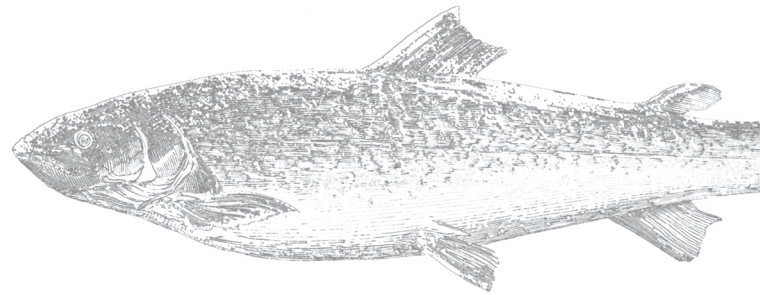


cardero's

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 Ⓢ

a dozen fresh oysters, chilled clams, prawns, mussels & half 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 ⑥ tomato based.....	14.5
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
Little Green Salad ⑤ ⑥ shaved fennel, endive, radish, sherry vinaigrette.....	13.5

FISH & CHOPS

Cardero’s Signature Cedar Plank Salmon ⑥ prepared medium, unless otherwise requested, brown sugar, soy, wok-fried rice, market vegetables.....	37.5
Mussels & Frites ⑥ 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 ⑥ ⑥ miso-sake marinade, wok-fried rice, seasonal vegetables.....	47
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.....	37.5
Cajun Lingcod ⑥ ⑥ salsa fresca, steamed baby potatoes, broccolini, salsa verde.....	36
Half Roasted Chicken ⑥ steamed baby potatoes, broccolini, lemon thyme pan jus.....	35
10 oz Pork Chop ⑥ from Fraser Valley, prepared medium, apricot-anise demi-glace.....	37
Lamb Chops ⑥ half grilled lamb rack, grass-fed, red wine demi-glace, steamed baby potatoes, seasonal vegetables.....	43

STEAKS

<i>all steaks are served with fries, roasted parmesan tomato & broccolini</i>	
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 ⑥ fresh manila clams, grape tomatoes, chili flakes, white wine, butter.....	29
Mushroom Tagliatelle ⑤ 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 ⑤ ⑥ quinoa, hummus, roasted cauliflower, beets & yams, grilled avocado, broccolini & kale salad.....	25
⑥ gluten free pasta available on request	

DESSERT

Warm Chocolate Pecan Brownie vanilla bean gelato.....	13.5
Chocolate Peanut Butter Cheesecake ⑥ crushed peanuts, caramel.....	13.5
Crème Brûlée ⑥ Madagascar vanilla beans.....	13.5
Feature Dessert ask your server for details.....	mp