



## Barsnacks

### **Sticky Ribs**

korean bbq sauce, sesame seeds, green onion & cilantro 14

### **Crispy Cauliflower Bites**

with honey-sriracha glaze 9

### **Tater Tots**

with garlic sauce, green onions, bacon, cheddar & house-made ketchup 8

### **House-cut Fries** <sup>GF</sup>

garlic aioli & house-made ketchup 6

## Share Plates

### **B.C. Sidestripe Shrimp Peel & Eat** <sup>GF</sup>

garlic herb butter with garlic focaccia 15

### **Lobster Bisque** <sup>GF</sup>

with lobster, dungeness crab and baby scallops 9

### **Calamari**

red onion, tzatziki & pita bread 11 ¾

### **Roasted Bone Marrow**

pickled red onion & garlic focaccia 15

### **Mussels** <sup>GF</sup>

tomatoes, white wine, roasted garlic & cream served with fresh bread 16

### **Baked Buffalo Brie**

wrapped in puff pastry with roasted garlic & cranberry 16

### **Seared Scallops** <sup>GF</sup>

yam puree, crispy bacon, frisée 13

### **Soup du Jour**

ask your server for today's special 7

### **Cheese & Charcuterie Board**

local cheese & charcuterie selection served with fresh bread 19

### **Fresh Oysters** <sup>GF</sup>

2 ¾

### **Baked Oysters** <sup>GF</sup>

with garlic-herb butter, cheddar & panko 3 ½

## Veggies & Salads

### **Roasted Parmesan Cauliflower** <sup>GF</sup>

with lemon aioli, sunflower seeds & arugula 8

### **Brussel Sprouts** <sup>GF</sup>

crispy fried with honey balsamic & bacon 8

### **Caesar Salad**

crisp romaine, bacon, parmesan, garlic croutons & house-made caesar 10

### **Beet & Citrus Salad** <sup>GF</sup>

mixed greens, roasted beets, orange, candied walnuts & blue cheese with balsamic vinaigrette 12

### **Warm Potato Salad** <sup>GF</sup>

baby potatoes with a creamy shallot vinaigrette 5

<sup>GF</sup> Many of our dishes can be modified to be gluten free. Please let your server know if you would like us to prepare your meal accordingly.

## Mains

### **Lobster Tagliatelle**

house-made pasta with a tarragon cream sauce 26

### **Salmon** 🐟 (GF)

Fennel salad with chili-lime vinaigrette, crispy chickpeas & lemon aioli 28

### **Braised Lamb Shank** (GF)

red wine braised with parmesan polenta, crispy brussel sprouts & mint gremolata 28

### **Pork Schnitzel**

mushroom sauce, garlic mashed potatoes & seasonal vegetables 24

### **Chicken Confit**

smashed baby potatoes, pan gravy & broccolini 24

### **Seared Duck Breast** (GF)

yam puree, okanagan grape demi-glace & grape salsa 30

### **Bison Flatiron Steak** (GF)

smashed baby potatoes, broccolini & chimichurri 36

### **Surf & Turf** 🐟 (GF)

striploin, garlic prawns, warm potato salad & seasonal vegetables 34

### **Crab & Prawn Dinner** 🐟 (GF)

baby potatoes, seasonal vegetables & drawn garlic butter 34

### **Storms Burger**

house-ground beef with bacon jam, crispy onions & all the fixings on a brioche bun with house-cut shoestring fries 17

### **Steak Sandwich**

8 oz striploin with caramelized onions, horseradish mayo & field greens with house-cut shoestring fries 22

## Sides

**lobster tail** 20

**garlic prawns** 🐟 7 ½

**crab legs** 🐟 20

**scallops** 🐟 12

**pan gravy** 3

**sautéed mushrooms** 5

**chimichurri** 3

Thank you to our local suppliers: Organic Oceans Seafood, Red Collar Brewing, SSOL Organic Farms, Spruce Goose Chop'n Block, Harper's Trail Winery, Golden Ears Farm, Iron Road Brewing

We believe in "made from scratch" and using the freshest quality available. As a result of this some items, like shellfish, are only available in limited quantities.

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.



Recommended by the Vancouver Aquarium as ocean-friendly.

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