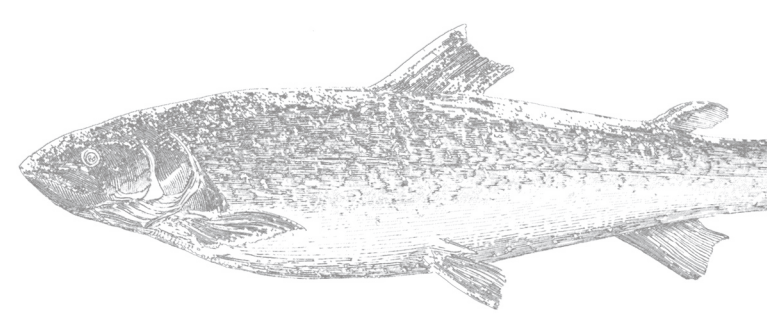




APPETIZERS

- 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 ^{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 Salad ^{GF} sesame crusted Albacore tuna, Thai basil, arugula, ponzu.....	25
Chicken Chop Salad ^{GF} romaine, radicchio, 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.....	37.5
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.....	37.5
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.....	mp



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