

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 ⑩ ⑥ crab, spinach, artichoke, tortilla chips 19.⁵⁰

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

Dungeness Crab Cakes ⑩ panko breaded, remoulade sauce 25

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

⑥ sub gluten-free crust 4

From the Wok

Wok Tossed Mussels ⑩ ⑥ 1 lb of mussels with Thai curry sauce 27

Signature Wok Squid ⑥ ginger, chili, onions, chili-Caesar sauce 19.⁵⁰

Wok Tossed Clams ⑩ 1 lb clams, hoisin, garlic, chili, red peppers 27

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

Raw Bar

The Sandbar Tower ⑩ 169

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

The Sandbarge ⑩ 95

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

Tuna Niçoise Tataki ⑩ ⑥ 25

jammy egg, petite olives, classic vinaigrette

Fresh Oysters ⑩ ⑥ market price
ask server for details

Jumbo Prawn Cocktail ⑩ ⑥ 24

1/2 dozen chilled prawns

Ahi Tuna Stack ⑩ 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 ⑥ gem tomatoes, basil vinaigrette, Italian burrata, balsamic reduction 22.⁵⁰

Market Green Salad ⑤ ⑥ Tuscan mixed greens, cucumber, red onion, citrus vinaigrette 13.⁵⁰

Main Course

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

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

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

Mussels & Frites  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   soy mustard vinaigrette, cucumber salsa, wasabi aioli, coconut jasmine rice 35

Signature Cedar Plank Salmon   prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 37^{.50}

Garlic Jumbo Prawns  coconut jasmine rice, market vegetables, lemon butter sauce 33

Poke Bowl  edamame, wasabi aioli, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons, with ahi tuna 27,  with tofu 24

Fish & Chips  house-made coleslaw & tartar sauce 26

The Wood Fire Grill

Salmon Burger  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  miso soy marinated black cod, coconut jasmine rice, market vegetables 47

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

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

From the Live Tanks

Fresh Dungeness Crab  

whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster 

whole or half lobster available steamed or grilled market price

For The Table

Warm Baguette  2 / 3^{.50}

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

Roasted Mushrooms   truffle oil, garlic, grana padano 11

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

Roasted Potatoes   forno roasted, parmesan, garlic, fresh herbs 9

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

Jumbo Prawns  white wine, garlic, butter 15

Lobster Tail   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  poached eggs, smoked steelhead, hollandaise, mixed greens 26

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