



FIRST PLATES

seared scallops with maple sea-salt, rainbow seaweed seasoned with citrus zest, puree of beet, finished with an emulsion of earthy carrot orange bisque 26

large pan-fried crispy jumbo crab cake on a bed of rainbow seaweed, dressed with a four-citrus creamed aioli and a warm caper, olive and gherkin relish 26

pacific prawns sauteed in a lobster dynamite beer butter finished with fire roasted red tomato coulis. served with warm herb olive pepper garlic oil baked bread 25

crispy smoked paprika humboldt calamari with a smoky, tangy Louisiana styled remoulade 23

pan seared humboldt calamari, gun butter, pineapple onion salsa. capped with chimichurri 23

pacific seared tuna with a blend of soy, orange and lime juice, subtle hint of ginger. kimchi and pickled radish mince 24

seasonal crispy fried oysters with an herb-garlic butter, stack of shaved parmesan and warm baked olive and pepper bread 26

chef Ross's steamed mussel and scallop bowl in diavolo sauce of tomatoes and white wine capped with seasonal edible seaweed. warm baked olive and pepper bread 28

6 seasonal fresh oysters on the half shell, dressed with pineapple citrus salsa and salmon roe market price

baked arancini mushroom crusted risotto cakes with splash of diavolo sauce of tomatoes and white wine, shaved parmesan and chimichurri dip 18

chef Ross's award-winning rose seafood chowder. Explore your senses with an infusion of pacific coastal seafoods in season. We encourage a bowl for the table to try 19

roast carrot and ginger soup, crème fraiche, crispy carrots 15

classical caesar salad, crispy pancetta, shaved parmesan and herb baked croutons 15

baked sourdough herb bread with delicate blend of peppers, olives, gherkins and garlic oil 12

PRINCIPAL PLATES

pacific salmon lightly baked with maple sea salt on a cedar plank sitting above a pool of green pea risotto. finished with pearls of beet puree and tri-citrus zested kimchi. or please select a plain salmon if you wish 36

pan-fried halibut with light potato flakes atop of roasted tri-coloured pickled baby potatoes with carrot ginger puree and sea asparagus 36

chef Ross's seafood bowl of salmon, prawns, scallops, mussels and seasonal seafood cooked in lobster beer butter and beer consommé butter foam. completed with roasted tri-coloured pickled baby potatoes, a side of green pea risotto and warm baked olive and pepper bread 62

AAA 8oz sirloin steak with a chimichurri herb crust, baked pancetta potato-cake and beet puree. or please select a plain steak if you wish 38

land and sea platter of prime rib, pan fried halibut with a light potato flake, pacific prawns sauteed in a lobster dynamite beer butter, seared scallops in diavolo sauce of tomatoes and white wine. roasted tri-coloured pickled baby potatoes with carrot ginger puree, demi glaze, sea asparagus and chimichurri droplets 76

pan seared crispy chicken breast, with carrot ginger puree, chimichurri dip and baked pancetta potato-cake 28

If you enjoyed your dining experience, please post on google review/Powell River Foodies, if you have any comments, please do share with us so we can make it better, thank you so much



pan-fried sablefish with light potato flakes atop of roasted tri-coloured pickled baby potatoes with carrot ginger puree and sea asparagus 36

2-piece halibut fish and twice-baked steak chips with mushy peas, Louisiana style smoky and tangy remoulade and tartar sauce 32

wild prawn linguine, diavolo rose sauce of tomatoes and white wine, Spanish romesco red pepper droplets and shaved parmesan 36

wild mushroom and vegan flat sausage linguine with zesty marinara, droplets of chimichurri dip and crispy carrot 31

seafood platter for 2 guests consisting of: wild prawns, seared scallops with maple sea salt, mussel's and seasonal seafood cooked in lobster beer butter, seared tuna, pan-fried halibut, wild salmon, crispy oysters, salmon roe. To accompany your seafood feast are five warm sauces poured at the table, puree blends, green pea risotto, seaweed salad and baked pancetta potato-cake market price

SIDES TO BALANCE YOUR MEAL

house roasted vegetables 9 baked seafood mac and cheese 13 risotto – flavor of the day 10
caesar salad 10 house salad 10 roasted tri-coloured pickled baby potatoes 9
baked pancetta potato-cake 9

ENDING ON A SWEET NOTE

sticky date pudding with a warm rich orange toffee sauce and a maple iced delight, finished with toasted maple walnuts 15

dark chocolate lava cake with a banoffee cream, served with an iced delight 15

warm seasonal fruit crumble with oat streusel topping served with vanilla ice cream 15

choice of cold scoop: lemon, lavender, raspberry sorbet. vanilla or maple iced delight 13

COFFEES

roasted dark coffee 4
selection of teas 4
espresso single shot 4 double shot 6
latte 7
cappuccino 7
americano 7

LIQUEUR COFFEES 12

Coffees are with lemon sugar rim and whipped cream

Spanish - Kahlua, Brandy

Monte Cristo - Kahlua, Grand Marnier

Laughing - Baileys, Sambuca

Long Range Bomber - Kahlua, Baileys, Sambuca

Irish- Irish Whiskey, Kahlua

Jamaican- Spiced Rum, Kahlua

Blueberry Tea- Grand Marnier, Amaretto, no whipped cream

In order to help maintain growing costs please note we now offer an ATM machine so that you can use cash instead of credit cards thus keeping the fees down. For table of 8 or more please note we can only split bills via cash or e-transfer.

Buy a round of beers for the kitchen....If you really enjoyed your meal and would like to say thank you to our Chef and his team, ring the bell or have it rung for you and we will send a six pack to the team with your thanks. \$17

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