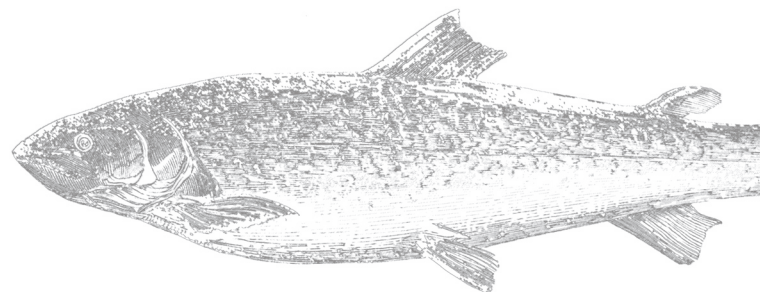


cardero's

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

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

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."

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
Little Green Salad ^V ^{GF} shaved fennel, endive, radish, sherry vinaigrette.....	13.5

ENTREES

Avocado, Tomato & Albacore ^{GF} sesame crusted Albacore tuna, Thai basil, ponzu....	25
Chicken Chop Salad ^{GF} romaine, raddichio, hard boiled egg, tomatoes, watermelon pumpkin seeds, apples, fresh herbs, lime vinaigrette.....	27
Cardero's Signature Cedar Plank Salmon ^{GF} prepared medium, unless otherwise requested, brown sugar, soy, wok-fried rice, market vegetables.....	36
Chicken Piccata panko fried chicken breast, arugula salad, campari tomatoes.....	26
Mussels & Frites ^{GF} 1 lb of blue shell mussels in coconut curry sauce, herbs.....	32
Roasted Sablefish ^{GF} miso-sake marinade, wok-fried rice, seasonal vegetables.....	47
Sesame Crusted Albacore Tuna ^{GF} seared rare, wasabi soy sauce, broccolini.....	34
Grilled BC Salmon ^{GF} wok-fried rice, market vegetables, lemon butter sauce.....	36
Cajun Lingcod ^{GF} salsa fresca, steamed baby potatoes, broccolini, salsa verde.....	36
10 oz Prime New York Striploin fries, roasted parmesan tomato, broccolini.....	59
New York & Lobster Tail fries, roasted parmesan tomato, broccolini.....	79
+ 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.....	23.5
Impossible Burger ^V sliced avocado, house-made bun, burger sauce.....	23
Salmon Burger ^{GF} fresh steelhead filet, house-made bun, tartar sauce.....	23.5
Linguini Vongole ^{GF} 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, gluten free bun +2

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



Vegetarian Option.



Gluten free Option.



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."