

# Appetizers

 Thai Lobster Bisque	coconut and cilantro cream	9	
	Chef's Daily Soup Epiphany	chef's daily creation	9
	Twice Cooked Fries	truffle oil / rosemary / parmesan	6
 Dungeness Crab and Mango Roll	calamari salad / spicy aioli / citrus ponzu	13	
 Albacore Tuna Tataki	marinated shitake mushrooms / wakame salad / asian vinaigrette	13	
	Artisan Greens	radish / apple / toasted almonds / ice wine vinaigrette	9
	Raw Bar Chicken "Caesar"	bib lettuce / sous vide chicken / caesar dressing	11 / 16
	Charcuterie Board	cured meats / selection of cheese / wine jellies / crackers	24
 East and West Coast Oysters	fresh lemon / horseradish / blackberry mignonette	3 / each	

# Mains

	Angus Beef Burger	cheese curds / bacon bits / caramelized onion mayo	16
	Pulled Pork Panini	house made bbq sauce / havarti cheese / sourdough	11
 Pad Thai	beef / spot prawns / red curry / candied cashews / fresh basil / rice noodles	22	

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



An 18% service gratuity will be added to all tables of 8 or more

Executive Chef Duncan Ly