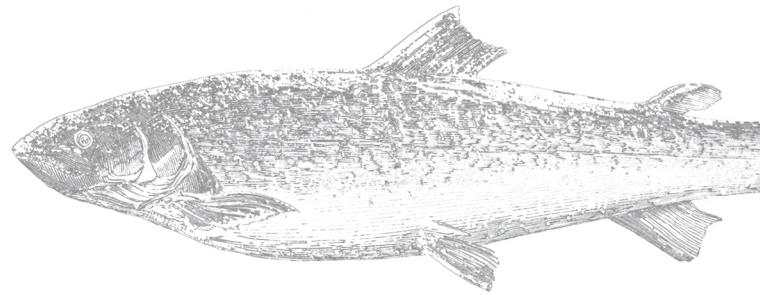


cardero's

RESTAURANT

WE ARE FISH

chops & a wok.



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..... 24
BBQ Ribs [Ⓦ] forno baked pork ribs, honey, molasses 19.5
Fresh Shucked Oysters [Ⓦ] served raw on the half shell, any quantity..... mp
Mussels [Ⓦ] 1 lb of blue shell mussels in coconut curry sauce, herbs, focaccia..... 27
Fried Oysters [Ⓦ] [Ⓦ] cocktail & horseradish tarragon sauce 17
Tuna Tataki [Ⓦ] pickled green papaya, ponzu, edamame, grapefruit, avocado 23
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
Margherita Pizza [Ⓥ] Italian 00 flour, Roma tomato sauce, basil, mozzarella, Fior di Latte.. 22.5
Bee Sting Pizza pepperoni, soppressata, roasted Roma tomato sauce, chili honey..... 26
[Ⓦ] 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
Korean Style Tofu [Ⓥ] crispy tofu, sesame seeds, gochujang, green onions..... 16

PLATTERS

Seaside [Ⓦ] 89

half Dungeness crab, grilled prawns, salmon & scallops, lemon caper beurre blanc

Dragon Boat 59

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 mp [Ⓦ]

served raw on the half shell, any quantity

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

Crispy Brussels Sprouts [Ⓥ]

lemon pepper, chili, Grana Padano..... 12.5

Cast Iron Mushrooms [Ⓥ] [Ⓦ]

garlic butter & parsley..... 11

Steamed Baby Potatoes [Ⓥ] [Ⓦ]

butter, parsley..... 9

House-made Focaccia [Ⓥ] 8.5

Charred Broccolini [Ⓥ] [Ⓦ]

salsa verde, Grana Padano, cracked chili... 12.5

Parmesan Truffle Fries [Ⓥ]

roasted garlic aioli 13.5

Warm Olives [Ⓥ] [Ⓦ]

olive oil, fennel seeds, lemon..... 8

Seared Scallops

lemon caper butter, chives..... 25

SOUPS & SALADS

Soup of the Day.....	mp
Manhattan Style Clam Chowder ^{GF} tomato based.....	14.5
Caesar Salad asiago cheese, garlic croutons, crisp capers.....	15
Mediterranean Salad ^V ^{GF} bell peppers, tomatoes, cucumbers, olives, onions, goat feta....	16
Avocado, Tomato & Albacore ^V ^{GF} sesame crusted Albacore tuna, Thai basil, ponzu.....	25
Little Green Salad ^V ^{GF} shaved fennel, endive, radish, sherry vinaigrette.....	13.5

FISH & CHOPS

Cardero's Signature Cedar Plank Salmon ^{GF} prepared medium, unless otherwise requested, brown sugar, soy, wok-fried rice, market vegetables.....	36
Mussels & Frites ^V 1 lb of blue shell mussels in coconut curry sauce, herbs.....	32
Prawns & Scallops sautéed farro, quinoa, spinach, tomatoes, lemon caper butter.....	46
Roasted Sablefish ^V ^{GF} miso-sake marinade, wok-fried rice, seasonal vegetables.....	47
Sesame Crusted Albacore Tuna ^V ^{GF} seared rare, wasabi soy sauce, broccolini.....	34
Grilled BC Salmon ^V ^{GF} wok-fried rice, market vegetables, lemon butter sauce.....	36
Cajun Lingcod ^V ^{GF} salsa fresca, steamed baby potatoes, broccolini, salsa verde.....	36
Half Roasted Chicken ^{GF} steamed baby potatoes, broccolini, lemon thyme pan jus.....	35
10 oz Pork Chop ^{GF} from Fraser Valley, prepared medium, apricot-anise demi-glace.....	37
Lamb Chops ^{GF} half grilled lamb rack, grass-fed, red wine demi-glace, steamed baby potatoes, seasonal vegetables.....	43

STEAKS

all steaks are served with fries, roasted parmesan tomato & broccolini

7 oz Grass-Fed Tenderloin.....	57	New York & Lobster Tail.....	79
10 oz Prime New York Striploin.....	59	+ peppercorn demi-glace.....	3.5
16 oz Ribeye Chop.....	63		

PASTA & BOWLS

Linguini Vongole ^V fresh manila clams, grape tomatoes, chili flakes, white wine, butter.....	29
Mushroom Tagliatelle ^V foraged mushrooms, truffle cream sauce, shaved parmesan.....	27
Feature Pasta ask your server for details.....	mp
Spaghetti Bolognese grass-fed beef, pork, Grana Padano.....	25.5
+ house-made meatballs	7.5
Buddha Bowl ^V ^{GF} quinoa, hummus, roasted cauliflower, beets & yams, grilled avocado, broccolini & kale salad.....	25

^{GF} gluten free pasta available on request

DESSERT

Warm Chocolate Pecan Brownie vanilla bean gelato.....	13.5
Chocolate Peanut Butter Cheesecake ^{GF} crushed peanuts, caramel.....	13.5
Crème Brûlée ^{GF} Madagascar vanilla beans.....	13.5
Feature Dessert ask your server for details.....	14.5