NORTH AMERICA'S FIRST 100% OCEAN WISE SEAFOOD STORE & RESTAURANT



SOUDS our soups are made right here on the dock from the freshest ingredients

	80Z	720z	160z
Local halibut malu simmered with onions, lentils, tomatoes and a hint of curry, finished with cilantro and lime	5	650	8
3 way salmon chowder local salmon fillet, smoked salmon and candied salmon in a creamy broth with onion, potato and corn	6	875	1150
Halibut stew a generous portion of local halibut in a light fish broth with tomatoes and a hint of garlic		ia bread is se 20z and 160z ł	

Try deep fried in our light crisp batter with freshly cut twice fried chips. slaw and homemade tartar

U	one piece	two pieces
B.C. halibut	18	27
Wild sockeye salmon	15	23
Pacific cod	15	19
West coast combo		22
Fraser River sturgeon organic raised in closed containment on the Sechelt Peninsula	18	27
	small	large
Fanny Bay oysters	15	23

Salads meal-sized salads with or without grilled fish: focaccia bread

Green salad 11 organic greens with cucumbers, carrots, beets, peppers,

Spinach salad 1250

baby spinach leaves with cucumbers, carrots, peppers, tomatoes, hard boiled egg and candied salmon

Add to your salad:	
Halibut fillet	12
Salmon fillet	10
Sturgeon fillet	12
Described to the last	

Choice of dressings: vinegar and lemon

	half dozen	
Premium oysters	17	34
Superior oysters	20	40

ginger mignonette, preserved lemon mignonette, cucumber and jalapeno mignonette, pickled red onion mignonette or freshly grated horseradish