




soups

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

	 8oz	 12oz	 16oz
Local halibut malu <i>simmered with onions, lentils, tomatoes and a hint of curry, finished with cilantro and lime</i>	4 ⁵⁰	6	7 ⁵⁰
3 way salmon chowder <i>local salmon fillet, smoked salmon and candied salmon in a creamy broth with onion, potato and corn</i>	5 ⁷⁵	8	10
Oyster stew <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 }

salads

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

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

Add to your salad:

Halibut fillet	12	Choice of dressings: toasted sesame, balsamic vinaigrette, buttermilk ranch, and olive oil with balsamic vinegar and lemon
Salmon fillet	10	
Sturgeon fillet	12	
Broiled tuna loin	11	

fry bar

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

	one piece	two pieces
B.C. halibut	17	26
Wild sockeye salmon	14	22
Pacific cod	13	18
West coast combo <i>1 piece salmon and 1 piece cod</i>		19
Fraser River sturgeon organic! <i>raised in closed containment on the Sechelt Peninsula</i>	18	26
Fanny Bay oysters <i>seasoned flour dredge, homemade cocktail sauce</i>	14	21

oyster bar

finest live oysters from B.C. waters

	half dozen	dozen
Premium oysters	16	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

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

steam bar

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

Baynes Sound clams , <i>garlic butter</i>	16
Cortes Island mussels , <i>garlic butter</i>	16
Discovery Islands scallops , <i>garlic butter</i>	21
Local Dungeness crab <i>It takes about 30 minutes but it's worth the wait!</i>	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 <i>teriyaki sauce</i>	13
Albacore tuna <i>wasabi aioli</i>	14
Edamame vegetarian <i>ginger miso aioli</i>	9

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

ASK US ABOUT OUR GLUTEN FREE CHOICES

