APPETIZERS

Crispy Fried Oysters $14.5
panko, peas, kandora, red onion
garlic cream

Octopus Carpaccio $14.5
pickled plum, senmau chilli
pomace oil

Crispy Calamari $13.5
garlic, senmau chilli, citronado
buttermilk oil

Grilled Dip $16.5
crab, artichoke, red pepper
parmesan, france bread

Smoked Salmon $17.5
flattapad
holed cream cheese, red onion
capers, anguila, lemon

Pan Fried Garlic Prawns $17.5
sambal, shallots, pea shoots
sesame

Ahi Tuna Poke $17.5
cucumber, pineapple
crispy sushi rice, tobiko
togarashi oil

Dungeness Crab Cake $18.5
fresh sprout & shoot salad
citrus aioli

Classic Muscles $21.5
white wine, garlic, leeks
fresh herbs, cream

Coconut Curry Clams $22.5
with coconut curry, lemongrass
ginger, chilli, lime

FRESH FISH & SHELLFISH

fish served with mashed potatoes, steamed vegetables, lemon caper beurre blanc
shellfish served with coconut rice, steamed vegetables, drawn garlic butter

**FRENCHY’S LUNCH SPECIALS**

- **MONDAY**: Sockeye Salmon Cake
- **TUESDAY**: Baja Fish & Prawn Tacos
- **WEDNESDAY**: Coconut Shrimp Curry
- **THURSDAY**: Seafood Stew
- **FRIDAY**: Fish & Chips

SOUPS

Miso Soup $5.5

New England Chowder $12.5
clams, smoked bacon, roasted vegetables

Lobster Bisque $18.5
mirepoix, brandy, tomato cream

BLACK + BLUE CLASSICS

Direct from our sister restaurant Black+Blue, our Angus grade beef features abundant marbling red meat laced with an even distribution of fat. The presence of this fat creates a more tender and juicy cut of beef that cooks well in all conditions.

**EXCLUSIVE**

Only 2% of graded beef is designated Prime grade

Canadian Prime Sirloin (16 oz) $30.5
Forno Roasted Half Chicken (3.5 lb) $30.5
Angus Tenderloin (8 oz) $48.5
Angus Striploin (12 oz) $49.5
Angus Rib-Eye (16 oz) $67.5

ANCHOR & SHIP

OYSTERS

all oysters served on the half shell with classic cocktail sauce, mignonette
fresh horseradish & lemon

LUNCH

**ALUMO BAY**

ALUMO BAY

Lobster Cocktail (5 piece) $18.5

Atlantic Lobster (1/2 Lobster) $32.5

Snow Crab (1/2 Pound) $20.5

Dungeness Crab (1/2 Crab) $32.5

SEAFISH ON ICE

Prawn Cocktail (5 piece) $18.5

Atlantic Lobster (1/2 Lobster) MP

Snow Crab (1/2 Pound) $20.5

Dungeness Crab (1/2 Crab) MP

SEAFOOD TOWER

Seafood Tower $99

two tiers with shucked oysters, tiger prawns, scallop ceviche, mussels
snow crab, dungeness crab, atlantic lobster, ahi tuna poke

Coast Tower $149

seafood tower with chef’s selection of sushi rolls, nigiri & sashimi

COAST SIGNATURES

Baja Fish & Prawn Tacos $14.5
pico de gallo, senmau chilli, cabbage
tinga cream

Coast Burger $16.5
house ground, sauteed onions, cheddar
tartar, bunsche

Prawn Po’ Boy $16.5
battered prawns, lettuce, tomato, pickles, mayonnaise

Fish & Chips $17.5
beaver battered pacific cod, coleslaw
old bay fries, tartar sauce

Lobster Grilled Cheese $21.5
3 cheese blend, bechamel, prosciutto
tomato soup

Seafood Linguine $28.5
mussels, clam, tiger prawn, sweet peas
tomato, white wine garlic cream

Miso Maple Sablefish $43.5
sake-butter braised leeks, chives
smoked bacon, mashed potatoes

Hot Seafood Platter $99
prawns, seared ahi tuna, snow crab
saclekoya salmon, atlantic lobster
brussels sprouts, mashed potatoes
lemon caper beurre blanc

GLUTEN FRIENDLY ITEM

**recommended by the vancouver aquarium as an ocean friendly seafood choice**

Misty Forbes Regional Sales Manager

Crispier Chefs

EAST COAST

Elfinham – BARNLEY SOUND

Chef’s Creek – STELLAR BAY

Royal Miyagi – BAYNES SOUND

WEST COAST

Joyce Point – SANDY BAY

Sawmill Bay – SANDY BAY

Fanny Bay – FANNY BAY

Murray Flaherty Executive Chef

Brad Scharien Executive Chef

Murray Flaherty Chef de Cuisine

Feb 2019