

## SOUPS

### SOUP OF THE DAY

made fresh daily  
cup \$5 bowl \$7

### SEAFOOD CHOWDER

loaded with fresh seafood,  
vegetables and cream  
cup \$6 bowl \$8

add a bread basket \$2.50

## STARTER SALADS

### HOUSE SALAD

mixed greens, carrots, cherry tomatoes,  
cucumbers, sun-dried cranberries  
served with a blueberry vinaigrette  
\$8

### CAESAR SALAD

a classic served with parmesan cheese  
and toasted croutons  
\$8

add shrimp or chicken \$5



BC STEAMED MUSSELS

## APPETIZERS

### PAN FRIED OYSTERS

pan fried golden brown with  
citrus aioli and mango salsa  
\$16

### TIGER PRAWNS

lemon and garlic  
with French baguette  
\$12

### SEARED ALBACORE TUNA

wasabi aioli, garlic chips,  
ponzu sauce, sesame seeds  
\$10

### CALAMARI

lemon coriander crust served with  
cucumber yogurt in a spring roll cone  
\$13

### WEST COAST CRAB CAKES

pan fried crab cakes with a charred  
tomato aioli and mixed greens  
\$12

### STEAMED MUSSELS OR CLAMS

served with your choice of lemon  
garlic dill broth or tomato basil sauce  
garlic bread  
\$15



WEST COAST CRAB CAKE