

# The Sandbar

SEAFOOD RESTAURANT ON GRANVILLE ISLAND



## To Share

**Hummus** ⑤ sicilian olives, crispy chickpeas, feta, sundried tomato pesto, grilled naan 17<sup>.50</sup>

**Forno Roasted Crab Dip** ⑥ ⑦ crab, spinach, artichoke, tortilla chips 19<sup>.50</sup>

**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<sup>.50</sup>

**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<sup>.50</sup>

**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, petite 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<sup>.50</sup>

avocado, mango, wonton chips

## Soup & Salad

**Classic Clam Chowder** house-made, New England-Style 14<sup>.50</sup>

**Caesar Salad** crispy capers, house-cut parmesan croutons 16

**Burrata Caprese Salad** ⑤ ⑦ gem tomatoes, basil vinaigrette, Italian burrata, balsamic reduction 22<sup>.50</sup>

**Market Green Salad** ⑤ ⑦ Tuscan mixed greens, cucumber, red onion, citrus vinaigrette 13<sup>.50</sup>



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 1 lb mussels, white wine, garlic, parsley, fries, garlic 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, garlic herb rice with crispy shallots 35

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

**Garlic Jumbo Prawns** ① garlic herb rice with crispy shallots, market vegetables, lemon butter sauce 33

**Poke Bowl** ① edamame, wasabi aioli, garlic 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<sup>.50</sup>

**G.I. Burger** house-pressed grass-fed beef, cheddar, tomatoes, lettuce, red onions, pickles, burger sauce 23<sup>.50</sup>

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

**Wood Grilled Peri-Peri Chicken** ① herb roasted potatoes, seasonal vegetables, grilled lemon 35

**10 oz Prime New York Striploin** ① grilled over alderwood to perfection, fries, market vegetables 59 + red wine demi-glace 3<sup>.50</sup>

### From the Live Tanks

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

**Fresh Atlantic Lobster** ①  
whole or half lobster available steamed or grilled market price

## For The Table

**Warm Baguette** ② 2 / 3<sup>.50</sup>

**Truffle Parmesan Fries** ① ②  
roasted garlic aioli 13<sup>.50</sup>

**Roasted Mushrooms** ① ②  
truffle oil, garlic, grana padano 11

**Charred Broccolini** ① ②  
chili flakes, lemon, parmesan 12<sup>.50</sup>

**Roasted Potatoes** ① ②  
forno roasted, parmesan, garlic, fresh herbs 9

**Spicy Green Beans** ①  
garlic, chili, ginger 12<sup>.50</sup>

**Jumbo Prawns** ①  
white wine, garlic, butter 15

**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<sup>.50</sup>

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

**Avocado & Pesto Benedict** ① sun-dried tomato pesto, poached eggs, spinach, house-made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 21<sup>.50</sup>