



## **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