

## SOUPS

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

	8oz	12oz	16oz
<b>Indonesian style halibut malu</b> <i>simmered with onions, lentils, tomatoes and a hint of curry, finished with cilantro and lime</i>	5 <sup>50</sup>	7	8 <sup>75</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>	6 <sup>50</sup>	9 <sup>25</sup>	12 <sup>50</sup>
<b>Local seafood stew</b> <i>a 24oz bowl of salmon, cod, clams, mussels, and swimming scallops simmered together in a rich tomato and garlic broth</i>			24oz 19

{ 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	22	33
Wild sockeye salmon	16 <sup>50</sup>	25
Pacific cod	17	21
West coast combo <i>1 piece salmon and 1 piece cod</i>		24
Fraser River sturgeon <b>organic!</b> <i>raised in closed containment on the Sechart Peninsula as available</i>	22	33
Fanny Bay oysters <i>seasoned flour dredge, homemade cocktail sauce</i>	<i>small</i> 16 <sup>50</sup>	<i>large</i> 25

## OYSTER BAR

finest live oysters from B.C. waters

	<i>half dozen</i>	<i>dozen</i>
Premium oysters	18	36
Superior oysters	21	42

*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** between 4pm & 5pm  
we choose the type, you get 25% off

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>	19
Cortes Island mussels, <i>garlic butter</i>	19
Discovery Islands scallops, <i>garlic butter</i>	24
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	9 <sup>50</sup>	18
Sockeye salmon	8	15
Albacore tuna	8	15
Sturgeon, <i>Fraser River</i>	9	18
Pacific cod	7 <sup>50</sup>	14
Oyster	8	15

## RICE WRAPS

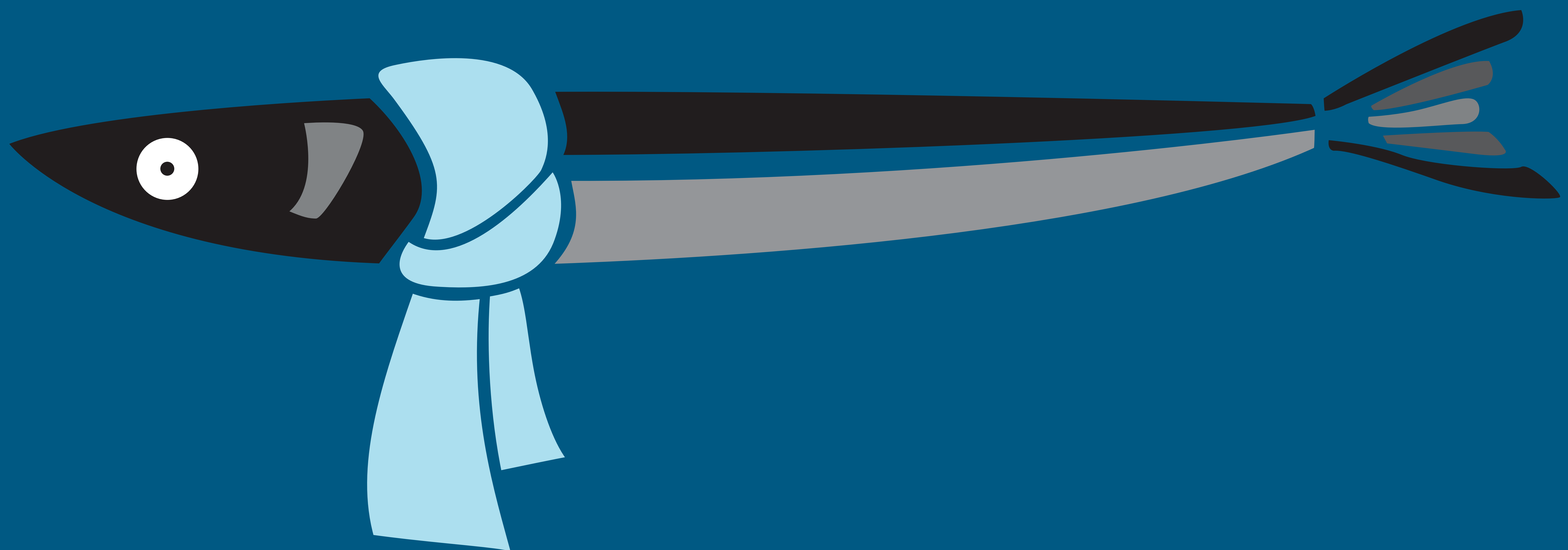
still warm sushi rice, sesame seeds, peppers, and pea shoots wrapped up in a flour tortilla

Sockeye salmon <i>teriyaki sauce</i>	16
Albacore tuna <i>wasabi aioli</i>	16
Edamame <b>vegetarian</b> <i>ginger miso aioli</i>	12

## FISH WICHES

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

B.C. halibut	18
Sockeye salmon	16
Albacore tuna	16
Sturgeon	18
Fanny Bay oyster	16



ASK US ABOUT OUR GLUTEN FREE CHOICES

