

The background is a teal-colored image of a rocky coastline with waves crashing against the rocks. A large white circle is centered over the image, containing the text 'COAST COOK CATCH EAT'.

COAST

COOK
CATCH
EAT



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

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

BOOK WITH US

CLEA COSMANN | CORPORATE RESTAURANT EVENT PLANNER
 CCOSMANN@GLOWBALGROUP.COM | 604-754-3653



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



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Vancouver aesthetic and extends a respectful 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 110 guests in this sleek and stylish private lounge.

MAXIMUM
SEATING
CAPACITY

TOTAL - 260
UPPER - 150
PATIO - 35

PRIVATE
ROOM

PRIVATE - 30

**BUYOUT
AVAILABLE**

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

MAXIMUM
CAPACITY

STAND - 110
SEAT - 54

**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.

PRIVATE DINING ROOM



PRIVATE DINING ROOM



PRIVATE DINING ROOM



OAK ROOM



OAK ROOM





O LOUNGE



O LOUNGE



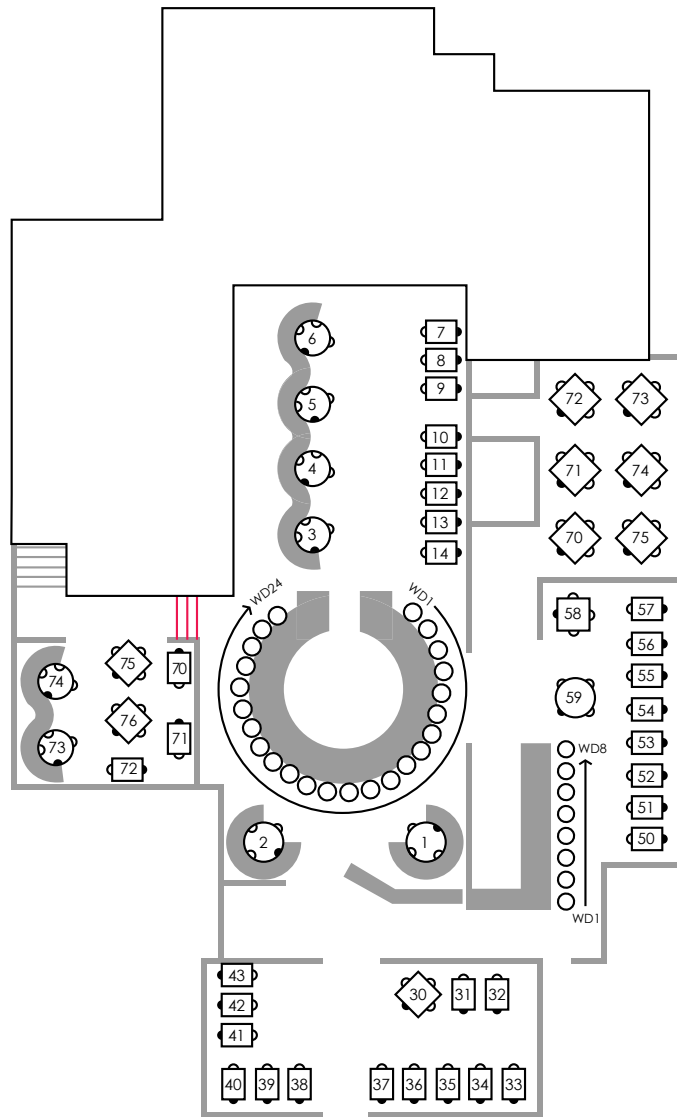
O LOUNGE



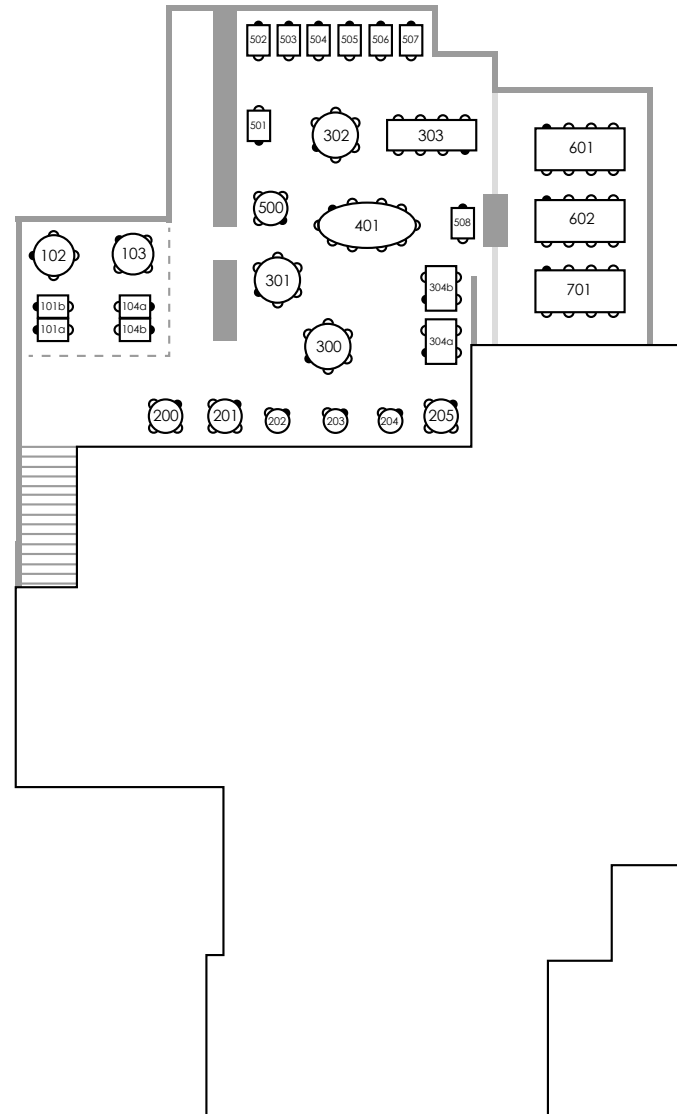
O LOUNGE



O LOUNGE



MAIN FLOOR & LOUNGE



MEZZANINE & PRIVATE DINING ROOMS



COAST
FESTIVE
MENUS
2021

MENU A - \$70

+ Tax and Gratuity

APPETIZER

Coast Caesar Salad

romaine, bacon, parmigiano-reggiano
garlic dressing

- or -

New England Chowder

clams, smoked bacon, roasted vegetables

ENTRÉE

Spring Salmon

herbed mashed potatoes, seasonal vegetables

- or -

Grilled Beef Tenderloin

herbed mashed potatoes, seasonal vegetables
red wine jus

DESSERT

Dark Chocolate Bar

fresh berries, feuilletine crunch

MENU B - \$90

+ Tax and Gratuity

APPETIZER

Dungeness Crab Cake

mango, avocado, citrus aioli

- or -

Tuna Tartare

capers, dill, citrus herb crema, crostini

ENTRÉE

Lobster Thermidor

mashed potatoes, creamed spinach
beurre blanc

- or -

Whiskey Glazed Sablefish

sauerkraut, fingerling potatoes

- or -

Braised Beef Cheeks

herb mashed potatoes, seasonal vegetables
red wine jus

DESSERT

Coconut Banana Butter Cake

rum caramel, crème anglaise

MENU C - \$150

+ Tax and Gratuity

STARTER PLATTERS

Coast Seafood Tower

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

Max's Signature Sushi Tile

rolls: spicy ahi tuna roll, sockeye salmon avocado roll, coast california roll

nigiri: ahi tuna, tiger prawn, hamachi, king salmon

sashimi: albacore tuna, sockeye salmon, ahi tuna

ENTRÉE PLATTERS

Canadian Prime Striploin

Lobster

Spring Salmon

Seared Scallops

Seared Ahi Tuna

signature brussels sprouts, herbed mashed potatoes
buttered asparagus

DESSERT

Assorted Selection of the Pastry Chef's Sweet Creations

- & -

Artisan Cheese & Crispy Breads

FESTIVE ADD ON

Salmon Wellington

mushroom, spinach, puff pastry, lobster cream sauce
served with herbed mashed potatoes
roasted seasonal vegetables

SUBSTITUTE FOR ANY ENTRÉE FOR NO ADDITIONAL COST

PLATTER ADD ONS

Cheese & Charcuterie (4-6 people) \$42

local artisanal & imported cheeses, salumi, prosciutto
olives, mostarda, bread & crostini

Prawn Cocktail (per dozen) \$42

poached jumbo prawns, cocktail sauce, fresh lemon

Sushi Tile (4-6 people) \$49

Chef Max San's signature selection of nigiri & maki
premium local & imported fresh fish

Fresh Shucked Oysters (per dozen) \$42

premium assortment of west coast & east coast oysters
yuzu mignonette, cocktail sauce, fresh horseradish

Seafood Tower (4-6 people) \$120

lobster, dungeness crab, snow crab, jumbo prawns
bc oysters, tuna poke, mignonette, cocktail sauce, lemon



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B O O K W I T H U S

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GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

NOSH

FIVE
SAILS