DINNER

OYSTERS
ON THE HALF SHELL
Kushi BRITISH COLUMBIA 3/4 EACH
West Coast Feature 3/4 EACH
East Coast Feature 3/4 EACH
DOZEN OYSTERS
CHIEF’S SELECTION
red wine shallot & chive mignonette

CHILLED SEAFOOD PLATTER
TUNA CRUDO
TIGER PRAWNS
TUNA POKE
HALF DOZEN OYSTERS
LOBSTER TAIL
1/4LB SNOW CRAB
DUNGENESS CRAB & AVOCADO SALAD
WAKAME SALAD
with a variety of sauces

VEGAN PLATE
22
butternut squash, cannelloni, quinoa
pasta, organic baby carrots
mini summer squash

SIDES
GLOWBAL’S FAMOUS
7
BRIOCHE-CROISSANT BREAD
sundried tomatoes and olive tapenade
TRUFFLE FRIES
8
parsley, herbs
SEASONAL VEGETABLES
8
fresh herbs, butter
GRILLED GREEN
14
ASPARAGUS
soft boiled egg, tarragon blanc
BRUSSELS SPROUTS
12
parsley, carap, lemon, chili flakes
WHIPPED POTATOES
8
buttermilk mashed potatoes

APPLETIZERS

SMOKED SABLEFISH CHOWDER 12
served tableside | wild mushrooms
double smoked bacon
CRISPY CALAMARI 16
fresno chilies, cilantro, citrus aoli
WAGYU BEEF CARPACCIO 16
mustard seeds, garlic herb tuscan leaf
dijon-harrisaad aoli
LOBSTER BISQUE 16
lobster tortellini, cognac cream
GLOWBAL DUNGENESS CRAB CAKE 19
lemon tarragon aoli

SALAD

WALDORF SALAD 14
apples, endive, medjool dates, walnuts
creamy vinagrette
BEET & BURRATA SALAD 17
honey-thyme unsagriette
pistachios
CAESAR SALAD 14
belgian endive, baby romaine, croutons
shaved parmesan, caesar dressing
PRAWN & QUINOA SALAD 22
cucumbers, avocado, tomatoes, almonds
goats' cheese, buttermilk dressing
SHORT RIB PAPPARDELLE 26
braised short rib, wild mushrooms
pini nuts, spinach, sundried tomatoes

PASTA

TRUFFLED SPAGHETTI & SIGNATURE MEATBALLS 26
tomato fondue, tete de moine, shaved truffles
LOBSTER & SCALLOP TAGLIATELLE 35
lobster bisque, peas, tomatoes, tarragon, chives

SEA

CLASSIC FISH & CHIPS 24
beer battered cod, colsole, tartar sauce
SALMON 31
pan seared gnocchi, baby vegetables
carrot purée
HALIBUT 35
lemon, capers, herb and cheese agnolotti
baby vegetables, brown butter foam
SEAFOOD BOUILLABAISSE 36
salmon, seabass, scallops, prawns
mussels, clams, fingerling potatoes
baby vegetables, suffron consommé, toast
SABLEFISH 37
soba noodle salad, asian vegetables
mushroom consommé
LOBSTER PAELLA 36
chicory, pinea, mussels, clams, suffron tomatoes

STEAK

ASK YOUR SERVER ABOUT ALL OUR OTHER CUTS OF STEAK
All steaks served with hasselback potatoes, seasonal vegetables and maitre d'buter

GLOWBAL BURGER 19
7oz beef patty, green leaf lettuce, tomato
pickle, mayo, mustard, aged cheddar, brioche bun
ULTIMATE BURGER 22
7oz beef patty, double smoked bacon
mushrooms, mac & cheese, onion rings
truffle aioli, tomato, lettuce, pickle
LAMB SHANK 30
slow braised, chimichuri, mashed potatoes
tableside au jus

LAND

TUNA POKE 17
tuna, avocado, charred pineapple, taro chips
TUNA CRUDO 17
ahi tuna, allatntra tuna, coconut aqua, lime
root vegetable chips
PROSCIUTTO & BURRATA 18
arugula, casiling toast, pasta, gem tomatoes
matzona almonds
PRAWN COCKTAIL 16
jumbo prawns, harrisaad cocktail sauce
lemon, avocado

Before placing your order, please inform your server if you are on an or prefer gluten friendly options and we will accommodate your requests to the best of our abilities.
Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, diary, soy, nuts, pork, fish & shellfish.
Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.