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

Raw Bar

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

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

Fresh Oysters Ⓖ market price
ask server for details

Jumbo Prawn Cocktail Ⓖ 24
1/2 dozen chilled prawns

Ahi Tuna Stack 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

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

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

Ⓥ 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."

Main Course

Chicken Harvest Salad (GF) grilled chicken, beets, butternut squash, hummus, tomato pesto, crispy chickpeas, radishes, feta, mixed greens, balsamic vinaigrette 27

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

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

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

Mussels & Frites (GF) 1 lb mussels, white wine, garlic, parsley, fries, garlic aioli 32

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

Signature Cedar Plank Salmon (GF) prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 37.50

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

Garlic Jumbo Prawns (GF) 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, (V) with tofu 24

Fish & Chips house-made coleslaw & tartar sauce 27

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

Hunter Chicken roasted potatoes, foraged mushroom demi-glace, seasonal vegetables 35

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

10 oz Prime New York Striploin (GF) grilled over alderwood to perfection, fries, market vegetables 62 + red wine demi-glace or salsa verde 3.50

For The Table

Warm Baguette (V) 2 / 3.50

Truffle Parmesan Fries (V) (GF)
roasted garlic aioli 13.50

Roasted Mushrooms (V) (GF)
truffle oil, garlic, grana padano 11

Charred Broccolini (V) (GF)
chili flakes, lemon, parmesan 12.50

Brussels Sprouts (V) (GF)
Grana Padano, lemon, chili 12

Spicy Green Beans (V)
garlic, chili, ginger 13

Sweet & Sour Chili Prawns (GF)
mango salsa, cashews, sesame 19.50

Lobster Tail (GF)
citrus butter sauce 26

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 23

Smoked Salmon Rosti poached eggs, smoked steelhead, red onion, crème fraiche, arugula, fried capers, Hollandaise, seasonal fruit 27

Avocado & Pesto Benedict (V) sun-dried tomato pesto, poached eggs, arugula, house-made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 21.50