

## FROM THE RAW BAR

*Ask the Crew about today's selection of fresh oysters & chilled crustaceans (market availability)*

**Wild Gulf Shrimp Cocktail 2 pcs** with house cocktail sauce

## COOKED OYSTERS

### **BACON WRAPPED OYSTERS 3 pcs**

baked West Coast oysters, wrapped in double smoked bacon with Worcestershire aioli

### **BUFFALO OYSTERS 3 pcs**

panko crusted West Coast oysters tossed in house Buffalo sauce, carrot, celery, blue cheese dressing

### **DYNAMITE OYSTERS 3 pcs**

tempura battered West Coast oysters, avocado, cucumber, tobiko, soy, nori, sriracha mayo

### **CHEF'S SIX PACK**

two pieces of each cooked oyster

## APPETIZERS

### **KAT'S SEAFOOD CHOWDER cup or bowl**

creamy chowder with clams, scallops, lobster, wild caught Canadian shrimp, haddock, salmon

### **CHINOOK SALMON TARTARE**

organic Chinook salmon, crispy capers, shallots, dill pickle, grainy mustard, parsley, chives, egg yolk "custard", baguette tuiles

### **STEAMED MUSSELS**

CHOICE STYLE (with large wedge of toasty bread)  
-rustic tomato sauce, fennel, celery, red chilies  
-white wine, butter, fresh herbs, cherry tomatoes

### **STEAMED CLAMS**

white wine, butter, fresh herbs, cherry tomatoes, large wedge of toasty bread

### **SAUSAGE & CHICKEN LIVER PÂTÉ**

pistachio, apple, brandied currants, crostini

### **COCONUT SHRIMP 5 pcs**

wild Gulf shrimp, coconut tempura, fruit purée, cilantro cashew pesto

### **CHILLED TIDAL PLATE**

hot smoked salmon pâté, cold smoked trout, Belgian marinated mussels, sesame crusted BC Albacore tuna, pickled vegetables, crostini

### **LOBSTER & SHRIMP SALAD**

chilled Atlantic lobster and wild Gulf shrimp, celeriac remoulade, fingerling potato crisps, shaved truffle, pea tendrils

### **HOUSE SMOKED SALMON & BAGEL**

brined for 72 hours in maple & fennel, applewood smoked, cucumber, dill cream, pickled fennel, pickled red onion

### **SEARED SCALLOPS & PORK**

daily creation using fresh Atlantic U-10 scallops

## MAINS

### **LOBSTER BAKE MP**

baked Atlantic Lobster, garlic smashed potatoes

### **GRILLED LOBSTER TAIL RISOTTO**

Canadian Atlantic lobster tail, grilled & butter basted, served with mushroom risotto

### **SEAFOOD "BOUILLABAISSÉ"**

saffron scented tomato broth, mussels, wild Gulf shrimp, Atlantic scallops, Humboldt squid, pearl onions, fingerling potatoes, cherry tomatoes, zucchini, toasted crostini with rouille

### **ALBACORE TUNA SALAD**

sesame crusted line caught BC tuna, Nappa cabbage, arugula, daikon radish & carrot, apple, pickled ginger, miso dressing, tobiko, soy reduction

### **DAILY CATCH FEATURE MP**

chef's daily creation

### **BEEF TENDERLOIN**

8 oz cut, sous vide medium rare, Yukon gold potato croquette, roasted winter vegetables, simple jus

### **SURF & TURF**

8 oz cut, sous vide medium rare, Yukon gold potato croquette, roasted winter vegetables, simple jus with half grilled lobster tail (*substitute lobster for seared Atlantic scallops*)

### **WILD GULF SHRIMP CARBONARA**

tagliatelle, double smoked bacon, oyster mushrooms, caramelized onions, baby spinach, soft poached egg, parmesan tuile

## WEEKLY SPECIALS STARTING AT 4:30PM

### **GRILLED WHOLE FISH MP**

chef's creation, available Fridays & Saturdays (market availability)

### **WHOLE LIVE LOBSTER MP**

boiled and cracked, with garlic smashed potatoes, drawn butter, fresh bread, available every Tuesday & Friday

## JOIN US EVERY SUNDAY FOR BRUNCH FROM 11AM TO 4PM

*\*Groups of 8 or more may be subject to an 18% gratuity*

*\*We are at the mercy of the sea, weather, fisherman's catch and transportation. Occasionally circumstances out of our control can affect availability of fresh and/or live product. We appreciate your understanding.*