




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

## SOUPS

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

	 8oz	 12oz	 16oz
<b>Local halibut malu</b> <i>simmered with onions, lentils, tomatoes and a hint of curry, finished with cilantro and lime</i>	4 <sup>50</sup>	6	7 <sup>50</sup>
<b>3 way salmon chowder</b> <i>local salmon fillet, smoked salmon and candied salmon in a creamy broth with onion, potato and corn</i>	5 <sup>75</sup>	8	10
<b>Oyster stew</b> <i>a generous portion of fresh oysters cooked to order in a rich creamy broth filled with vegetables</i>			16

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

## fry bar

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

	<i>one piece</i>	<i>two pieces</i>
<b>B.C. halibut</b>	17	26
<b>Wild sockeye salmon</b>	14	22
<b>Pacific cod</b>	13	18
<b>West coast combo</b> <i>1 piece salmon and 1 piece cod</i>		19
<b>Fraser River sturgeon</b> <span style="background-color: #f0e68c; padding: 2px;">organic!</span> <i>raised in closed containment on the Sechelt Peninsula</i>	17	26
<b>Fanny Bay oysters</b> <i>seasoned flour dredge, homemade cocktail sauce</i>	<i>small</i> 14	<i>large</i> 21

## steam bar

gently steamed with fresh stock and garlic butter, accompanied by focaccia bread

<b>Baynes Sound clams</b> , <i>garlic butter</i>	16
<b>Cortes Island mussels</b> , <i>garlic butter</i>	16
<b>Discovery Islands scallops</b> , <i>garlic butter</i>	21
<b>Local Dungeness crab</b> <i>It takes about 30 minutes but it's worth the wait!</i>	market price

## salads

meal-sized salads with or without grilled fish; focaccia bread

<b>Green salad</b> <i>organic greens with cucumbers, carrots, peppers, tomatoes, roasted pumpkin seeds and pea shoots</i>	10
<b>Spinach salad</b> <i>baby spinach leaves with cucumbers, carrots, peppers, tomatoes, hard boiled egg and candied salmon</i>	12

<b>Add to your salad:</b>		}	<b>Choice of dressings:</b>
Halibut fillet	12		toasted sesame, balsamic
Salmon fillet	10		vinaigrette, buttermilk ranch,
Sturgeon fillet	12		and olive oil with balsamic
Broiled tuna loin	11		vinegar and lemon.

## oyster bar

finest live oysters from B.C. waters

	<i>half dozen</i>	<i>dozen</i>
<b>Premium oysters</b>	16	32
<b>Superior oysters</b>	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*

# 1/2 PRICE OYSTERS

between 4pm & 5pm  
we choose the type, you pay 1/2 price

Please be aware that the consumption of raw shellfish could lead to gastrointestinal illness



**smoked fish plate**  
23

*Generous portions of smoked salmon and tuna with salad, toasted bagel, fresh crostini, cream cheese, thinly sliced red onions and capers*

great to share with friends

## fish tacos

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

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

## rice wraps

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

<b>Sockeye salmon</b> <i>teriyaki sauce</i>	13
<b>Albacore tuna</b> <i>wasabi aioli</i>	14
<b>Edamame</b> <span style="background-color: #f0e68c; padding: 2px;">vegetarian</span> <i>ginger miso aioli</i>	9

## fishwiches

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

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

ASK US ABOUT OUR GLUTEN FREE CHOICES

