



APPETIZERS

Hummus ⑤ cilantro pesto, goat feta, dukkah (contains nuts), kalamata olives, warm naan...	17 ⁵⁰
Prawn Cocktail ⑥ chilled black tiger prawns, cocktail & tarragon horseradish sauce.....	24
BBQ Ribs ⑥ forno baked pork ribs, honey, molasses	19 ⁵⁰
Fresh Shucked Oysters ⑥ served raw on the half shell, any quantity.....	mp
Mussels ⑥ 1 lb of blue shell mussels in coconut curry sauce, herbs, focaccia.....	27
Fried Oysters ⑥ ⑥ cocktail & horseradish tarragon sauce	17
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.....	22
Margherita Pizza ⑤ Italian 00 flour, Roma tomato sauce, basil, mozzarella, Fior di Latte...	22 ⁵⁰
Bee Sting Pizza pepperoni, soppressata, roasted Roma tomato sauce, chili honey.....	27

⑥ gluten free pizza +4

FROM THE WOK

Signature Wok Squid flash-fried, garlic, chilies, onions, chili Caesar sauce.....	19 ⁵⁰
Sweet & Sour Chicken flash-fried, green onions, bean sprouts, sesame seeds.....	16 ⁵⁰
Thai Curry Prawns ⑥ snow peas, red peppers, basil, wok-fried or steamed rice.....	25
Szechuan Beans ⑤ ginger, chili, garlic.....	13
Korean Style Tofu ⑤ crispy tofu, sesame seeds, gochujang, green onions.....	16

PLATTERS

Seaside ⑥ 92

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 133 ⑥

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 ⑥

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... 19⁵⁰

Crispy Brussels Sprouts ⑤

lemon pepper, chili, Grana Padano..... 12⁵⁰

Cast Iron Mushrooms ⑤ ⑥

garlic butter & parsley..... 11

Steamed Baby Potatoes ⑤ ⑥

butter, parsley..... 9

House-made Focaccia ⑤ 8⁵⁰

Charred Broccolini ⑤ ⑥

salsa verde, Grana Padano, cracked chili... 12⁵⁰

Parmesan Truffle Fries ⑤

roasted garlic aioli 13⁵⁰

Warm Olives ⑤ ⑥

olive oil, fennel seeds, lemon..... 9

Seared Scallops

lemon caper butter, chives..... 26

SOUPS & SALADS

Soup of the Day.....	mp
Manhattan Style Clam Chowder ^{GF} tomato based.....	14.50
Caesar Salad asiago cheese, garlic croutons, crisp capers.....	16
Mediterranean Salad ^V ^{GF} bell peppers, tomatoes, cucumbers, olives, onions, goat feta....	16
Little Green Salad ^V ^{GF} shaved fennel, endive, radish, sherry vinaigrette.....	13.50

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, pumpkin seeds, watermelon radish, apples, fresh herbs, avocado, lime vinaigrette.....	27
Cardero's Signature Cedar Plank Salmon ^{GF} prepared medium, unless otherwise requested, brown sugar, soy, wok-fried rice, market vegetables.....	37.50
Chicken Piccata panko fried chicken breast, arugula salad, campari tomatoes.....	27
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.....	49
Cajun Lingcod ^{GF} salsa fresca, steamed baby potatoes, broccolini, salsa verde.....	36.50
Sesame Crusted Albacore Tuna ^{GF} seared rare, wasabi soy sauce, broccolini.....	35
Grilled BC Salmon ^{GF} wok-fried rice, market vegetables, lemon butter sauce.....	37.50
10 oz Prime New York Striploin fries, roasted parmesan tomato, broccolini.....	62
New York & Lobster Tail fries, roasted parmesan tomato, broccolini.....	83
+ peppercorn demi-glace.....	3.50

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.....	23.50
Impossible Burger ^V sliced avocado, house-made bun, burger sauce.....	23
Salmon Burger ^{GF} fresh steelhead filet, house-made bun, tartar sauce.....	23.50
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.....	25.50
+ house-made meatballs 7.5	
Buddha Bowl ^V ^{GF} quinoa, hummus, roasted cauliflower, beets & yams, grilled avocado, broccolini & kale salad.....	26
^{GF} gluten free pasta available on request, gluten free bun +2	

DESSERT

Warm Chocolate Pecan Brownie vanilla bean gelato.....	13.50
Chocolate Peanut Butter Cheesecake ^{GF} crushed peanuts, caramel.....	13.50
Crème Brûlée ^{GF} Madagascar vanilla beans.....	13.50
Feature Dessert ask your server for details.....	mp



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