

## 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>	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 20

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

## frybar

light and crispy battered fish with freshly cut, twice fried chips, slaw and homemade tartar

	one piece	two pieces
B.C. halibut	22	32
Wild sockeye salmon	17	26
Pacific cod	17	22
<b>West coast combo</b> <i>1 piece salmon and 1 piece cod</i>		25
<b>Fraser River sturgeon</b> <span style="background-color: #FFD700; padding: 2px;">organic</span> <i>raised in closed containment on the Sechart Peninsula as available</i>	25	35
<b>Fanny Bay oysters</b> <i>seasoned flour dredge, homemade cocktail sauce</i>	small 17	large 26

## steam bar

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

Baynes Sound clams	21
Cortes Island mussels	21
Discovery Islands scallops	25
<b>Local Dungeness crab</b> <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	10	19
Sockeye salmon	8 <sup>50</sup>	16
Albacore tuna	8 <sup>50</sup>	16
Sturgeon, <i>Fraser River</i>	10	20
Pacific cod	8	15
Oyster	8 <sup>50</sup>	16

## 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>	17
<b>Albacore tuna</b> <i>wasabi aioli</i>	17
<b>Edamame</b> <span style="background-color: #FFD700; padding: 2px;">vegetarian</span> <i>ginger miso aioli</i>	13

## fishwiches

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

B.C. halibut	19
Sockeye salmon	17
Albacore tuna	17
Sturgeon	20
Fanny Bay oyster	17

## salads

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

<b>Green salad</b> <i>organic greens with cucumbers, carrots, beets, peppers, tomatoes, roasted pumpkin seeds and pea shoots</i>	14
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Add to your salad:		Choice of dressings: toasted sesame, balsamic vinaigrette, buttermilk ranch, or olive oil with balsamic vinegar and lemon
Halibut fillet	14	
Salmon fillet	12	
Sturgeon fillet	15	
Broiled tuna loin	12	

## oyster bar

finest live oysters from B.C. waters

	half dozen	dozen
Premium oysters	19	38
Superior oysters	22	44

Served on the half shell with your choice of:

- hot sauce
- cocktail sauce
- ginger mignonette
- preserved lemon mignonette
- cucumber and jalapeno mignonette
- pickled red onion mignonette
- freshly grated horseradish (\$1.50)

**25% OFF**  
OYSTERS BETWEEN 4PM & 5PM

We choose the type, you get 25% off

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



ASK US ABOUT OUR GLUTEN FREE CHOICES

