

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 over the image, containing the text 'COAST COOK CATCH EAT'. The word 'COAST' is at the top, 'COOK' is below it, 'CATCH' is the largest word in the center, and 'EAT' is at the bottom.

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



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.

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



Next door, an intimate split-level room welcomes up to 110 guests in this sleek and stylish private lounge.

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

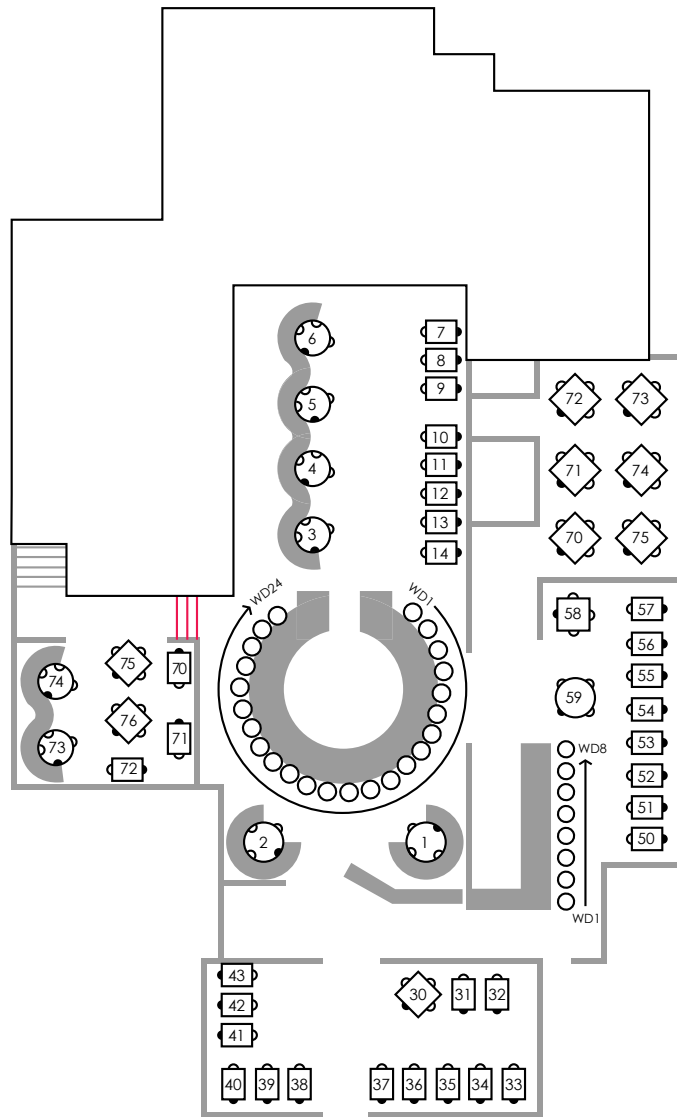


O LOUNGE

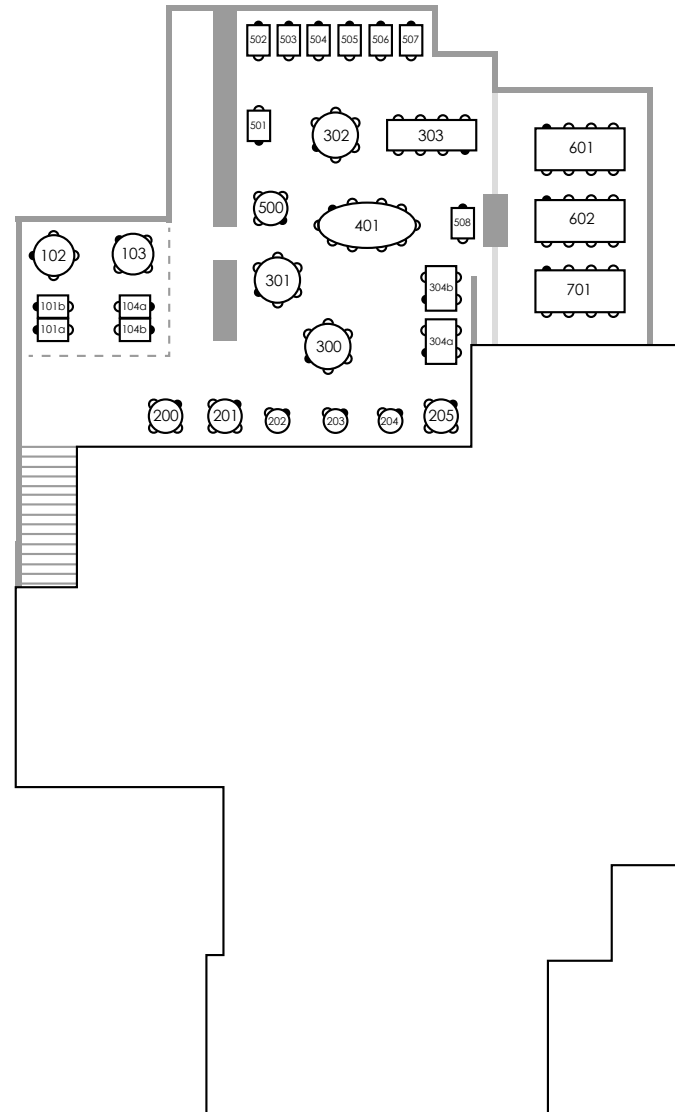


O LOUNGE





MAIN FLOOR & LOUNGE



MEZZANINE & PRIVATE DINING ROOMS

The background is an aerial photograph of a coastline, showing a mix of dark blue water and lighter blue land. A white circle is centered on the image, containing the text. The text is in a teal color that matches the water in the background. The word 'COAST' is at the top, followed by 'GROUP' and 'MENUS' in a larger font, and '2022' at the bottom.

COAST

GROUP

MENUS

2022

## LUNCH MENU A - \$55

+ Tax and Gratuity

### APPETIZER

#### **Caesar Salad**

romaine, croutons, bacon, caesar dressing

- or -

#### **West Coast Clam Chowder**

clams, smoked bacon, chives

### ENTRÉE

#### **Seared Tuna**

potato purée, seasonal vegetables, chive beurre blanc

- or -

#### **Half Roasted Chicken**

olive oil potato purée, campari tomato  
asparagus, red wine jus

### DESSERT

#### **Dark Chocolate Bar**

fresh berries, feullitine crunch

## DINNER MENU B - \$70

+ Tax and Gratuity

### APPETIZER

#### **Caesar Salad**

romaine, croutons, bacon, caesar dressing

- or -

#### **West Coast Clam Chowder**

clams, smoked bacon, chives

### ENHANCE YOUR MENU - \$5

#### **Tuna Tataki**

avocado, radish, ponzu, sesame

### ENTRÉE

#### **Roasted Salmon**

olive oil potato purée, broccolini, campari tomato  
lemon chive beurre blanc

- or -

#### **Braised Short Rib**

potato purée, asparagus, red wine jus, chimichurri

### DESSERT

#### **Cheesecake**

fresh berries, raspberry gel

## DINNER MENU C - \$82

+ Tax and Gratuity

### APPETIZER

#### **Tuna Tataki**

avocado, radish, ponzu, sesame

- or -

#### **Lobster Bisque**

brandy, cream, lobster salad

### ENHANCE YOUR MENU - \$10

#### **Crab Cake**

old bay aioli, shaved fennel, orange  
cracked black pepper

### ENTRÉE

#### **Seared Halibut**

olive oil potato purée, broccolini, campari tomato  
lemon chive beurre blanc

- or -

#### **Grilled Striploin**

potato purée, asparagus, red wine jus, chimichurri

### DESSERT

#### **Dark Chocolate Bar**

fresh berries, feullitine crunch

## MENU D - \$105

+ Tax and Gratuity

### **Chef's Amuse Bouche & Bread To Start**

### APPETIZER

#### **Scallop Crudo**

tomatillo, serrano pepper, cilantro, cucumber

- or -

#### **Crab Cake**

old bay aioli, shaved fennel, orange  
cracked black pepper

### ENTRÉE

#### **Miso Sablefish**

white miso, bok choy, maitake mushroom, black garlic

- or -

#### **Grilled Tenderloin & Sautéed Prawns**

potato purée, asparagus, peppercorn sauce

### DESSERT

#### **Butter Cake**

rum caramel, crème anglaise

## ADD ONS

### **Fresh Shucked Oysters (per dozen) \$36**

yuzu mignonette, cocktail sauce, fresh horseradish

### **Seafood Tower (2-4 people) \$125**

oysters, tiger prawns, scallop ceviche, ahi tuna poke  
mussels, clams, snow crab, atlantic lobster, dungeness crab  
cocktail sauce, mignonette, lemon

### **Sushi Tile (2-4 people) \$59**

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



GLOWBAL RESTAURANT GROUP

B O O K W I T H U S

BOOKING REQUEST

GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK