

LOUNGE MENU

SHARE PLATES

Calamari 16

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

Salt Spring Island Mussels 18 add fries +2.5

Salt Spring Island mussels, dry Spanish chorizo, heirloom tomato, vermouth, garlic rouille

Signature Crab Cakes 19

our famous crab cakes with chili aioli, served with fennel slaw & greens

** fresh baked bread for the table \$2 **

Blue Crab Share Platter 40

1/2 snow crab with two of our house favourites: crab cakes & blue crab dip

Blue Crab Dip 16

creamy warm crab, jalapeno & artichoke dip, house chips & salsa

Wings 15

one pound of breaded wings with choice of salt & pepper or hot, served with blue cheese dressing

Fresh Oysters (GF) 16

half dozen of chef's choice Pacific oysters, fresh lemon, grated horseradish, house mignonette

SOUPS & SALADS

Manhattan Fish Chowder cup 8 / bowl 12

Pacific white fish, prawns, Salt Spring Island mussels & potatoes in a tomato base with garlic crouton
(gluten free without crouton)

Wild Mushroom Bisque cup 8 / bowl 12

cream based puree, wild mushroom, thyme, sherry & truffle oil, croutons *(gluten free without crouton)*

Organic Greens (GF) 12

local greens, crumbled goat cheese, cucumber, gem tomatoes, pumpkin seeds, champagne Dijon vinaigrette

Caesar Salad 12

romaine tossed with our house Caesar dressing, asiago, crouton, bacon
(gluten free without crouton)

Blue Crab Cobb 22

Pacific crab & tarragon salad, crumbled chevre, double smoked bacon, medium/soft boiled egg, avocado puree, heirloom gem tomatoes, whole iceberg lettuce, blue cheese dressing

Albacore Tuna Edamame Salad Bowl 19

seared rare albacore tuna loin, shelled edamame, carrot, red pepper, english cucumber, sliced radishes, topsoil greens, miso vinaigrette

add to any dish:

1/2 lb dungeness	*market price
1/2 lb snow crab	+ 22
1/2 lb king crab	+ 33
atlantic scallops	+ 22
wild sockeye	+ 10
wild prawns	+ 12
pulled house roasted chicken	+ 7

MAINS

Cod Fish & Chips

1pc 16 / 2pc 24

fries, housemade tartar & fennel slaw

Halibut Fish & Chips

1pc 18 / 2pc 28

fries, housemade tartar & fennel slaw

Crab Croissant 22

picked local crab salad on a fresh croissant with tomato & greens, served with soup, salad, or fries

Roasted Free Range Chicken Club 19

house roasted pulled chicken, bacon, lettuce, tomato, grainy mustard aioli on multigrain served with soup, salad, or fries

Montreal Style Brisket 16

Sandwich

7oz smoked brisket, Dijon, half kosher pickle, country rye, served with soup, salad, or fries

Prawn Pasta 34

penne pasta tossed with wild Pacific prawns, heirloom tomato, basil, mozzarella di buffala, local market vegetables

Crab Feast (GF)

Snow 50 * King 65

1 pound of Alaskan crab with lemon & drawn butter
served with soup, salad, or fries

Veggie Burger 18

made with rice, lentils, quinoa, chickpeas & spices, topped with Monterey Jack Jalapeno, greens, tomato, Dijon aioli, pickled onion, served with soup, salad, or fries

Burger Deluxe 18

100% ground chuck, greens, cheddar, tomato, mustard aioli, pickled onion, served with soup, salad, or fries;
add bacon + 2

Salmon Burger 20

wild sockeye on a brioche bun with pickled onion & fennel, greens, tomato, tarragon aioli, served with soup, salad, or fries

** Upgrade to 1/2 fries, 1/2 greens +2**