

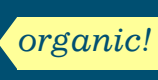
SOUPS

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

	 8oz	 12oz	 16oz
Local halibut malu	7.00	9.00	11.00
<i>Simmered with onions, lentils, tomatoes and a hint of curry, finished with cilantro and lime</i>			
3-way salmon chowder	8.00	11.00	14.00
<i>Local sockeye salmon and smoked salmon in a creamy broth with onion, potato and corn finished with candied salmon</i>			
Local seafood stew			24oz 24
<i>A 24oz bowl of salmon, halibut, clams, mussels, and swimming scallops simmer together in a rich tomato and garlic broth, garnished with cilantro</i>			
{ 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	25	36
Wild sockeye salmon	20	27
Pacific cod	19	25
West coast combo		26
<i>1 piece salmon and 1 piece cod</i>		
Fraser River sturgeon 	25	36
<i>Raised in closed containment on the Sechelt Peninsula as available</i>		
Fanny Bay oysters	20	27
<i>Seasoned flour dredge, homemade cocktail sauce</i>		

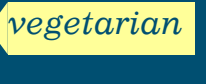
FISH TACOS

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

	single	double
B.C. halibut	12	23
Sockeye salmon	10	19
Albacore tuna <i>(Rare)</i>	10	19
Sturgeon <i>Fraser River</i>	12	23
Pacific cod	9	17
Fried oyster	10	19

RICE WRAPS

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

Sockeye salmon	19
<i>Teriyaki sauce</i>	
Albacore tuna	19
<i>Served rare with wasabi aioli</i>	
Edamame 	15
<i>Ginger miso aioli</i>	

FISH WICHES

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

B.C. halibut	22
Sockeye salmon	19
Albacore tuna <i>(Rare)</i>	19
Sturgeon <i>Fraser River</i>	22
Fanny Bay oyster	19

OYSTER BAR

Finest live oysters from B.C waters

	half dozen	dozen
Premium oysters	20	39
Superior oysters	23	44
<i>Served on the half shell with your choice of cocktail sauce:</i>		
Mignonettes:	Sauces & such	
Ginger	Cocktail	
Preserved lemon	Hot sauce	
Pickled red onion	Fresh grated horseradish (\$1.50)	
Cucumber and jalapeno		

25% OFF

OYSTERS BETWEEN 4&5 PM

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	22
Cortes Island mussels	22
Discovery Islands scallops	26
<i>served in the shells</i>	
Local Dungeness crab	market price
<i>It takes about 30 minutes but it’s worth the wait!</i>	

 ASK US ABOUT OUR GLUTEN FREE CHOICES

