



oysters

daily selection, freshly shucked 3 each

**The consumption of RAW oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination. - Medical Health Officer*

soup for today 7

- 🍷 **oyster motoyaki** 14
baked with wasabi mayonnaise, pickled ginger & black sesame
- 🍷 **salmon carpaccio** 10
cured salmon, lemon vinaigrette, shaved Asiago & capers
- 🍷 **steamed mussels** 16
coconut milk, tomato, cilantro, lime & a touch of chili pepper
- 🍷 **clam chowder** 12
prepared to order with pink Arctic surf clams, bacon & Yukon Gold potatoes. Garnished with fresh Manila clams
- whole leaf Caesar salad** 10
with a skewer of grilled prawns | add 8
- snap, crackle & pork** 9
thick cut bacon in a crisp coating of beer batter & Rice Krispies with maple chili dip
- calamari** 12
crisply fried rings with creamy salsa verde
- goat cheese, smoked date, walnut and mulled apple salad** 13
spinach, miso maple dressing
- crispy prawn spring rolls** 11
sweet & sour chili-peanut dipping sauce
- flaming prawns** 15
roasted red peppers, tomatoes, garlic, basil & feta cheese flambéed at your table with Ouzo

Lobster Oil

375 mL bottle 30

In addition to being used as a dip for bread, it can be drizzled over salads, pasta dishes or can be used for searing seafood & meats. Our Lobster Oil is produced & bottled in Vancouver.

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An 18% gratuity will be added to parties of 6 or more

brunch mains

served until 3PM

- pulled pork benedict** 17
- smoked salmon benedict** | horseradish cream cheese 18
- smoked black cod cake benedict** | 19
- blueberry pancakes** | with maple syrup & butter 15
- huevos diablo** 17
chorizo sausage, potatoes, onions & peppers topped with poached eggs, Monterey Jack cheese & Hollandaise
- big breakfast** 18
scrambled eggs, thick cut bacon, turkey sausage, smashed potatoes

smoked beef brisket hash 17
potatoes, tender beef brisket, onions & peppers cooked into a crispy cake topped with poached eggs & hollandaise

- build your own omelette** 18
choice of 3 fillings with smashed potatoes & multigrain toast
- fillings:** cheddar, jack, or feta cheese; horseradish cream cheese, grilled red pepper, tomato-basil, mushroom, avocado, spinach, pulled pork, bacon, turkey sausage, crab meat, shrimp, smoked salmon

entrees

- 🍷 **warm salmon salad** 18
grilled pink salmon "Pacific Provider", spinach, mushroom, bacon daikon radish, creamy soy ginger dressing
with sockeye salmon | add 3.95
- 🍷 **salmon cakes** 20
Old Bay tartar sauce
- fish & chips** 18
crispy beer batter, Old Bay tartar sauce
- crab stuffed avocado** 18 1/2
crab meat with lime-chili mayonnaise, hearts of romaine & tomato
- cobb salad** 20
shrimp, tomato, avocado, egg & crispy bacon on Romaine lettuce, blue cheese dressing
- pad Thai** 17
grilled prawns, rice noodles, bean sprouts, scallions & peanuts, mildly spicy sweet & sour sauce
- prime rib burger** 17
with cheddar cheese & garlic mayonnaise | add bacon 1 1/2
- tomato feta penne** 18
with fresh basil and spinach

simple fish

- 🍷 **BC coho salmon "Pacific Provider"** | grilled 30
- 🍷 **BC pink salmon "Pacific Provider"** | grilled 24
- 🍷 **sockeye salmon fillet** | grilled 30
- 🍷 **smoked Alaskan black cod** | steamed 35
- 🍷 **Arctic char fillet** | grilled 30
- ahi tuna** | grilled 33
- Pacific swordfish** | grilled 30

Choice of two different types of the above fish 34
Choice of three different types of the above fish 39

- 🍷 **BC sablefish** | pan roasted 33
- jumbo east coast scallops** | grilled 3/24 6/30
- Atlantic lobster tails** | steamed 1/33 2/49
- king crab legs** | steamed 1/2 lb/39 1 lb/75

seafood cornucopia

1/2 lb king crab legs, 6 oz lobster tail, prawns & scallops with either an 8 oz sockeye salmon fillet, 10 oz New York Steak or 6 oz filet mignon. Perfect for sharing
95

add to your main or starter

grilled prawns	8	6 oz lobster tail	28
shrimp	5	1/2 6 oz lobster tail	14
grilled prawns & scallops	8	1/2 lb king crab legs	28
grilled scallops	17	1/2 lb Dungeness crab legs	17
side of yam fries & aioli	5	side of fries & aioli	4

The Pacific Provider is a single vessel that fishes the waters around the Queen Charlotte Islands for our pink & coho salmon. Skipper Rick Burns treats the salmon with the utmost respect which results in a superior tasting fish. Our chef favours these salmon above all others & is enamored with the coho.