The Sandbar
SEAFOOD RESTAURANT ON GRANVILLE ISLAND

To Share

Hummus Ⓥ sicilian olives, crispy chickpeas, feta, sundried tomato pesto, grilled naan 17.50

Forno Roasted Crab Dip Ⓖ crab, spinach, artichoke, tortilla chips 19.50

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

Crab Cakes panko breaded, remoulade sauce 25

Wood Fire Truffle Mushroom Pizza Ⓥ Italian 00 flour, truffle confit garlic, balsamic glaze, arugula, Grana Padano 24.50

Wood Fire Margherita Pizza Ⓥ Italian 00 flour, Fior di Latte, basil 22.50

Wood Fire Diavolo Pizza Italian 00 flour, mozzarella, tomato sauce, capicola, pepperoni, hot honey, parsley 27
Ⓖ sub gluten-free crust 4

From the Wok

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

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

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

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

Sushi & Raw Bar

The Sandbar Tower 1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 Dungeness crab, lobster 175

The Sandbarge four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 Dungeness crab 98

Fresh Oysters Ⓖ ask server for details market price

Jumbo Prawn Cocktail Ⓖ 1/2 dozen chilled prawns 24

Ahi Tuna Stack avocado, mango, wonton chips 22.50

California Roll red crab, avocado, cucumber, tobiko 18

Spicy Tuna Roll chopped tuna, spicy sauce, mayo 14

Rainbow Roll red crab, ebi, sockeye, tuna, hamachi, avocado with cucumber, tobiko, mayo 24.50

Sushi & Sashimi Platter tuna, sockeye & hamachi sashimi, tuna, sockeye & ebi nigiri, 3 piece California roll 37

Sashimi

Sockeye / Tuna (5 pieces) 20

Hamachi / Madai (5 pieces) 25

Duo, Sockeye & Tuna (6 pieces) 22

Trio, Sockeye, Tuna & Hamachi (6 pieces) 22

Nigiri

Sockeye, Tuna or Ebi 5

Hamachi or Madai 5.50

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

Brussels Sprouts Ⓥ Ⓖ
Grana Padano, lemon, chili 12

Spicy Green Beans Ⓥ
garlic, chili, ginger 13

Sweet & Sour Chili Prawns Ⓖ
mango salsa, cashews, sesame 19.50

Lobster Tail Ⓖ
citrus butter sauce 26

Soup & Salad

Classic Clam Chowder house-made, New England-Style 14.50

Caesar Salad crispy capers, house-cut parmesan croutons 16

Beet & Burrata Salad Ⓥ Ⓖ pickled red beets, candied pistachios, arugula, radish, salsa verde, balsamic reduction 23

Market Green Salad Ⓥ Ⓖ Tuscan mixed greens, cucumber, red onion, carrots, radish, balsamic vinaigrette 13.50

The Wood Fire Grill & Classics

Alderwood Grilled Sablefish miso soy marinated black cod, coconut jasmine rice, market vegetables 49

Hunter Chicken roasted potatoes, foraged mushroom demi-glace, seasonal vegetables 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

Sesame Crusted Albacore Tuna Ⓖ soy mustard vinaigrette, cucumber salsa, wasabi aioli, market vegetables, coconut jasmine rice 35

10 oz Prime New York Striploin Ⓖ grilled over alderwood to perfection, fries, market vegetables 62 + red wine demi-glace or salsa verde 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

Bowls & Pasta

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

Mussels & Frites Ⓖ 1 lb mussels, white wine, garlic, parsley, fries, garlic aioli 32

Pesto Gnocchi Ⓥ vegan pesto, balsamic roasted gem tomatoes, chili garlic crumb 27

Pappardelle Frutti di Mare fresh fish, clams, mussels, prawns, scallop, Roma tomato sauce, Grana Padano 40

Linguine Vongole fresh Manila clams, white wine, chili flakes, tomatoes, Grana Padano, 31
Ⓖ gluten free pasta available on request

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

Surf & Turf Sundays available Sunday from 4pm

Three Course Menu $129 for two, just the platter for $109

To Start a choice of

Sandbar's Classic Clam Chowder or Caesar Salad

Recommended Wine Pairing: Poplar Grove Pinot Gris $13.75/ 6oz $20.50/ 9oz $55/ bottle

Main Course

Surf & Turf Platter 10oz prime new york striploin, grilled lobster tail, garlic prawns, seasonal vegetables, roasted potatoes, salsa verde

Recommended Wine Pairing: J Lohr Cabernet $16/ 6oz $24/ 9oz $64/ bottle

Dessert to share

Sandbar's Signature Belgian Chocolate Pudding, pistachio praline, toffee whipped cream

Finish with: Taylor Fladgate Late Bottled Vintage $8.50/ 2oz

Ⓥ Vegetarian Ⓖ Gluten Free

OCEAN WISE

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."