

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

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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.

MAXIMUM
SEATING
CAPACITY

TOTAL - 260

UPPER - 112
PATIO - 35

PRIVATE
ROOMS

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

VIRTUAL TOUR

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

MAXIMUM
CAPACITY

STAND - 70
SEAT - 52



O LOUNGE

BUYOUT
AVAILABLE

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

VIRTUAL TOUR

BOOKING POLICY

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



MEZZANINE



THE PORT ROOM



OAK ROOM



THE PORT ROOM



OAK ROOM



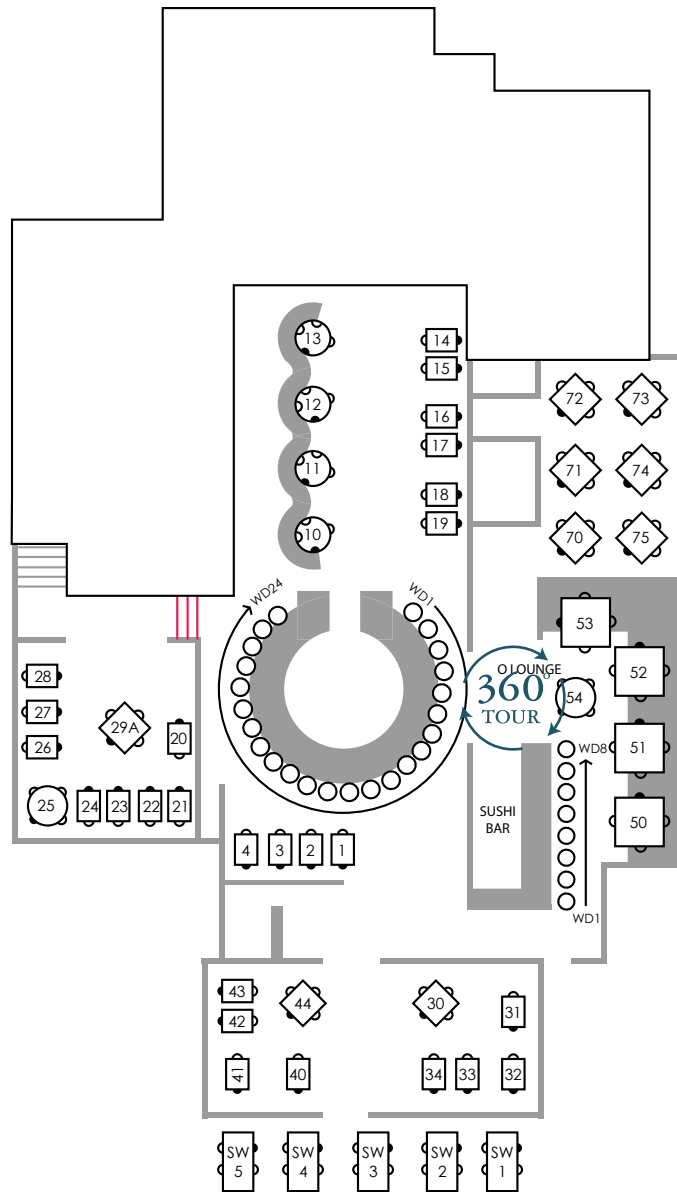
O LOUNGE



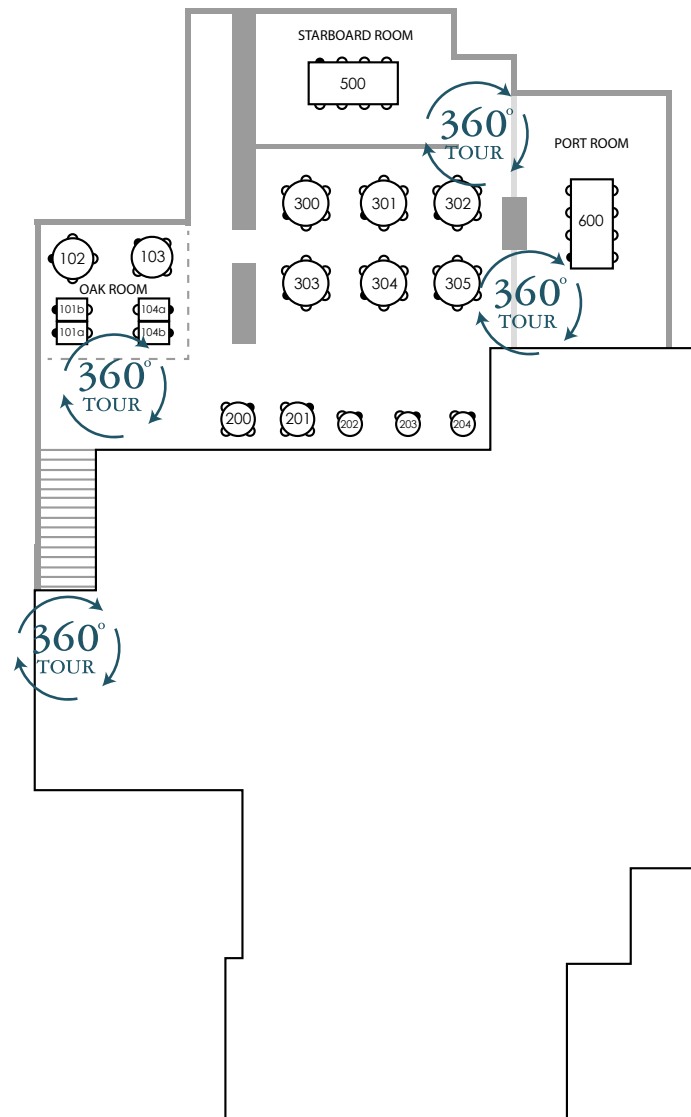


THE
STARBOARD
ROOM





MAIN FLOOR & LOUNGE



MEZZANINE & PRIVATE DINING ROOMS

An aerial photograph of a coastline, showing a mix of dark green forested land and light blue water. The image is overlaid with a white circle in the center, which contains the text for the menu. The background has a fine, diagonal hatching pattern.

COAST

GROUP

MENUS

2024

BRUNCH MENU A \$32

+ Tax and Gratuity

TO START

Assorted Pastries

donuts, croissants, pain au chocolate

ENTRÉE

Deluxe East Coast Benedict

lobster, baby shrimp, avocado
english muffin, hollandaise, roasted potatoes
- or -

Spinach & Avocado Benedict

sautéed spinach, english muffin
hollandaise, roasted potatoes
- or -

Coast Breakfast

2 poached eggs, sausage, double smoked bacon
roasted potatoes, grilled sourdough
- or -

French Toast

caramelized bananas, maple syrup
whipped chantilly



LUNCH MENU A \$39

+ Tax and Gratuity

APPETIZER

New England Chowder

clams, bacon, roasted vegetables
- or -

Caesar Salad

romaine hearts, bacon, croutons, parmesan

ENTRÉE

Seafood Linguine

prawns, mussels, clams, cherry tomatoes
lemon butter sauce
- or -

Fish & Chips

2 pc cod, coleslaw, tartar sauce
- or -

Forno Chicken

olive oil mashed potatoes, seasonal vegetables
red wine jus
- or -

Mushroom Risotto

roasted mushrooms, truffle
porcini mushroom sauce, parmesan

LUNCH MENU B \$55

+ Tax and Gratuity

APPETIZER

Wagyu Beef Carpaccio

black pepper crusted, horseradish aioli
capers, arugula, shaved parmigiano
- or -

Beet Salad

red leaves, roasted pepper, raspberries
cranberry, goat cheese & pistachio

ENTRÉE

Roasted Salmon

house made lemon ricotta gnocchi, leeks
sweet corn, butternut squash
- or -

Forno Chicken

olive oil mashed potatoes, seasonal vegetables
red wine jus
- or -

Bento Box

spicy ahi tuna roll, king salmon sashimi
kale gomaе, miso broth
- or -

Mushroom Risotto

roasted mushrooms, truffle
porcini mushroom sauce, parmesan

DESSERT

Dark Chocolate Bar

fresh berries, feuilletine crunch

LUNCH MENU C \$69

+ Tax and Gratuity

APPETIZER

Fresh Baked Brioche Bread

whipped butter, capers, red onion

West Coast Crab Cake

dungeness & rock crab, herb mayo, cucumber, dill
- or -

Torched Sablefish Oshi

pressed sablefish, miso mayo, shiso, sweet soy
- or -

Burrata Salad

heirloom tomatoes, red onion, herb buttermilk

ENTRÉE

Branzino

baby potatoes, broccolini, salsa verde
- or -

Prime 10oz Striploin

potato rosti, asparagus, red wine jus
- or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Butter Cake

crème anglaise, fresh berries

DINNER MENU E \$79

+ 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

potato rosti, asparagus, red wine jus

- or -

Mushroom Risotto

roasted mushrooms, black truffle
porcini mushroom sauce, parmigiano-reggiano

DESSERT

Dark Chocolate Bar

fresh berries, feuilletine crunch

DINNER MENU F \$95

+ Tax and Gratuity

APPETIZER

Wagyu Beef Carpaccio

black pepper crusted, horseradish aioli, capers
arugula, parmesan, shaved black truffle

- or -

Spicy Bluefin Tuna Roll

sesame ginger chili sauce, green onion

- or -

Burrata Salad

tomato, red onion, arugula, herb buttermilk

ENTRÉE

Miso Marinated Sablefish

bok choy, shiitake, mushroom consommé

- or -

Prime 8oz Tenderloin

truffle potato pavé, smoked onion marmalade
baby heirloom vegetables, red wine jus

- or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Butter Cake

crème anglaise, fresh berries

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.

DINNER MENU G \$115

+ Tax and Gratuity | Minimum 12 people

Fresh Baked Brioche Bread
whipped butter, capers, red onion

SUSHI PLATTERS

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

SALAD

Caesar Salad

romaine, bacon, croutons, parmesan

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

black sesame crust, raspberry sauce

Dark Chocolate Bar

fresh berries, feuilletine crunch

Caramelized Yuzu Tart

crème fraîche, lime zest



DINNER MENU H \$135

+ Tax and Gratuity | Minimum 12 people

Fresh Baked Brioche Bread
whipped butter, capers, red onion

TO START

Coast Chilled Platter

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

*ADD CAVIAR - MP

APPETIZER

Jumbo Tiger Prawn Cocktail

cocktail sauce

- or -

Japanese A5 Wagyu Roll

sesame, avocado, miso shoyu reduction

- or -

Burrata Salad

tomato, red onion, arugula, herb buttermilk

ENTRÉE

Miso Marinated Sablefish

bok choy, shiitake, mushroom consommé

- or -

Prime 8oz Tenderloin

truffle potato pave, smoked onion marmalade

baby heirloom vegetables, red wine jus

- or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Butter Cake

crème anglaise, fresh berries

- or -

Dark Chocolate Bar

fresh berries, feuilletine crunch

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ADD ONS

Sushi Platter | \$60 each (serves 2-4)

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

Fresh Shucked Oysters | \$45 per dozen

yuzu mignonette, cocktail sauce, fresh horseradish

Jumbo Prawn | \$15 per guest

roasted, garlic butter, parsley

Half Pound Atlantic Lobster | \$36 per guest

warm clarified butter, lemon

King Crab | \$42 per guest

6oz, warm clarified butter, lemon

Deluxe Seafood Tower | \$225 each (serves 2-4)

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

Charcuterie & Cheese Board | \$18 per guest

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

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CANAPÉS

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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



FOOD STATIONS

FOOD STATIONS

Sushi Station | \$18 per guest

ASSORTED 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

Coast Seafood Station | \$35 per guest

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

Deluxe Seafood Station | \$55 per guest

east & west coast oysters
atlantic lobster
king crab
tiger prawns
scallop ceviche
salmon poke
tuna gomaee
marinated mussels & clams
dungeness crab salad
lobster & prawn salad
fresh lemon & dips

* Chef Manned | \$250 labour charge per Chef | for 3 hours

FOOD STATIONS

Fresh Shucked Oysters* | \$18 per guest

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

Seafood Paella* | \$24 per guest

saffron rice, lobster, calamari, prawns, mussels, sausage
(Minimum 24 guests)

Flambéed Prawns* | \$14 per guest

white wine, garlic, butter, parsley, lemon

Mushroom Risotto | \$16 per guest

roasted mushrooms, truffle, porcini mushroom sauce, parmesan

Charcuterie & Cheese | \$18 per guest

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

Assorted Mini Coast Desserts | \$12 per guest

butter cakes, caramelized yuzu tart, new york cheesecake
dark chocolate bar, macarons

CARVING STATIONS

Salmon Wellington* | \$24 per guest

mushroom duxelles, crêpe, puff pastry, béarnaise

Prime Striploin* | \$28 per guest

fresh rolls, horseradish, hot mustard, red wine jus

Prime Tenderloin* | \$33 per guest

fresh rolls, horseradish, hot mustard, red wine jus

* Chef Manned | \$250 labour charge per Chef | for 3 hours

SUGGESTED WINES

BUBBLES

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

WHITE

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

ROSÉ

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

RED

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



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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