

The Sandbar

SEAFOOD RESTAURANT ON GRANVILLE ISLAND



To Share

Hummus ⑤ sicilian olives, crispy chickpeas, feta, sundried tomato pesto, grilled naan 17^{.50}

Forno Roasted Crab Dip ⑥ ⑦ crab, spinach, artichoke, tortilla chips 19^{.50}

Har Gow 1/2 dozen shrimp dumplings with hot mustard & chili sauce (contains pork) 19

Lobster Arancini arborio rice, remoulade 18

Wood Fire Margherita Pizza ⑤ Italian 00 flour, Fior di Latte, basil 22^{.50}

Wood Fire Diavolo Pizza Italian 00 flour, mozzarella, tomato sauce, capicola, pepperoni, hot honey, parsley 26

⑦ sub gluten-free crust 4

From the Wok

Wok Tossed Mussels ⑥ ⑦ 1 lb of mussels with Thai curry sauce 27

Signature Wok Squid ⑦ ginger, chili, onions, chili-lime aioli 19^{.50}

Wok Tossed Clams ⑥ 1 lb clams, hoisin, garlic, chili, red peppers 27

Wok Prawns & Spicy Green Beans garlic, chili, ginger 23

Raw Bar

The Sandbar Tower ⑥ 169

1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 Dungeness crab, lobster

The Sandbarge ⑥ 95

four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 Dungeness crab

Tuna Niçoise Tataki ⑥ ⑦ 25

jammy egg, niçoise olives, classic vinaigrette

Fresh Oysters ⑥ ⑦ market price
ask server for details

Jumbo Prawn Cocktail ⑥ ⑦ 24

1/2 dozen chilled prawns

Ahi Tuna Stack ⑥ 22^{.50}

avocado, mango, wonton chips

Soup & Salad

Classic Clam Chowder house-made, New England Style 14^{.50}

Caesar Salad crispy capers, house-cut parmesan croutons 16

Burrata Caprese Salad ⑤ ⑦ gem tomatoes, basil vinaigrette, Italian burrata, balsamic reduction 22^{.50}

Market Green Salad ⑤ ⑦ Tuscan mixed greens, cucumber, red onion, citrus vinaigrette 13^{.50}



The Medical Health Officer 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."

Main Course

Chicken Chop Salad ① Tuscan greens, romaine lettuce, grilled chicken, cucumber, tomatoes, egg, red onion, feta cheese, citrus vinaigrette 27

Seafood Hot Pot ① ② fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry 35

Linguine Vongole ① fresh Manila clams, white wine, chili flakes, cherry tomatoes, 29
② gluten free pasta available on request

Mussels & Frites 1 lb mussels, white wine, garlic, shallots, parsley, fries, lemon aioli 32

Wok Tossed Yaki Udon prawns, stir fry sauce, garlic, ginger, market vegetables 26

Pappardelle Frutti di Mare fresh fish, clams, mussels, prawns, scallop, Roma tomato sauce 40

Sesame Crusted Albacore Tuna ① ② soy mustard vinaigrette, cucumber salsa, wasabi aioli, market vegetables, herb rice with crispy shallots 35

Signature Cedar Plank Salmon ① ② prepared medium unless otherwise requested, lemon, soy, herb rice with crispy shallots, market vegetables 36

Garlic Jumbo Prawns ② herb rice with crispy shallots, market vegetables, lemon butter sauce 33

Poke Bowl ① edamame, wasabi aioli, herb rice with crispy shallots, avocado, mango, cucumbers, lettuce, crispy wontons, with ahi tuna 27, ② with tofu 24

Fish & Chips ① house-made coleslaw & tartar sauce 26

The Wood Fire Grill

Salmon Burger ① steelhead filet, tartar sauce, house-made bun, crispy capers, lettuce, onion 23^{.50}

G.I. Burger house-pressed grass-fed beef, cheddar, tomatoes, lettuce, red onions, pickles, burger sauce 23^{.50}

Alderwood Grilled Sablefish ① miso soy marinated black cod, herb rice with crispy shallots, market vegetables 47

Wood Grilled Peri Peri Chicken ② herb roasted potatoes, seasonal vegetables, grilled lemon 35

10 oz Prime New York Striploin ② grilled over alderwood to perfection, fries, market vegetables 59 + red wine demi-glace 3^{.50}

From the Live Tanks

Fresh Dungeness Crab ① ②
whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster ②
whole or half lobster available steamed or grilled market price

For The Table

Warm Baguette ② 2 / 3^{.50}

Truffle Parmesan Fries ② ③
roasted garlic aioli 13^{.50}

Roasted Mushrooms ② ③
truffle oil, garlic, grana padano 11

Charred Broccolini ② ③
chili flakes, lemon, parmesan 12^{.50}

Roasted Potatoes ② ③
forno roasted, garlic, fresh herbs 12

Spicy Green Beans ②
garlic, chili, ginger 12^{.50}

Prawn Sizzle ①
white wine, garlic-herb butter, focaccia 19^{.50}

Lobster Tail ① ②
citrus butter sauce 25

Saturday & Sunday Brunch

 available 11:30am-3pm

Traditional Eggs Benedict wood fire Canadian back bacon, poached eggs, house-made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 22^{.50}

Smoked Salmon Latkes ① poached eggs, smoked steelhead, hollandaise, mixed greens 26

Avocado & Pesto Benedict ② sun-dried tomato pesto, poached eggs, spinach, house-made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 21^{.50}