



Starters

Crispy Cauliflower Bites

sriracha honey glazed with cilantro and house-made ranch 8

🌊 Warm Scallop & Asparagus Salad

with arugula, a crispy poached egg, shaved parmesan & curry aioli 16

Pesto Flatbread

with caramelized onions, cherry tomatoes, okanagan goat cheese, arugula & balsamic reduction 13

🌊 Mussels

tomatoes, white wine, roasted garlic & cream served with fresh bread (while quantities last) 16

Roasted Bone Marrow

served with pickled red onion & garlic toast 15

Cheese & Charcuterie Board

mixed B.C. cheese & charcuterie selection served with fresh bread 18

🌊 Fresh Oysters on the Half Shell

ask your server for today's catch 2 ¾

Bison Tartare

cured egg yolk, fermented apple dijon and house-made potato chips 16

Duck Confit Sliders

maple cilantro glazed with thai slaw and pickled cabbage 14

Dip Trio

fresh salsa, beet hummus & smoked mushroom pâté with house-made crackers 14

Calamari

with red onion, tzatziki & pita bread 10

🌊 Crab Wontons

dungeness crab and cream cheese stuffed wontons 12 ¾

Chicken Wings

hot, bbq, sticky hoisin, maple bacon, thai sweet chili or honey garlic with house-made ranch 12

Salads

add grilled chicken breast or 🌊 garlic prawns 6 ¾ add 🌊 salmon 13 ¾

Classic Caesar

crisp romaine, bacon, parmesan, garlic croutons, house-made caesar
dinner size 11 starter 8

Cobb

mixed greens, grilled chicken, bacon, avocado, tomato, sliced egg & feta cheese with a tomato vinaigrette 16 ¾

Summer Salad

mixed greens, candied walnuts, strawberries, cucumber & avocado with roasted shallot vinaigrette
dinner size 12 starter 9

Buddha Bowl

sprouted grains, roasted yam, crispy chickpeas, carrots, beets, avocado, spinach & peanut sauce 14

Soups

Clam Chowder

baby clams, bacon, potatoes, roasted garlic & cream 6 ¾

Lobster Bisque

with lobster, dungeness crab and baby scallops 9

Soup du Jour

ask your server for today's special 6

The consumption of raw seafood or raw meat poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.



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Mains

Cioppino

mussels, manila clams, wild pacific halibut and salmon in a tomato wine broth 26

Salmon

seared salmon with fresh pea risotto & fennel & orange salad 28

Wild Mushrooms & Gnocchi

seared cauliflower, pickled red onion & fresh herbs 18

Butter Poached Halibut

warm fingerling potato salad with roasted shallot vinaigrette, preserved lemon apple salad & asparagus 34

Bison Flatiron Steak

house-made gnocchi, broccolini & chimichurri 36

Buttermilk Fried Chicken

kale & preserved lemon salad, rosemary biscuit & pan gravy 24

Seared Duck

crispy polenta fries, bok choy, fermented berries, and pickled carrots 30

Surf & Turf

AAA striploin, garlic prawns, roasted baby potatoes and asparagus 34

Filet Mignon

garlic mashed potatoes, green beans, topped with lobster butter and crispy onions 36

Seafood Linguine

linguine tossed in herb wine-cream sauce topped with scallops, salmon & prawns 26

Crab Seafood Boil

crab legs, garlic prawns, manila clams baby potatoes and vegetables 36

Add Ons

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| Lobster tail | 20 | Béarnaise sauce | 2 ½ |
|  Garlic Prawns | 6 ¾ | Sautéed mushrooms | 5 |
|  Crab legs | 20 | Chimichurri | 2 ½ |

Between Bread

served with house-cut fries

add bacon 2 , smoked cheddar 1 ¾ , bacon jam 2 , fried egg 2 , mushrooms 2 ½ , blue cheese 2 ½

Storms Burger

house-ground beef topped with bacon jam & crispy onions, tomatoes, lettuce & pickles on a brioche bun 16

Pesto Chicken Burger

panko crusted *or* grilled chicken, avocado, mayo, tomatoes, lettuce, onion & pickles on a brioche bun 15

Pakora Veggie Burger

spicy pakora topped with tzatziki, onions, tomatoes, lettuce & pickles on a brioche bun 14

Steak Sandwich

with caramelized onions, horseradish mayo & field greens 19

Thank you to our local suppliers: Organic Oceans Seafood, Red Collar Brewing, SSOL Organic Farms, Spruce Goose Chop'n Block, Harper's Trail Winery, Farmcrest Foods



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