

Appetizers

Bacon and Scallops 22
seared Digby scallops, cured pork belly, fennel and apple slaw, lardo almond vinaigrette

Fresh Oysters (GF) 22
half dozen of chef's choice raw Pacific oysters, fresh lemon, grated horseradish, house mignonette

Signature Crab Cakes 19
napa cabbage & fennel slaw, chili aioli

Calamari 16
crispy line caught squid with jalapeno, red pepper with lemon, red pepper rouille & fennel slaw

Salt Spring Island Mussels (GF) 21
local mussels, dry Spanish chorizo sausage, heirloom tomatoes, dry vermouth, garlic rouille; **add fries +2.5**

Vancouver Island Albacore Tuna Tataki 18
sesame crusted albacore tuna, tobikko, bonito flakes, ponzu aioli

Soups & Salads

Manhattan Fish Chowder 12
Pacific white fish, prawns, mussels & potatoes in a tomato base with garlic crouton
(gluten free without crouton)

Wild Mushroom Bisque 12
cream based puree, wild mushroom, thyme, sherry & truffle oil, croutons (gluten free without crouton)

Caesar Salad 12
romaine, asiago, house crouton, bacon
(gluten free without crouton)

Organic Greens (GF) 12
local greens, crumbled goat cheese, cucumber, gem tomatoes, toasted pumpkin seeds, champagne Dijon vinaigrette

Caprese Salad (GF) 14
Natural Pastures buffalo mozzarella, heirloom baby tomatoes, arugula, balsamic reduction, olive oil

add to any dish:

1/2 lb dungeness	*market price
1/2 snow crab	+ 22
1/2 lb king crab	+ 34
atlantic scallops	+ 22
lobster tail	+ 23.5
wild sockeye	+ 10
wild prawns	+ 12
pulled house roasted chicken	+ 7

Main Plates

* fresh baked bread for the table \$2 *

Scallops & Prawns (GF) 35
red curry, Forbidden Black Thai rice, baby bok choy & snap peas

Sockeye Salmon 32
wild sockeye, crab and Saanich potato vegetable rosti, seasonal vegetable and red beet beurre blanc

Seafood Paella (GF) 38
pan seared rock fish, local mussels, prawns, saffron rice, Four Quarters dried Spanish chorizo sausage

Wild Prawn Pasta 34
wild Pacific prawns, heirloom tomatoes, basil, mozzarella di buffala, local market vegetables, light tomato sauce tossed with penne pasta

Duck Confit Pappardelle 34
confit duck leg, cream based wild mushroom ragout, summer peas

Filet & Lobster (GF) 60
grilled 6oz tenderloin with butter poached lobster tail topped with bearnaise sauce, chive aligot potato, local market vegetables

New York Steak (GF) 45
grilled 9oz NY striploin, chive aligot potato, roasted wild mushrooms, wilted spinach, classic green peppercorn sauce; **add lobster tail +23.5**

All About The Crab

Snow Crab (GF) 50
Alaskan snow crab, drawn butter, lemon, herb roasted fingerling potatoes, local market vegetables

Dungeness Crab (GF) ~ market price
*based on availability
local dungeness crab, drawn butter, lemon, herb roasted fingerling potatoes, local market vegetables

All Crab, All the Time (GF) 60
king crab leg, snow crab cluster, half dungeness crab, drawn butter, lemon, herb roasted fingerling potatoes, local market vegetables

King Crab (GF) 68
Alaskan king crab, drawn butter, lemon, herb roasted fingerling potatoes, local market vegetables

Blue Crab Platter for Two striploin 155/tenderloin 165

signature crab cakes to start;
choice of snow, king, or dungeness crab,
served with sautéed wild prawns & scallops, lemon,
drawn butter, two 9oz striploin or two 6oz tenderloin
steaks, red wine jus, signature risotto,
local market vegetables