

COAST

COOK  
CATCH  
EAT



Tripadvisor.

TOP 10% OF RESTAURANTS  
WORLDWIDE



GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.



GLOWBALGROUP.COM



# coast

////////////////////////////////////  
1054 Alberni Street, Vancouver | 604 685 5010  
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Coast is where fresh British Columbia seafood dazzles! The freshest fish, succulent shellfish and the most colossal seafood towers are here, with the rarest, perfectly prepared oysters nestled in beds of ice, waiting for you. This is BC's best seafood, and offers true West Coast dining, flashy and fun for every mood and every occasion.

## SPECIALTIES

Fresh seafood, oysters, mussels, clams, fish and chips, sushi

## WINES

Italy, California, France, Spain, boutique British Columbia wineries



Exquisitely fresh and perfectly prepared, our menu reflects the love we have for all the best foods from all the best places.

With a back-to-basics seafood menu, Coast showcases the best quality seafood served with classic style," says proprietor, Emad Yacoub. "This is a place where diners can slurp icy oysters, crack into a crab claw and savour a rich chowder, along with a crisp glass of wine or a nice, chilled beer."

At the 24-seat 'Oyster & Chowder Bar', Atlantic and Pacific Coast oysters are shucked along with signature dishes like Dungeness crab cakes, seafood platters, lobsters, chowders and sushi. Landlubbers may select juicy cuts of beef.

Glowbal Restaurant Group attracts an energetic and uniquely Vancouver crowd. Known for its playful buzz, Coast continues its legacy as a place to remember and return to often. The expansive space features a clean, contemporary design by Vancouver's BOX Interior Design. Deep turquoise tones, mosaic-tile floors and lush leather banquettes define a breathtaking, new Vancouver aesthetic and extends a respectful



Coast continues its legacy as a place to remember and return to often.



nod to historic San Francisco, home to the world's most iconic seafood eateries. The Coast entry welcomes guests through a street-side lounge bordered by fire pits. Beyond, guests will be drawn to a warm and intimate mezzanine featuring a signature private dining space.

## awards & accolades

### 2004

Best New Restaurant in British Columbia  
Restaurant Food & Service Association  
Best New Restaurant  
Vancouver Magazine  
Best New Restaurant  
Georgia Straight

### 2005

Wine Spectator Award of Excellence

### 2006

Best Design, Best Seafood, Best Regional  
Vancouver Magazine  
Wine Spectator Award of Excellence

### 2007

Most Memorable Meal, Seafood  
WHERE Magazine  
Wine Spectator Award of Excellence

### 2008

Wine Spectator Award of Excellence

### 2009

Best in Competition  
International Interior Design Association  
Award of Excellence  
Interior Designers Institute of BC  
Wine Spectator Award of Excellence

### 2010

Reader's Choice Best West Coast

### 2011

Reader's Choice Best West Coast and Seafood  
WHERE Vancouver  
Where to Dine Vancouver Awards

### 2012

Best Fish/Shellfish Restaurant  
Golden Plate Awards

### 2013

Best Seafood in Vancouver  
WestEnd Vancouver Restaurant  
Awards (reader's poll)  
Best West Coast  
WHERE to Dine Awards  
Wine Spectator Award of Excellence  
Trip Advisor Award of Excellence

### 2014

Golden Plate Awards  
Best Seafood  
Vancouver Magazine Awards  
Best Seafood Honorable Mention  
Les Clefs d'Or  
Canada Silver Service Award  
Best West Coast Cuisine  
WestEnd - Best of the City  
Best Service  
WestEnd - Best of the City  
Best Seafood  
WestEnd - Best of the City

Award of Excellence  
Wine Spectator

Award of Excellence  
Trip Advisor

### 2015

Award of Excellence  
Wine Spectator  
Best Seafood Restaurant  
Readers Choice | Vancouver Courier  
Award of Excellence  
Trip Advisor

### 2016

Best Fish/Shellfish  
Golden Plate Awards  
Best Seafood  
Golden Plate Awards  
Top 10 Seafood Cuisine  
Tripadvisor  
Top 10 Seafood Cuisine  
Opentable  
Award of Excellence  
Wine Spectator

Gold | Best Seafood  
WestEnd Best of the City  
Gold | Best West Coast  
WestEnd Best of the City

### 2017

Certificate of Excellence  
Trip Advisor  
Award of Excellence  
Wine Spectator

### 2018

Certificate of Excellence  
Trip Advisor  
Award of Excellence  
Wine Spectator

### 2019

Certificate of Excellence  
Trip Advisor  
Award of Excellence  
Wine Spectator

### 2020

Best Restaurant for Seafood  
Golden Plate Awards

# EVENTS & PRIVATE DINING



Whether you are looking for a private dining room, lounge space or a cocktail reception area, Coast Restaurant is an excellent choice for your special occasion – comfortably holding anywhere from 10 to 260 guests.

Next door, an intimate split-level room welcomes up to 70 guests in this sleek and stylish private lounge.

MAXIMUM  
SEATING  
CAPACITY

TOTAL - 260

UPPER - 112  
PATIO - 35

THE PORT  
ROOM - 30

THE STARBOARD  
ROOM - 20

THE OAK  
ROOM - 16

BUYOUT  
AVAILABLE

BUYOUT COST  
CONTINGENT ON DAY OF  
THE WEEK AND TIME OF  
THE YEAR

PRIVATE  
ROOMS

MAXIMUM  
CAPACITY

STAND - 70  
SEAT - 52

BUYOUT  
AVAILABLE

BUYOUT COST  
CONTINGENT ON DAY OF  
THE WEEK AND TIME OF  
THE YEAR

## BOOKING POLICY

Set menus for groups over 12 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable.

THE PORT ROOM



OAK ROOM



THE PORT ROOM



OAK ROOM



# O LOUNGE

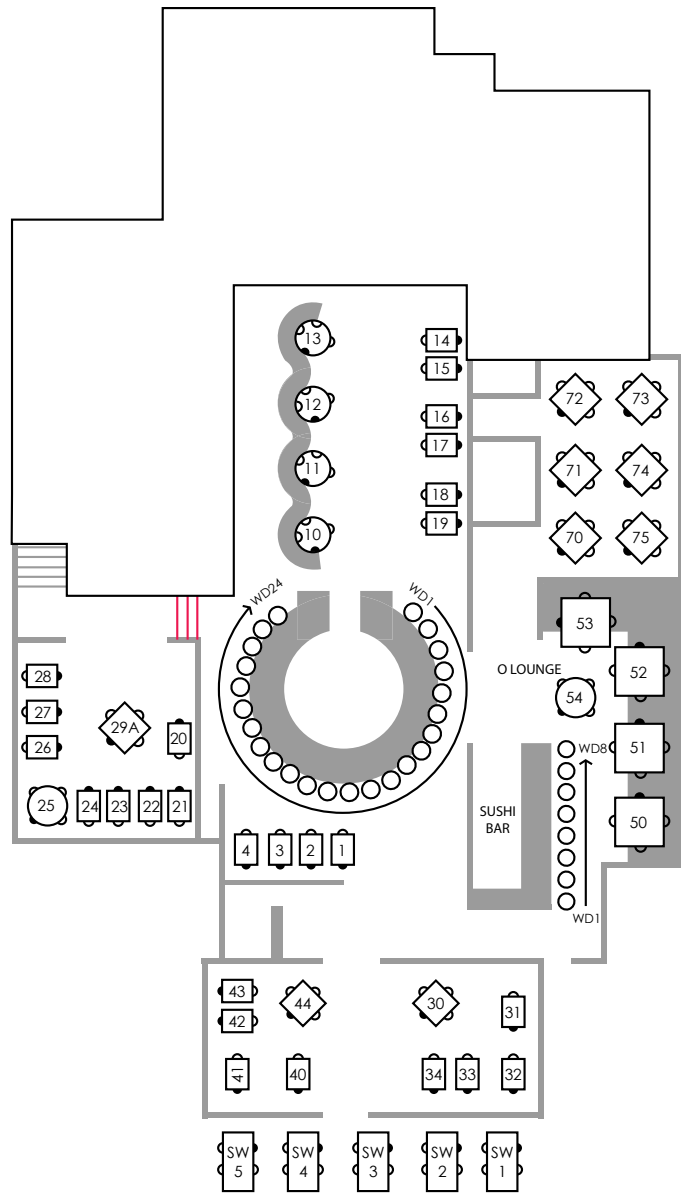




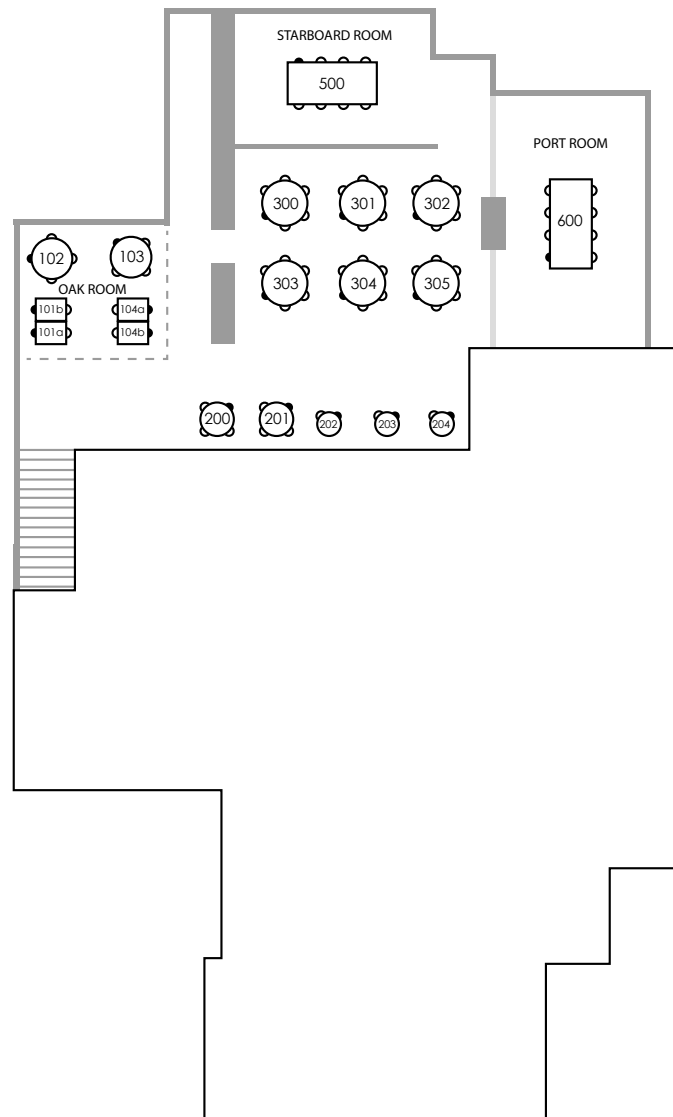


THE  
STARBOARD  
ROOM





MAIN FLOOR & LOUNGE



MEZZANINE & PRIVATE DINING ROOMS

The background is an aerial photograph of a coastline, showing a mix of dark blue water and lighter blue, sandy or rocky shorelines. A large white circle is centered on the image, containing the text. The text is in a teal color that matches the background's palette.

COAST

GROUP

MENUS

2024

## LUNCH MENU A - \$65

+ Tax and Gratuity

### APPETIZER

#### **New England Clam Chowder**

clams, smoked bacon, chives

- or -

#### **Caesar Salad**

romaine, bacon, croutons, parmesan

### ENTRÉE

#### **Roasted Salmon**

herbed mashed potatoes, broccolini  
lemon beurre blanc

- or -

#### **Forno Chicken**

olive oil mashed potatoes, seasonal vegetables  
red wine jus

- or -

#### **Mushroom Risotto**

roasted mushrooms, truffle  
porcini mushroom sauce, parmesan

### DESSERT

#### **Dark Chocolate Bar**

fresh berries, feuilletine crunch

## LUNCH MENU B - \$75

+ Tax and Gratuity

### APPETIZER

#### **New England Clam Chowder**

clams, smoked bacon, chives

- or -

#### **Roasted Squash & Spinach Salad**

spinach & kale, cranberry, feta, walnuts

### ENTRÉE

#### **Branzino**

herbed mashed potatoes, broccolini  
lemon beurre blanc

- or -

#### **Braised Short Rib**

olive oil mashed potatoes, seasonal vegetables  
red wine jus

- or -

#### **Ricotta Gnocchi**

roasted mushrooms, truffle  
porcini mushroom sauce, parmesan

### DESSERT

#### **New York Cheesecake**

fresh berries, raspberry sauce

## DINNER MENU C - \$85

+ Tax and Gratuity

### APPETIZER

#### **New England Clam Chowder**

clams, smoked bacon, chives

- or -

#### **Caesar Salad**

romaine, bacon, croutons, parmesan

### ENTRÉE

#### **Spring Salmon**

herbed mashed potatoes, broccolini  
lemon beurre blanc

- or -

#### **Prime 10oz Striploin**

olive oil mashed potatoes, seasonal vegetables  
red wine jus

- or -

#### **Mushroom Risotto**

roasted mushrooms, truffle  
porcini mushroom sauce, parmesan

### DESSERT

#### **New York Cheesecake**

fresh berries, raspberry sauce

## DINNER MENU D - \$95

+ Tax and Gratuity

### APPETIZER

#### **Seared Scallops**

butternut squash purée, crispy ham, beurre blanc

- or -

#### **Burrata Salad**

tomato, red onion, arugula, herb buttermilk

### ENTRÉE

#### **Miso Marinated Sablefish**

bok choy, shiitake, mushroom consommé

- or -

#### **Prime 10oz Striploin**

olive oil mashed potatoes, seasonal vegetables  
red wine jus

- or -

#### **Ricotta Gnocchi**

roasted mushrooms, truffle  
porcini mushroom sauce, parmesan

### DESSERT

#### **Butter Cake**

crème anglaise, fresh berries

## DINNER MENU E - \$105

+ Tax and Gratuity

### APPETIZER

#### **Crab Cake**

herb mayo, fennel, cucumber, dill

- or -

#### **Tuna Tataki**

seaweed salad, avocado, radish, ponzu

### ENTRÉE

#### **Grilled Jumbo Tiger Prawns**

herbed mashed potatoes, broccolini  
lemon beurre blanc

- or -

#### **Prime 8oz Tenderloin**

olive oil mashed potatoes, seasonal vegetables  
red wine jus

- or -

#### **Ricotta Gnocchi**

roasted mushrooms, truffle  
porcini mushroom sauce, parmesan

### DESSERT

#### **Dark Chocolate Bar**

fresh berries, feuilletine crunch

## DINNER MENU F - \$130

Served Family Style | + Tax and Gratuity | Minimum 12 people

### APPETIZER PLATTERS

#### **Coast Chilled Platter**

west coast oysters, tiger prawns, scallop ceviche  
ahi tuna poke, marinated mussels & clams  
dungeness crab salad, lobster salad, fresh lemon & dips

#### **Coast Signature Sushi Tile Rolls**

spicy ahi tuna roll, salmon avocado roll, coast california roll

### Nigiri

ahi tuna, tiger prawns, hamachi, king salmon

### Sashimi

albacore tuna, king salmon, ahi tuna

### ENTRÉE PLATTERS

#### **Canadian Prime Striploin, Lobster Tail**

#### **Spring Salmon, Seared Prawns, Seared Sablefish**

signature brussels sprouts, herbed mashed potatoes  
broccolini, asparagus

### DESSERT PLATTERS

#### **New York Cheesecake**

fresh berries, raspberry sauce

#### **Dark Chocolate Bar**

fresh berries, feuilletine crunch

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

## ADD ONS

### **Fresh Shucked Oysters \$45 per dozen**

yuzu mignonette, cocktail sauce, fresh horseradish

### **Coast Tower Deluxe \$225 (2-4 people)**

oysters, atlantic lobster, tiger prawns  
scallop ceviche, salmon poke, tuna gomaae  
marinated mussels & clams, dungeness crab salad  
lobster & prawn salad  
sashimi - hamachi, king salmon, albacore, bluefin tuna  
california roll & king salmon roll

### **Sushi Tile (2-4 people) \$60 each**

Coast signature selection of nigiri & maki premium local and imported fish

### **Charcuterie & Cheese Board \$22 per person**

selection of local & imported meats & cheese, chutney  
pickled vegetables, house bread and crackers

## CANAPÉS

### **Mushroom Arancini 5**

truffle aioli

### **Burrata Crostini 4**

heirloom tomato, pesto

### **Steak Tartare 6**

brioche bread, cured egg yolk

### **Steak Bites 6**

grilled beef striploin, horseradish aioli

### **Aburi Salmon Roll 4**

avocado, miso mayo, rayu, garlic chili oil

### **Prawn Cocktail 6**

cocktail sauce, romaine lettuce

### **Seared Scallops 5**

butternut squash purée, crispy prosciutto

### **Fish & Chip Cone 5**

tempura cod, japanese tartar sauce

### **Crab Cake 7**

herb mayo, pickled cucumber

### **Crispy Oyster 5**

miso mayo, micro greens

### **Fried Lobster Mac & Cheese Bites 6**

chive aioli

### **Coconut Shrimp 6**

curry & cumin marinated cucumber tzatziki



# SUGGESTED WINES

## BUBBLES

<b>Mionetto</b>	Prosecco NV Treviso, Italy	<b>67</b>
<b>Louis Bouillot</b>	Cremant Rosé NV Burgundy, France	<b>94</b>
<b>Laurent-Perrier</b>	Brut Champagne NV Tours-Sur-Marne, France	<b>155</b>

## WHITE

<b>Beringer</b>	Chardonnay 2020 Napa Valley, California	<b>88</b>
<b>Castiglioni del Bosco</b>	Chardonnay 2020 Tuscany, Italy	<b>89</b>
<b>Garnier &amp; Fils</b>	Chablis 2021 Burgundy, France	<b>114</b>
<b>Elk Cove</b>	'Estate' Pinot Gris 2022 Willamette Valley, Oregon	<b>98</b>
<b>Burrowing Owl</b>	Sauvignon Blanc 2021 Oliver, BC	<b>79</b>
<b>Craggy Range</b>	Sauvignon Blanc 2022 New Zealand	<b>82</b>
<b>Bailly-Reverdy</b>	'La Mercy-Dieu Sancerre 2022 Loire Valley, France	<b>98</b>
<b>Tantalus</b>	Riesling 2022 Okanagan, BC	<b>84</b>
<b>Elk Cove</b>	'Estate' Riesling 2020 Willamette Valley, Oregon	<b>99</b>

## ROSÉ

<b>Mission Hill</b>	'Reserve' 2023 Okanagan Valley, BC	<b>75</b>
<b>Château d'Esclans</b>	'Whispering Angel' 2021 Provence, France	<b>108</b>

## RED

<b>Mission Hill</b>	'Reserve' Meritage 2021 Okanagan Valley, BC	<b>74</b>
<b>Joel Gott</b>	'815' Cabernet Sauvignon 2019 California	<b>89</b>
<b>Quails' Gate</b>	'Queue' Cabernet-Merlot 2021 Okanagan Valley, BC	<b>123</b>
<b>Black Stallion</b>	Cabernet Sauvignon 2019 Napa Valley, California	<b>128</b>
<b>Austin Hope</b>	Cabernet Sauvignon 2020 Paso Robles, California	<b>190</b>
<b>Château Croix-Mouton</b>	2020 Bordeaux Superieur	<b>97</b>
<b>Burrowing Owl</b>	Pinot Noir 2020 Oliver, BC	<b>93</b>
<b>Black Stallion</b>	'Los Carneros' Pinot Noir 2020 Napa Valley, California	<b>117</b>
<b>Elk Cove</b>	'Estate' Pinot Noir 2021 Willamette, Oregon	<b>141</b>
<b>Burrowing Owl</b>	Merlot 2021 Oliver, BC	<b>83</b>
<b>Decero</b>	Malbec 2018 Mendoza, Argentina	<b>78</b>
<b>Burrowing Owl</b>	Syrah 2020 Okanagan Valley, BC	<b>89</b>
<b>Tenuta di Arceno</b>	Chianti Classico 2020	<b>85</b>
<b>Luce della Vite</b>	'Lucente' Sangiovese-Merlot 2019	<b>99</b>
<b>Frescobaldi</b>	'Castelgiocondo' Brunello di Montalcino 2017	<b>148</b>
<b>Gaja</b>	'Ca'Marcanda Promis' Merlot-Syrah-Sangiovese 2020	<b>160</b>
<b>Fontanafredda</b>	'Serralunga' Barolo 2018	<b>138</b>



GLOWBAL RESTAURANT GROUP

BOOK WITH US

604 685 5010 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK

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