
FIN FISH AND SHELL FISH

FIRE GRILLED WILD BC SALMON WITH JUMBO PRAWN RISOTTO

roasted pepper relish, cherry tomatoes,
wild mushroom and asparagus risotto

\$26

FRESH WEST COAST HALIBUT

steamed fresh halibut with a lemon, caper, dill butter sauce,
steamed rice, seasonal vegetables

\$28

ALBACORE TUNA

albacore tuna seared rare, tomato ginger mint salsa,
wasabi mashed potatoes, seasonal vegetables

\$25

WEST COAST FISHERMAN'S POT

crab leg, Salt Spring Island mussels, local clams,
jumbo prawns, Queen Charlotte bay scallops, wild BC salmon,
Pacific halibut and garden vegetables in a tomato white wine broth
served with garlic toast

\$27

WHOLE ATLANTIC LOBSTER DINNER

minimum 1pound Atlantic lobster,
drawn butter, rice pilaf and seasonal vegetables

MARKET PRICE

BC DUNGENESS CRAB PLATE

whole Dungeness crab simmered in white wine with
lemon and garlic, accompanied by a caesar salad

MARKET PRICE

SOCKEYE CITY STEAMED SEAFOOD PLATTER

whole Atlantic lobster, whole Dungeness crab,
snow crab legs, clams and mussels
steamed in garlic, lemon and white wine
served with basmati rice and seasonal vegetables

\$75