

APPETIZERS

PANFRIED OYSTERS tartar sauce	15	FRIED CALAMARI cucumber yogurt dip	14	DUNGENESS CRAB CAKE horseradish dill mayonnaise	18
PEPPER-CRUSTED BIGEYE TUNA ginger, scallion, lime ponzu dip	15	JUMBO SHRIMP COCKTAIL hot horseradish cocktail sauce	16	BEEF TENDERLOIN CARPACCIO dijon peppercorn drizzle	15
SCALLOP & PRAWN CEVICHE cilantro citrus marinade	16	STEAK TARTARE hand-chopped tenderloin	16	CLAMS CASINO baked with bacon and bell peppers	14
TRIO OF FISH TARTARE chef's daily creation	17	DUNGENESS CRAB LEG COCKTAIL dijon mayonnaise	18	SPICY POPCORN ROCK SHRIMP cajun mayonnaise	14
VANILLA-BATTERED PRAWNS spicy sweet and sour sauce	15	STEAMED MUSSELS MEUNIÈRE white wine garlic broth	16	GRILLED MARINATED WILD MUSHROOMS lemon and fresh herbs	13
APPLE CIDER SMOKED SALMON dill cream cheese	16	STEAMED CLAMS black bean sauce	16		

SOUPS & SALADS

LOBSTER BISQUE Atlantic lobster, finished with sherry	14	OYSTER STEW fresh oysters and julienned leeks in vermouth cream	12	WEDGE SALAD blue cheese or 1000 Island dressing	9
WEST COAST SEAFOOD CHOWDER prepared to order in a creamy velouté	9	CAESAR SALAD classic garlic and anchovy dressing	9	BEEFSTEAK TOMATO, RED ONION & STILTON CHEESE buttermilk dressing	10
MANHATTAN CLAM CHOWDER Manilla clams in a tomato broth	9	CHOPPED SALAD red wine vinaigrette	9	BEET SALAD goat cheese, pecans, creamy ranch-style dressing	10

SEAFOOD SPECIALTIES

SALMON WELLINGTON wild salmon baked in puff pastry with spinach and fresh papaya	29	MAPLE-GLAZED KING SALMON pan-roasted wild salmon	27	CENTRE-CUT KING CRAB LEGS steamed and served with drawn butter	50
SAUTÉED PRAWNS & SCALLOPS in Pernod and herb butter	34	SMOKED ALASKAN BLACK COD poached in milk, with lemon beurre blanc	33	STUFFED RAINBOW TROUT pan fried, stuffed with dungeness crab meat and baby shrimp	29
BOUILLABAISSÉ the classic, with king and snow crab, prawns and fresh fish in saffron broth	38	HERB-DUSTED SEA BASS baked, with mixed beans, ancho-chili aioli	33	JUMBO LOBSTER TAIL from the Caribbean, broiled and served with drawn butter	65
		MACADAMIA-CRUSTED HALIBUT chive beurre blanc	31		

STEAKHOUSE FAVOURITES

NEW YORK STRIP	40	BONE-IN RIB STEAK	40	DOUBLE-CUT LAMB CHOPS	40
BONE-IN NEW YORK STRIP	50	PORTERHOUSE STEAK	50	BUTTERMILK FRIED CHICKEN #14	26
FILET MIGNON	36/44	BRAISED SHORT RIBS	35	STEAK & LOBSTER	50

SIDES & ADD-ONS

SALT & VINEGAR SHOESTRING FRIES	7	TEMPURA-BATTERED ONION RINGS	8	SAUTÉED BABY BEETS	7
STEAKHOUSE FRENCH FRIES	7	SAUTÉED SPICED MUSHROOMS	7	CREAMED CORN	7
MASHED POTATOES	7	BRAISED FENNEL	8	GRILLED BEEFSTEAK TOMATOES	7
BAKED POTATO	7	SAUTÉED OR CREAMED SPINACH	7	COLESLAW	6
SCALLOPED POTATOES	8	GREEN BEANS	8	LOBSTER TAIL	25
HASH BROWNS	8	STEAMED BROCCOLI	7	½ POUND KING CRAB LEGS	25
SHORE CLUB FRIED RICE	11	FRESH ASPARAGUS	8	SAUTÉED OR GRILLED TIGER PRAWNS	18