

BC OYSTERS

Beach Angel 3.25

Cortes Island, deep cup, briny, clean kiwi like finish

Marina's Top Drawer 3.00

Cortes Island, frilly oyster, sweet flavour

Kusshi 3.45

Cortes Island, smaller, deep cup, mild taste

Satori 3.25

Denman Island, plump, salty, sweet, cucumber finish

Black Pearl 3.00

Desolation Sound, small, firm flesh, lettuce like finish

Saw Mill Bay 3.00

Read Island, briny, spicy, sweet fruity finish

Stellar Bay 3.25

Cortes Island, smaller, deep cup, mild taste

Zen 3.25

Denman Island, plump, salty, sweet, cucumber finish

Gorge Inlet 2.50

Read Island, briny, spicy, sweet fruity finish

Joyce Point 3.00

Read Island, briny, spicy, lettuce like finish

Royal Miyagi 3.00

Northern Gulf Islands, fresh ocean finish

Shigoku 3.50

Washington State, sweet, cucumber finish

Kumamoto 3.75

Washington State, mild, pleasant clean finish

Beau Soleil 3.50

New Brunswick, light briny flavour

the consumption of raw oysters poses an increased risk of food borne illness.
Vancouver Coastal Health

recommended by Vancouver Aquarium as ocean-friendly seafood

APPETIZERS

Rootdown Farm Winter Squash Soup 13.50

*spiced creme fraiche, apple curry oil and charred squash
toasted pumpkin seeds*

Local Beet Salad 17.50

*roasted and lightly pickled beets with Okanagan goat cheese
smoked beet puree, spiced pecans and beet vinaigrette*

Quebec Foie Gras Parfait 19.50

*house baked brioche and red wine poached Okanagan pear
red wine gel and Sea to Sky Soils baby red sorrel*

BC Endive + Gem Lettuce Salad 16.50

*Prosciutto di Parma, crispy free run egg with buttermilk dill dressing
shaved cellared radish and parmigiano-reggiano*

Vancouver Island Beef Tartare 18.50

*Peruvian chilies, yuzu, local sweet peppers and snipped chives
spiced vegetable chips and arugula*

BC Albacore Tuna Tataki 17.50

*lightly seared and sliced local tuna with daikon radish and shiso leaf
ponzu pearls and soya*

CHILLED SEAFOOD

Two Tier Seafood Tower 89.00

*10 oysters from BC waters, 6 chilled prawns and tuna tataki
seafood ceviche, jellyfish salad, spicy tuna roll and smoked salmon
add a third tier of 1lb whole Maritime Lobster AQ*

Matane Shrimp Causa 16.50

*shrimp tossed with citrus mayonnaise and avocado
sweet potato with tomatillo salsa verde and chillies*

Jumbo Prawn Cocktail

*house prepared cocktail sauce
4 pieces 18.50 6 pieces 26.50*

Nova Scotia Lobster Cocktail

*house prepared cocktail sauce
½ lb AQ 1 lb AQ*

LARGE PLATES

Yarrow Meadows Duck Breast 27.50

*bok choy and slow cooked daikon radish
sesame soya vinaigrette with shiitake mushrooms*

House Made Pasta + BC Mushrooms 24.50

*fresh rigatoni pasta, local mushrooms and wilted baby spinach
wild bay leaf and cheese fonduto and fresh herb salad*

Crispy Rosstown Farm Turkey Salad 24.50

*baby gem lettuce, sliced prosciutto and house ranch dressing
cherry tomatoes and sliced hen egg*

Certified Angus New York Steak 8 oz 32.50

*smoked sea salt and parmesan pomme frites
blue cheese butter and arugula*

RR Ranch Beef Burger (8 oz) 19.50

*aged white cheddar, brioche bun and housemade ketchup
tomatoes, lettuce and hand cut fries*

Yukon Arctic Char 28.50

*lightly house smoked, roasted North Arm beets with potato ribbons
horseradish creme fraiche, beet and juniper vinaigrette*

BC Albacore Tuna 'Nicoise' 26.50

*local fingerling potatoes, baby green beans, heirloom tomatoes
white anchovies, assorted olives and arbequina olive oil*

Wild Prawn Risotto 27.50

*white prawns with arborio rice finished with lemon mascarpone
lemon vinaigrette and herb salad*

BC Mushrooms 11.50 **House Cut Fries** 7.00 **Truffle Fries** 8.50