

DINNER

COLD STARTERS

- Ⓥ MUHAMARRA DIP & OLIVES** 12
red pepper-walnut dip & mixed olives with potato chips & focaccia bread
- Ⓥ GUACAMOLE & CHIPS** 12
pico de gallo with crisp tortilla chips
- Gf Df 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
- Gf Df SEAFOOD SALAD** 19
mixed greens, poached jumbo prawn, grilled salmon, scallop & shrimp with charred lemon vinaigrette
- Gf CORDOVA BAY COBB SALAD** 19
mixed greens, grilled chicken, bacon, avocado, tomato, egg, blue cheese & Dijon vinaigrette

ADD:

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

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
- Ⓥ 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
- Gf LEMON BUTTER PRAWNS** 19
white wine-lemon butter & fresh herbs
- Gf BACON WRAPPED SCALLOPS** 18
herb aioli
- ISLAND CRISPY FRIED OYSTERS** 16
housemade tartar & Creole marinara

- Df** contains no dairy ingredients
- Gf** contains no gluten ingredients
- Ⓥ** vegetarian

FISH & CHIPS

COD	15 21
SALMON	18 25
JUMBO PRAWNS	16 24
HALIBUT	18.5 26

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

ARTISAN PIZZAS

gluten-free pizza crust - ADD \$4

<p>🍷 MARGHERITA</p> <p>tomato sauce, roasted tomato, fresh mozzarella, fresh basil & basil oil drizzle</p>	16.5
<p>🍷 BC MUSHROOM</p> <p>garlic cream sauce, mushrooms, mozzarella, fresh basil & shaved parmesan</p>	17
<p>ALOHA</p> <p>tomato sauce, ham, pineapple & mozzarella</p>	17
<p>🍷 MEDITERRANEAN VEGGIE</p> <p>pesto, artichoke, tomato, spinach, chevre, Romano cheese & balsamic drizzle</p>	17
<p>POLLO PIZZA</p> <p>garlic cream sauce, sliced chicken, basil, mushroom, red onion & mozzarella</p>	18
<p>FIG & PROSCIUTTO</p> <p>garlic cream sauce, fresh mozzarella, Romano cheese, fresh basil & balsamic reduction</p>	18.5
<p>MEAT LOVER</p> <p>tomato sauce, chorizo, ham, pepperoni, capicola & mozzarella</p>	19

DINNER ENTRÉES

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

**BAR MENU ALSO AVAILABLE INCLUDING
CASUAL ITEMS & LIGHTER BITES**

*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.*