

LISTING OF OYSTERS

please ask your server for today's selection
recommended with iced vodka

BRITISH COLUMBIA

- Beach Angel** Read Island, delicate, briny clean flavour, smooth finish 3.25
- Black Pearl** Quadra Island, small cup, firm flesh, lettuce like finish 3.25
- Chef's Creek** Deep Bay, tender tray oyster, deep cup, salty, sweet 3.25
- Effingham Inlet** Barkley Sound, tray cultured and tumbled, smooth lettuce like finish 2.75
- Fanny Bay** Nanaimo Bay, tray raised, firm flesh, briny cucumber finish 3.25
- Gorge Inlet** Discovery Islands, small, salty, smooth finish 2.75
- Komo Gway** Baynes Sound, intertidal beach cultured, sweet cucumber finish 2.75
- Kusshi** Cortes Island, plump little oyster, mildly fruity finish 4
- Little Wing** Okeover Inlet, sweet, well balanced, with a pleasant fresh aftertaste 3.25
- Okeover** Desolation Sound, beach hardened, deep cup, briny cucumber finish 2.75
- Read Island** Sawmill Bay, beach hardened oyster, plump meat, mildly salty flavour 3
- Royal Miyagi** Cortes Island, smooth, mildly flavoured, kiwi-like taste 3.25
- Satori** Denman Island, slightly salty, plump, medium sized, sweet flavour 3
- Sawmill Bay** Read Island, deep cup tray oyster, sweet with smoky finish 3
- Shakespeare Creek** Nelson Island, light finish and slightly citrus with hints of celery 3.25
- Zen** Denman Island, moderate salinity, mild sweet flavour with melon finish 3

WASHINGTON

- Kumamoto** Puget Sound, deep cup, briny, sweet flavour 5.50
- Shigoku** Willapa Bay, deep cup, tide tumbled, meaty, sweet, cucumber melon finish 4.25

EAST COAST

- Beau Soleil** New Brunswick, firm, medium salinity, sweet citrus finish 4
- Caraquet** New Brunswick, sweet, plump meat oyster with a clean mild finish 3.50
- Malpeque** Malpeque Bay, PEI, slight lettuce like flavour, moderately salty 3.50
- Raspberry Point** Prince Edward Island, salty, clean flavour, fruity finish 4

the consumption of RAW oysters poses an increased risk of foodborne illness

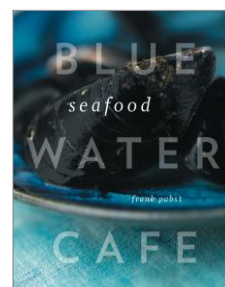
COOKBOOK

Spare The Ocean, Spoil The Palate

personalized for you by executive chef, Frank Pabst 45

Ocean Wise Member

recommended by the Vancouver Aquarium
as ocean-friendly seafood choices



FIRST

Seasonal Mixed Greens

blueberries, shaved fennel, pistachio crumble, elderflower and pink peppercorn dressing 17

Baked Bay Scallops + Parmesan Crust

tomato and caper relish, spinach, toasted bread crumbs, lemon butter with fresh thyme 18

Albacore Tuna + Steelhead Trout Tartare

albacore tuna with green onion and ponzu sauce, nori tempura
steelhead trout with lemon caper vinaigrette, tomato crostini 20

Smoked Sockeye Salmon Terrine

watercress, green apple, pumpnickel, dill, horseradish whipped ricotta 20

Dungeness Crab + Shrimp Salad

layered with kohlrabi, mango coulis, pumpkin seed and parsley pesto 24

Seafood Tasting for Two

dungeness crab and baby shrimp salad, albacore tuna tartare
bay scallop ceviche, smoked sockeye salmon terrine 24 per person

Jumbo Prawn Cocktail

oceanwise selva prawns poached with bay leaves with lemon and fennel seeds
bloody marie cocktail sauce 19/4pcs 29/6pcs

Carrot Soup

tamarind crumble, duck prosciutto, marcona almonds, citrus creme fraiche 17

Pork Cheek 'Milanese'

cauliflower "couscous" with golden raisins and hazelnuts, lemon caper butter 21

CEVICHEs

Mixed Seafood 18 **Bay Scallop** 19

CAVIAR

from sustainably farmed sturgeon please ask for the menu and availability

FOR THE TABLE

Shellfish Plateau

single tier with oysters, prawns, mussels, clams, jellyfish and scallop ceviche 42

Seafood Tower

two tiers with oysters, prawns, seared red tuna, salmon tartare, jellyfish
scallop ceviche, clams and mussels 110

Blue Water Cafe Tower

seafood tower with spicy tuna roll, dungeness crab roll, tuna goma-ae and chilled 1lb lobster 205

All our seafood is delivered to our kitchen daily and only the absolute freshest, exceptional quality fish and shellfish are selected. Most of them are line caught, trap caught or sustainably farmed in our region. Our commitment is to procure and serve responsibly sourced seafood without compromising our ocean habitat.

OUT OF THE WATER

Char

braised leeks, fennel, wakame seaweed, dungeness crab, ikura and pearl couscous 40

Sablefish

miso sake glaze, baby bok choy, edamame, quinoa, shiitake mushrooms, yuzu dashi 54

Scallops

broccolini, snap peas, grape tomatoes, panisse, preserved lemon sauce with fennel and capers 46

Yellowfin Tuna

yellow and red pepper piperade, crispy potato nest, grilled gem lettuce and scallion, romesco sauce 40

Lobster

seasonal vegetables, fork crushed potatoes, white wine nage with tarragon Market Price

Whole Fish please ask for availability and selection

FROM THE PASTURES

Beef Tenderloin

pomme anna, heirloom carrots, creamed spinach, bordelaise sauce 64/6oz
larger sizes available

Wagyu Beef please ask for availability and selection

Kobe Style Shortribs

roasted pear and carrot, broccolini, hazelnut gremolata, parsnip puree
coffee ancho chili demi glace 65

Free Range Chicken

braised new potatoes, green vegetables, english peas, sauteed mushrooms
roast chicken jus with truffle mascarpone 38

Baked Polenta with Black Truffle Miso

sauteed mushrooms, zucchini, broccolini,
roasted red pepper sauce, parsley pesto 29

ACCOMPANIMENTS

Pommes Frites with White Truffle Oil and Parmesan 13 Sauteed Baby Spinach with Lemon and Garlic 10

Sauteed Mushrooms Medley, Parsley Pesto 12 Broccolini, Spicy Sesame Sauce 13

Roasted Heirloom Carrots, Dukkha, Carrot Top Chermoulah 10

Oceanwise Jumbo Prawn in Garlic Butter 5 Seared Sea Scallop, White wine Sauce 8

SUSHI BAR

- Tuna Goma-ae** albacore tuna marinated with sesame seeds and soy 16
Kani Salad dungeness crab with wakame seaweed and thinly sliced cucumber 21
Ahi Tuna Tataki red tuna with daikon, chives, arima sansho 20
Tsunami torched hamachi thinly sliced with jalapeno, ginger and sesame oil 27
Beef Sashimi tenderloin, garlic chips, chopped green onions, yu'kke sauce 23
Edamame steamed soybeans 7

Nigiri, Sashimi and Rolls are served with Tosa Shoyu sauce created by sushi chef Masaaki Kudo

NIGIRI

- Beni Sake** sockeye salmon 8
Aka Maguro red tuna 9
Shiro Maguro albacore tuna 7
Suzuki seabass 7
Kizami Hotate chopped scallop 8
Hamachi yellowtail 9
Ebi giant prawn 8
Unagi bbq eel 9

Nigiri Platter 8 assorted pieces 59

SASHIMI

- Beni Sake** sockeye salmon 18
Aka Maguro red tuna 24
Shiro Maguro albacore tuna 17
Suzuki seabass 19
Hotate scallop 24
Hamachi yellowtail 25
Lobster (1lb and up) Market Price

Sashimi Platter 14 assorted pieces 57

ROLLS

- Chopped Scallop** with cucumber and avocado 18
Dungeness Crab fresh crabmeat and avocado in an egg roll 21
Dynamite tempura prawns, tobiko, and cucumber with spicy mayonnaise 16
Lobster mango, avocado and lobster salad in an omelet crepe 33
Stamina fresh crab, cucumber, barbecued eel and smoked salmon, sweet soy glaze 28
Sockeye Salmon local sockeye, avocado and cucumber 16
Spicy Tuna chopped albacore tuna with cucumber and sesame and chili 17
Garden cucumber, green beans, avocado, radish sprouts 15
Dragon crispy prawns, tobiko, barbecued eel, cucumber, avocado with mirin mayonnaise 21
Aburi Sablefish Battera pressed sablefish sushi, torched with white miso, kabayaki sauce 24