



Barsnacks

Sticky Ribs

with korean bbq sauce 14

Cauliflower Bites

with honey-sriracha glaze 9

Onion Rings

with horseradish mayo 8

Fried Cheese Curds

with house-made ketchup 9

Share Plates

Calamari

red onion, tzatziki & pita bread 11 ¾

Mussels 🌱

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

Soup du Jour

ask your server for today's special 7

Crispy Chicken Skins

with garlic aioli 10

House-cut Fries Ⓜ

with garlic aioli & house-made ketchup 6

Tater Tots

with garlic sauce, green onions, bacon, cheddar & house-made ketchup 9

Roasted Bone Marrow

pickled red onion & garlic focaccia 18

Cheese & Charcuterie Board

local cheese & charcuterie selection served with fresh bread 19

Fresh Oysters 🌱 Ⓜ *minimum order of 2

with mignonette & lemon 2 ¾

Baked Oysters 🌱 Ⓜ *minimum order of 2

with garlic-herb butter, cheddar & panko 3 ½

Veggies & Salads

Crispy Teriyaki Tofu Bowl Ⓜ 🌱

with rice, baby bok choy & pickled vegetables 16

Caesar Salad

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

Sesame Green Beans Ⓜ 🌱

dressed in a sweet tahini sauce 8

Romanesco & Peas 🌱

with ponzu soy sauce 9

Summer Salad Ⓜ

mixed greens, fresh berries, candied walnuts, cucumbers & berry-balsamic vinaigrette 12

Ⓜ This dish is gluten free! Many of our not gluten free marked dishes can be modified to be gluten free as well. Please let your server know if you would like us to prepare your meal accordingly.

🌱 These dishes are vegan friendly. Please let your server know about your dietary restrictions.

Mains

Grilled Chicken Fettucine

house-made pasta with a creamy pesto sauce 22

Salmon 🌊 GF

roasted fingerling potatoes, kale & dill cream sauce 28

Pork Schnitzel

mushroom sauce, garlic mashed potatoes & market vegetables 24

Seared Duck Breast GF

char siu glazed with crispy duck tongues, bok choy & rice 30

Grilled Lamb Sirloin GF

roasted fingerling potatoes, market vegetables & chimichurri 32

Turf GF

8 oz AAA black angus striploin, garlic mashed potatoes & market vegetables 29

make it **Surf & Turf** 🌊 GF 34

Crab & Prawn Dinner 🌊 GF

baby potatoes, market vegetables & drawn garlic butter 37

Storms Burger

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

Fish & Chips 🌊

beer battered with apple slaw & tartar sauce 22

Sides

lobster tail 20

garlic prawns 🌊 7 ½

crab legs 🌊 20

pan gravy 3

sautéed mushrooms 5

chimichurri 3

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.

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

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.

follow us on  