

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>	5	6 ⁵⁰	8
3 way salmon chowder <i>local salmon fillet, smoked salmon and candied salmon in a creamy broth with onion, potato and corn</i>	6	8 ⁷⁵	11 ⁵⁰
Halibut stew <i>a generous portion of local halibut in a light fish broth with tomatoes and a hint of garlic</i>			13

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

frybar

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.C. halibut	18	27
Wild sockeye salmon	15	23
Pacific cod	15	19
West coast combo <i>1 piece salmon and 1 piece cod</i>		22
Fraser River sturgeon organic! <i>raised in closed containment on the Sechart Peninsula</i>	18	27
Fanny Bay oysters <i>seasoned flour dredge, homemade cocktail sauce</i>	<i>small</i> 15	<i>large</i> 23

steam bar

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

Baynes Sound clams, <i>garlic butter</i>	17
Cortes Island mussels, <i>garlic butter</i>	17
Discovery Islands scallops, <i>garlic butter</i>	22
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

	<i>single</i>	<i>double</i>
B.C. halibut	8 ⁵⁰	16
Sockeye salmon	7 ⁵⁰	14
Albacore tuna	7 ⁵⁰	14
Sturgeon, <i>Fraser River</i>	8 ⁵⁰	16
Pacific cod	7	13
Oyster	7 ⁵⁰	14

rice wraps

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

Sockeye salmon <i>teriyaki sauce</i>	15
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	16
Sockeye salmon	15
Albacore tuna	15
Sturgeon	16
Fanny Bay oyster	13

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>	11
Spinach salad <i>baby spinach leaves with cucumbers, carrots, peppers, tomatoes, hard boiled egg and candied salmon</i>	12 ⁵⁰

Add to your salad:

Halibut fillet	12
Salmon fillet	10
Sturgeon fillet	12
Broiled tuna loin	11

Choice of dressings:
toasted sesame, balsamic vinaigrette, buttermilk ranch, and olive oil with balsamic vinegar and lemon

oyster bar

finest live oysters from B.C. waters

	<i>half dozen</i>	<i>dozen</i>
Premium oysters	17	34
Superior oysters	20	40

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

25% OFF
OYSTERS 4PM TO 5PM

We choose the type, you get 25% off

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



ASK US ABOUT OUR GLUTEN FREE CHOICES

