
Margherita Pizza	Ⓥ Italian 00 flour, roma tomato sauce, basil, mozzarella, Fior di Latte	21.5
Bee Sting Pizza	pepperoni, soppressata, roasted roma tomato sauce, chili honey	26
Feature Pizza	fresh ingredients, daily creation, ask server for details	mp
ⓂⓋ gluten free pizza +4		

FROM the WOK

Signature Wok Squid	flash-fried, garlic, chilies, onions, chili caesar sauce	19.5
Sweet & Sour Chicken	flash-fried, green onions, bean sprouts, sesame seeds	16.5
Thai Curry Prawns	ⓂⓋ snow peas, red peppers, basil, wok fried or steamed rice	25
Szechuan Beans	Ⓥ ginger, chili, garlic	12.5

PLATTERS

Seaside ⓂⓋ 89
half Dungeness crab, grilled prawns, salmon & scallops, lemon caper beurre blanc

Dragon Boat 57
BBQ Ribs, Prawn Sizzle, Meatballs, Grilled Focaccia

Harbour 49
prosciutto, seared albacore tuna, chilled prawns, hummus, feta, roasted tomatoes, olives, naan

Dockside 129 ⓂⓋ
one dozen fresh oysters, chilled clams, prawns, mussels & dungeness crab, ahi tuna tataki, salmon poke, miso-ginger vinaigrette, red wine mignonette, cocktail sauce

Fresh Shucked Oysters market priceⓂⓋ
served raw on the half shell, any denomination

Vancouver Coastal Health advises: "The consumption of RAW oysters or seafood poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."

FOR the TABLE

Prawn Sizzle	white wine, garlic, lemon, butter, focaccia	19.5	Charred Broccolini	Ⓥ ⓂⓋ	salsa verde, grana padano, cracked chili	12
Crispy Brussels Sprouts	Ⓥ		Parmesan Truffle Fries	Ⓥ		
lemon pepper, chili, grana padano		12	roasted garlic aioli			13.5
Cast Iron Mushrooms	Ⓥ ⓂⓋ		Warm Olives	Ⓥ ⓂⓋ		
garlic butter & parsley		11	olive oil, fennel seeds, lemon			8
Steamed Baby Potatoes	Ⓥ ⓂⓋ		Seared Scallops			
butter, parsley		9	lemon caper butter, chives			25
House-made Focaccia	Ⓥ	8				

SOUPS & SALADS

Soup of the Day.....	market price
Manhattan Style Clam Chowder ⑥ tomato based.....	14
Caesar Salad asiago cheese, garlic croutons, crisp capers.....	15
Mediterranean Salad ⑤ ⑥ bell peppers, tomatoes, cucumbers, olives, onions, goat feta....	16
Avocado, Tomato & Albacore ⑥ ⑥ sesame crusted Albacore tuna, Thai basil, ponzu.....	25
Harvest Salad ⑤	
baby kale, brussel sprouts, roasted beets, yams, apple, manchego, walnuts, honey mustard vinaigrette ..	19.5

ENTREES

Cardero’s Signature Cedar Plank Salmon ⑥ prepared medium unless otherwise requested, brown sugar, soy, wok fried rice, market vegetables.....	35
Chicken Piccata panko fried chicken breast, arugula salad, campari tomatoes.....	26
Mussels & Frites ⑥ 1 lb of blue shell mussels in coconut curry sauce, herbs.....	31
Roasted Sablefish ⑥ ⑥ miso-sake marinade, wok fried rice, seasonal vegetables.....	46
Sesame Crusted Albacore Tuna ⑥ ⑥ seared rare, wasabi soy sauce, broccolini.....	34
Grilled BC Salmon ⑥ ⑥ wok fried rice, market vegetables, lemon butter sauce.....	35
Cajun Lingcod ⑥ ⑥ salsa fresca, steamed baby potatoes, broccolini, salsa verde.....	35
10 oz Prime New York Striploin fries, roasted parmesan tomato, broccolini.....	57
New York & Lobster Tail fries, roasted parmesan tomato, broccolini.....	77
+ peppercorn demi-glace	3.5

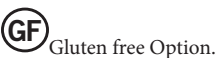
BURGERS & BOWLS

all burgers are served with shredded lettuce, ripe tomatoes & red onions

Coal Harbour Burger grass-fed beef, brioche bun, cheddar, pickle, house sauce.....	22.5
Impossible Burger ⑤ sliced avocado, house-made bun, burger sauce.....	23
Salmon Burger ⑥ fresh steelhead filet, house-made bun, tartar sauce.....	22.5
Linguini Vongole ⑥ fresh manila clams, grape tomatoes, chili flakes, white wine, butter.....	29
Mushroom Tagliatelle ⑤ foraged mushrooms, truffle cream sauce, shaved parmesan	26
Spaghetti Bolognese grass-fed beef, pork, grana padano.....	25.5
+ house-made meatballs	7.5
Buddha Bowl ⑤ ⑥	
quinoa, hummus, roasted cauliflower, beets & yams, grilled avocado, broccolini & kale salad.....	25
⑥ gluten free pasta available on request, gluten free bun +2	

DESSERT

Warm Chocolate Pecan Brownie vanilla bean gelato	13
Chocolate Peanut Butter Cheesecake ⑥ crushed peanuts, caramel.....	13
Crème Brûlée ⑥ Madagascar vanilla beans.....	13
Feature Dessert ask your server for details.....	14



Vancouver Coastal Health advises: “The consumption of RAW oysters or seafood poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.”