

# DINNER

## COLD STARTERS

- 🍷 **MUHAMARRA DIP & OLIVES** 12  
red pepper-walnut dip & mixed olives  
with potato chips & focaccia bread
- 🍷 **GUACAMOLE, SALSA & CHIPS** 12  
guacamole & pico de gallo with crisp  
tortilla chips
- 🍷 🥚 **JUMBO PRAWN COCKTAIL** 15.5  
house cocktail sauce, avocado, cabbage,  
tomato & lemon

## SALADS

- 🍷 **BEACH GREENS** 10 SML | 14 LRG  
mixed greens, radish, tomato, carrot,  
cucumber, pumpkin seeds & choice of  
charred lemon vinaigrette OR  
housemade ranch
- 🍷 🥚 **SEAFOOD SALAD** 19  
mixed greens, poached jumbo prawn,  
grilled salmon, scallop & shrimp with  
charred lemon vinaigrette
- 🍷 **CORDOVA BAY COBB SALAD** 19  
mixed greens, grilled chicken, bacon,  
avocado, tomato, egg, blue cheese &  
Dijon vinaigrette
- 🍷 **SPINACH SALAD** 15  
chèvre, candied pecans, seasonal  
berries, red onion, boiled egg & citrus  
vinaigrette

### ADD:

seared halibut 9	salmon 7
chicken breast 5	bacon 3
prawn duo 8	chèvre 3
avocado half 4	

## HOT STARTERS

- CREAMY SEAFOOD CHOWDER** 5 SML | 7.5 MED | 9 LRG  
clams, shrimp, fish medley, potato &  
vegetables
- DAILY SOUP** 4 SML | 6 MED | 8 LRG  
please ask about today's creation
- 🍷 **HERB POLENTA FRITES** 12  
Creole marinara
- 🍷 **MEDITERRANEAN FLAT BREAD** 12  
pesto, artichoke, tomato, chèvre & Romano  
cheese, spinach & balsamic drizzle
- 🍷 **SPICY CHEESE & CAULIFLOWER DIP** 13  
potato chips & tortilla chips
- HERB & LEMON COD CAKES** 16  
red pepper, citrus salsa & herb aioli
- CHICKEN WINGS** 12  
choice of: salt & pepper | hot | sesame teriyaki
- CRISPY BUTTERMILK CALAMARI** 15  
housemade tzatziki
- LEMON BUTTER PRAWNS** 19  
white wine-lemon butter & fresh herbs
- BACON WRAPPED SCALLOPS** 18  
herb aioli
- ISLAND CRISPY FRIED OYSTERS** 16  
housemade tartar & Creole marinara

🥚 contains no dairy ingredients

🍷 contains no gluten ingredients

🍷 vegetarian

BAR MENU ALSO AVAILABLE INCLUDING  
CASUAL ITEMS & LIGHTER BITES

## FISH & CHIPS

<b>COD</b>	14   20
<b>SALMON</b>	16   24
<b>JUMBO PRAWNS</b>	16   24
<b>HALIBUT</b>	18.5   26

small OR large  
- beer batter, fries, coleslaw & tartar sauce

## ARTISAN PIZZAS

*gluten-free pizza crust - ADD \$4*

<b>Ⓥ MARGHERITA</b>	16.5
tomato sauce, roasted tomato, fresh mozzarella, fresh basil & basil oil drizzle	
<b>Ⓥ BC MUSHROOM</b>	17
garlic cream sauce, mushrooms, mozzarella, fresh basil & shaved parmesan	
<b>CANADIAN</b>	17
tomato sauce, bacon, pineapple & mozzarella	
<b>VEGGIE LOVER</b>	17
tomato sauce, mozzarella, roasted tomato, mushrooms, red onions, spinach & mozzarella	
<b>POLLO PIZZA</b>	18
garlic cream sauce, sliced chicken, basil, mushroom, red onion & mozzarella	
<b>FIG &amp; PROSCIUTTO</b>	18.5
garlic cream sauce, fresh mozzarella, Romano cheese, fresh basil & balsamic reduction	
<b>MEAT LOVER</b>	19
tomato sauce, chorizo, bacon, pepperoni, capicola & mozzarella	

## DINNER ENTRÉES

<b>FEATURE CATCH</b>	<b>MARKET</b>
ask your server about today's feature	
<b>Gf SPICY WEST COAST PAELLA</b>	32
fresh wild salmon, halibut, jumbo prawns, mussels, chorizo & saffron basmati in a hot iron skillet	
<b>Gf MISO GLAZED SALMON</b>	29
crispy skin wild salmon, risotto, minted pea purée, & daily market vegetables	
<b>Ⓥ VEGAN ROASTED VEGETABLE RISOTTO</b>	24
zucchini, kale, bell pepper, avocado, grape tomato & fresh herbs	
<b>CHICKEN &amp; MUSHROOM CRÊPE</b>	26
housemade crêpe, Chasseur sauce, mushroom medley, tomato, garlic & herbs with daily market vegetables	
<b>Gf CLASSIC BRAISED LAMB SHANK</b>	28
Madeira wine demi-glace, mashed potato & daily market vegetables	
<b>BBQ BABY</b>	<b>1/2 RACK 22   FULL RACK 28</b>
<b>BACK RIBS</b>	
Carolina BBQ sauce - choice of mashed potato & daily market vegetables OR fries & beach greens	
<b>Gf NEW YORK STRIPLOIN STEAK</b>	34
Madeira wine demi-glace, mashed potato & daily market vegetables - ADD jumbo prawns \$8, bacon wrapped scallops \$7 or grilled mushrooms \$4	

*Items can be prepared without gluten & dairy, however please note our kitchen is not gluten-free & not dairy-free. Please notify your server of any severe allergies.*