

## SOUP AND SALADS

<b>Blue Crab Clam and Seafood Chowder</b>	16
New England style with local Pacific fish, clams, smoked bacon, fresh dill and garlic toast	
<b>Soup of the Day (please ask your server)</b>	12
Served with Garlic Bread	
<b>Romaine Heart Salad</b> (gf, vegan available)	19
Caesar vinaigrette, black olive puree, crisp schinkenspeck and shaved Grana Padano	
<b>House Cold Smoked Salmon Salad</b>	22
Kale crunch salad, dried fruit, pumpkin seeds, hard boiled egg and smoked balsamic vinaigrette	

## APPETIZERS

<b>Butter Garlic Jumbo Prawns</b>	19
6 jumbo prawns, parmesan, parsley and garlic bread	
<b>Butter Roasted Crab Cakes</b>	22
Pacific rock crab, bay shrimp, smoked salmon, red pepper rouille and a pickled root vegetable slaw	
<b>West Coast Lemon and Olive Humboldt Squid</b>	19
Buttermilk marinated, shaved spanish onion, Mediterranean olives, parsley, preserved lemon and oregano tzatziki	
<b>Jumbo Tiger Prawn Cocktail</b> (gluten free)	19
Five jumbo poached prawns, chipotle orange cocktail sauce with housemade salt and vinegar chips	
<b>Crispy Fried Chicken Wings</b>	21
One pound of wings served with ranch dipping sauce.	
<b>Choice of :</b> Salt and pepper, Lime leaf peanut sauce or Sriracha buffalo sauce	
<b>Steamer Pot</b> (gluten free)	25
Mussels, clams, local fish and wild prawns, in house steamed, melted leeks, roma tomato, basil cioppino and garlic toast	
<b>Salt Spring Mussels</b> (gluten free)	21
3/4 Lb of steamed mussels, blistered grape tomatoes, leeks, basil cioppino and garlic toast	

## MAINS

<b>Lobster and Red Argentinian Prawn Pappardelle</b>	39
Dungeness reduction, preserved lemon, tarragon, watercress and Grana Padano	
<b>Ahi Tuna Poke Bowl</b>	25
Japanese rice, baby cucumbers, mango, radish, pickled ginger, seaweed salad and crispy chickpeas, with a sesame siracha mayo drizzle	
<b>Soy Glazed Eggplant Vegan Bowl</b>	25
Japanese rice, baby cucumber, mango, radish, pickled ginger, seaweed salad, crispy chick peas served with a miso chili oil	
<i>The following are served with fries or kale salad Upgrade to seafood chowder 5</i>	
<b>Smash Cheeseburger</b>	22
Two 3oz smashed patties, cheddar, burger sauce, lettuce, red onion, tomato and dill pickles	
<b>Add:</b> Two Rivers Bacon	5
Sautéed Mushrooms	4
<b>Crispy Battered Pacific Rock Fish and Chips</b>	
Sourdough panko batter, coleslaw and tartar sauce	1pc 22 2pc 28
<b>Pan Roasted Wild Sockeye Brioche Burger</b>	24
Tomato, red onion, lettuce, slice of dill pickle, tartar sauce and a side of coleslaw	

## ADD TO YOUR MEAL

<i>Chicken breast</i>	9
<i>Butter poached Atlantic lobster tail</i>	28
<i>Four poached prawns</i>	10
<i>Pepper &amp; citrus cold smoked salmon</i>	10
<i>Pan roasted crab cake</i>	10
<i>House made garlic toast</i>	5
<i>Side fries</i>	6

## PLATTER

<b>West Coast Chilled Seafood Plate For 2</b>	50
House cured albacore tuna crudo, cold smoked salmon, cold poached prawns, ahi tuna poke, seaweed salad, Little Qualicum fromage fraiche, pickles, orange cocktail and sourdough cracker	



# Land and Sea Features

## CRAB

### Alaskan Snow Crab      \$65.00

*1lb of steamed crab legs, drawn butter, lemon scented Jasmine rice and maple roasted vegetables*

### Dungeness Crab (limited availability)      \$85.00

*1 whole crab, drawn butter, lemon scented Jasmine rice and maple roasted vegetables*

### Alaskan King Crab      \$120.00

*1lb of steamed crab legs, drawn butter, lemon scented Jasmine rice and maple roasted vegetables*

### All Crab All The Time      \$110

*King crab legs, cluster of Snow crab, half Dungeness crab, drawn butter and fresh lemon*

Add to your meal:

Lobster Tail	\$28.00
6 Butter Poached Prawns	\$18.00
1/2lb King Crab	\$65.00
1/2lb Snow Crab	\$40.00

## BLUE CRAB PLATTER FOR TWO      \$250

Served with *lemon scented Jasmine rice, winter vegetables, 8 Tiger Prawns and drawn butter*

### CHOICE OF STARTER:

**3/4 Lbs. local BC mussels**      *OR*      **Blue Crab chowder**

### CHOICE OF CRAB:

**Whole Dungeness**      *OR*      **1lb King Crab**      *OR*      **1lb Snow Crab**

### CHOICE OF PROTEIN:

**6oz Beef Tenderloin**      *OR*      **Braised Lamb Shank**      *OR*      **Sockeye Salmon**

## PACIFIC HALF SHELL OYSTERS

**1 dozen**      \$40

**1/2 dozen**      \$22

*Rotating variety of oysters, micro shaved horseradish, red wine mignonette and house fermented*

*Blue Crab hot sauce*