



Fresh Seafood Market Selection



Refer to main menu for additional SEAFOOD selections

- Pan Seared Halibut (Alaska)
- Pacific Red Snapper (Vancouver Island)
- Grilled Salmon Steak (Vancouver Island)
- Pan-Seared Fanny Bay Oysters (Vancouver Island)
- Each Additional Oyster add
- Jumbo Scallops
- Whole Live Lobster **1 3/4 lb.** (Nova Scotia)
- Manila Clams (Vancouver Island)

- Black Mussels (Prince Edward Island)
- Whole Dungeness Crab **2 lb**(Vancouver Island) ...
- King Crab Legs (Alaska)
- Ahi Tuna (Hawaii)
- A dense, flaky, white fish from Hawaiian waters. (Served medium rare unless requested otherwise.)
- Black Tiger Prawns (Thailand)
- Fresh Catch of the Day
- Flown in fresh daily from all over the world. Ask your server for the catch of the day.

All of our Market selections are accompanied with your choice of sauce below:

Tomato Fennel Sauce - Roma tomatoes, fennel and toasted anise seed.

Light Curry & Cilantro Sauce - Red curry, lemongrass, coconut milk and fresh cilantro

Lemon Pepper Aioli - a great combination for salmon, tuna and snapper

Pernod Cream Sauce - sundried tomatoes and shallots, spiked with Pernod.

BC Chardonnay & Garlic Butter - white wine, fresh garlic & BC "Farm Fresh" butter. Great with crab, lobster and clams.

Vermouth & leek - Dry vermouth, white wine and leeks with fresh cream

Citrus Basil - Orange, grapefruit and lime juice reduction with fresh basil

The Chef's Recommendations

APPETIZER or LUNCH for Two

Chilled Seafood Platter for two - Coopers Gold oysters, prawns, clams and mussels tossed in citrus pink peppercorn vinaigrette, pickled salmon, Indian candy, Chilean shrimp, Jonah crab claws, accompanied with our signature cocktail sauce and horseradish.

ENTREÉS

Seafood Platter for Two - a compilation plate of P.E.I. mussels, Vancouver Island clams, breaded Vancouver Island oysters, king crab, fresh local salmon & tempura prawns. Served with our signature saffron and lobster-scented cream. Add 1/2 Live Atlantic Lobster ... Market.

Tempura Tiger Prawns - hand peeled prawns fried lightly in a lemon peppered tempura batter, served with our creamy coleslaw and seasoned fries.

Pan-Seared Salmon - locally caught salmon (**filet**) with a zesty citrus basil sauce

Grilled Jumbo Scallops - with a dry vermouth and leek cream sauce.

Steak and Lobster - 'AAA' grade Alberta Top Sirloin and 1/2 Live Atlantic Lobster.

Breaded Fanny Bay Oysters - From Northern Vancouver Island, these are an Island favourite! Coated in lemon dill breading.

Wood Oven

Flatbreads - baked in our wood-fired oven & topped with fresh parmesan cheese

Garlic & Parmesan - Sundried Tomato, Basil and Feta Cheese -
Rosemary, Garlic and Brie - Candied Garlic & Fresh Herb

Wood Oven Vegetables

- basted with olive oil, rosemary and garlic.

B.C.'s Wild Mushrooms

- with oven roasted garlic, thyme, Italian bacon and shaved parmesan.

"Victoria's" Finest Craft Beer

Victoria Lager

Piper's Pale Ale

Cypress Honey Lager

Hermann's Dark Bavarian

"BC's" Finest Wines (V.Q.A.)

Pinot Blanc - Lake Breeze - BC (VOA) (Gold Medal)

Pinot Gris - Grey Monk - BC (VOA)

Pinot Gris - Kettle Valley - BC (Best in Canada)

Sauvignon Blanc - Sumac R. - BC (VOA)(Gold Medal)

Chardonnay - Hawthorne Mtn. - BC (VOA) ...

Chardonnay - See Ya Later Ranch - BC (VOA)(Gold Medal)

Merlot - Sumac Ridge - BC (VOA) (Best in Canada) ...

Merlot - Jackson Triggs - BC (VOA)

Cabernet Sauvignon - Mission Hill - BC (Gold Medal) ..

Cabernet - Inniskillin - BC (VOA)

Shiraz - Mission Hill - BC (VOA) (Gold Medal) ...

Meritage - Inniskillin - Vineyard - BC (VOA) (Gold Medal)

