



FIRST PLATES

- cheese sourdough garlic bread topped with herbs, for the table 12
- roast garlic & wild mushroom soup, foraged from the forests of B.C. 14
- 6 Okeover oysters freshly shucked, finger lime & cucumber 28
- panko crumbled salmon hash cakes, baby peas, smoked dill and aioli 18
- seared ahi tuna, wasabi aioli, flying fish tobiko row 17
- gunpowder prawns, spicy lobster, beer, tomato & parsley butter 16
- seared lemon chive oil scallops on a bed of creamy peas topped with fresh mint leaves 19
- asiago oysters sautéed, garlic butter, lemon, asiago cheese 16
- salt & pepperberry calamari with shallots, chilli and chargrilled lemon 19
- oyster house pink salad, mixed radicchio, chicory, endive, walnut dressing, fried quinoa, shallots, shaved blue & pecorino cheeses 16

PRINCIPAL PLATES

- crispy skin B.C. salmon, scorched zucchini, seared tomato, goats' cheese and basil 33
- wasabi lime aioli salmon seared, balsamic vinegar reduction, Japanese ginger 34
- spicy gunpowder prawns, fresh tomato, garlic lobster butter & beer 36
- Katelin's halibut meunière, sautéed in flour & butter. wine, garlic, mushroom, tomato 44
- baked seafood au gratin, prawns, scallops, salmon, snapper, shrimp, with velouté 46
- Jessica's Louisiana stack of crisp oysters, spicy shrimp creole on garlic potato 36
- battered halibut fillets & hand cut crunchy fries, charcoal lemon, lime mayonnaise
single fish 31 double fish 39



prawns marinated in evo linguine, garlic chilli cherry tomatoes, white wine & prawn bisque topped with a chargrilled prawn and fried rocket 29

blackened New York 8oz steak, garlic butter, mushrooms, seared tomato 38

New York 8oz steak & gunpowder prawns sautéed in spicy gunpowder butter 48

baked crusted chicken atop roasted potatoes, asparagus, sun dried tomatoes in a seeded mustard sauce 33

roasted pearl of mushroom stuffed with vegetables & quinoa capped with marinara sauce 31

spring mushroom linguine, leek, creme fraiche, tarragon and parmesan 31

all entrées come with a table platter of seasonal fresh root vegetables and potatoes. you can substitute the vegetable platter with a seasonal salad platter.

ENDING ON A SWEET NOTE

citrus tart with vanilla gelato 16

tiramisu with mascarpone and cream, lady fingers soaked in rum and tia maria 17

dark chocolate tart with 70% chocolate, armagnac, banoffee toffee and orange gelato 17

selection of gelato's 15

section of artisan cheeses, preserves with crostini's and fruits 19

COFFEES

roasted dark coffee 4

selection of teas 4

espresso single shot 4 double shot 6

latte 7

cappuccino 7



LIQUEUR COFFEES

Coffees are with lemon sugar rim and whipped cream

Spanish

Kahlua, Brandy

Monte Cristo

Kahlua, Grand Marnier

Laughing

Baileys, Sambuca

Long Range Bomber

Kahlua, Baileys, Sambuca

Irish

Irish Whiskey, Kahlua

B-52

Baileys, Kahlua, Grand Marnier

Jamaican

Spiced Rum, Kahlua

Blueberry Tea

Grand Marnier, Amaretto, no whipped cream

12 Each