



ASK US ABOUT OUR GLUTEN FREE CHOICES

SOUPS

our soups are made right here on the dock from the freshest ingredients

Local halibut malu

simmered with onions, lentils, tomatoes and a hint of curry, finished with cilantro and lime

8oz	12oz	16oz	1 litre
4 ⁰⁰	5 ⁵⁰	7 ²⁵	12 ⁵⁰

3 way salmon chowder

local salmon fillet, smoked salmon and candied salmon in a creamy broth with onion, potato and corn

5 ⁷⁵	8	10	18
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Oyster stew

a generous portion of fresh oysters cooked to order in a rich creamy broth filled with vegetables

16

{ Focaccia bread is served with 12oz and 16oz bowls }

oyster bar

finest live oysters from B.C. waters

Premium oysters

half dozen 16 dozen 32

Superior oysters

19 38

served on the half shell with your choice of cocktail sauce, hot sauce, ginger mignonette, preserved lemon mignonette, cucumber and jalapeno mignonette, pickled red onion mignonette or freshly grated horseradish

BUCK & SHUCK everyday between 4pm & 5pm

fry bar

deep fried in our light crisp batter with freshly cut twice fried chips, slaw and homemade tartar

B.C. halibut

one piece 16 two pieces 24

Wild sockeye salmon

14 21

Pacific cod

12 17

West coast combo

1 piece salmon and 1 piece cod

19

Fraser River sturgeon organic!

raised in closed containment on the Sechart Peninsula

17 25

Fanny Bay oysters

seasoned flour dredge, homemade cocktail sauce

small 13 large 20

steam bar

gently steamed and served when just done, accompanied by focaccia bread

Baynes Sound clams, *garlic butter*

14

Cortes Island mussels, *garlic butter*

15

Curried mussels, *vindaloo sauce*

16

Local Dungeness crab

It takes about 30 minutes but it's worth the wait!

market price

fish tacos

soft corn tortilla, house smoked tomato salsa, shredded cabbage, citrus cream, fresh cilantro and lime

	single	double
B.C. halibut	8 ⁵⁰	16
Sockeye salmon	7	13
Albacore tuna	7	13
Sturgeon, <i>Fraser River</i>	8	15
Pacific cod	6	11
Oyster	7	13

rice wraps

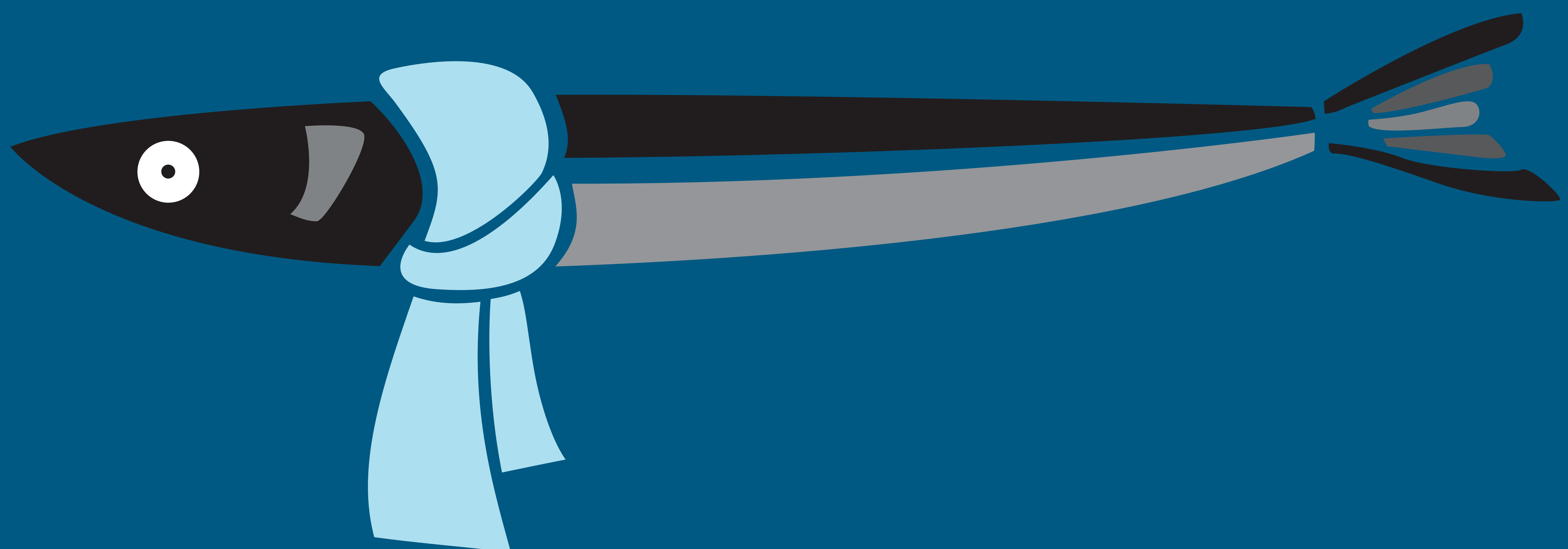
still warm sushi rice, sesame seeds, peppers, and pea shoots wrapped up in a flour tortilla

Sockeye salmon	12
<i>teriyaki sauce</i>	
Albacore tuna	13
<i>wasabi aioli</i>	
Edamame vegetarian	9
<i>ginger miso aioli</i>	

fishwiches

served on a freshly baked bun dressed with our own sandwich sauce, lettuce, tomato and pickles

B.C. halibut	15
Sockeye salmon	13
Albacore tuna	13
Sturgeon	14
Fanny Bay oyster	12



NORTH AMERICA'S FIRST 100% OCEAN WISE SEAFOOD STORE & RESTAURANT

