



Seafood


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

Stuffed Fillet of Sole - Fillet of sole stuffed with baby shrimp, bay scallops, and crab, oven roasted and glazed with a fire roasted red pepper and garlic cream Small portion (1) 18.⁹⁹ Full portion (2) 22.⁹⁹


 **Jumbo Sea Scallops** - Grilled and served with an exotic mushroom cream and drizzled with white truffle oil Small portion (3) 26.⁹⁹ Full portion (4) 32.⁹⁹


Pan Roasted Shellfish - 4oz. Lobster tail, 2 jumbo sea scallops, 3 black tiger shrimp and 3 Kiwi mussels served over rosti potato with vegetables and flambéed with a cognac cream reduction 32.⁹⁹

 **Ahi Tuna Mignon** - Served rare, teriyaki marinated and glazed, then drizzled with a wasabi mayo and topped with pickled ginger 28.⁹⁹

 **Bronzed Catfish** - Seasoned with our scratch made cajun seasoning , lightly seared, drizzled with our fresh dill chive yogurt sauce and crowned with our black bean, corn cilantro relish 19.⁹⁹

Grilled Atlantic Salmon - Simply grilled and crowned with a refreshing strawberry and cucumber citrus relish 21.⁹⁹

 **Halibut Fish and Chips** - Crisp batter and tasty fries, includes house slaw and scratch made tartar sauce
1 piece 12.⁹⁹ 2 piece 16.⁹⁹

 **Steamed Alaskan King Crab Dinner** - 1 1/4 pound of our succulent Alaskan King Crab accompanied with drawn butter 39.⁹⁹

Peppercorn Shrimp - Pan roasted shrimp with baby shallot, garlic and our cognac Madagascar peppercorn sauce 21.⁹⁹

Dualing Tails - 2 Atlantic Butter Braised Lobster Tails served with drawn butter 34.⁹⁹

Catch 22 Seafood Selection for 2 - “Go ahead, spoil yourselves”

2 – 4oz butter braised lobster tails, 2-4oz grilled filet mignon, 1lb. jumbo Alaskan king crab legs,
6 grilled black tiger shrimp, 4 jumbo Canadian sea scallops and 6 kiwi mussels.

All cooked to perfection, sauteed in our garlic and herb Provencale butter and served with grilled vegetables,
potato of the day, rice pilaf, cabernet sauvignon demi glace
and drawn butter. 120.⁰⁰

“need we mention that we cellar Dom Perignon Champagne”