

Signature Chilled Platter (\$29 per person ~ minimum 2 persons)

1/2 Chilled Atlantic Lobster, Jumbo Prawn Cocktail, Alaskan King Crab Leg, 1/2 Dungeness Crab
Chilled Honey Mussels, Salmon Sashimi, Spicy Tuna Sushi Roll, Freshly Shucked Oysters
served with orange-horseradish marmalade, house-made cocktail sauce, COAST seafood sauce

shells

Dozen Oysters ~ Chef's Selection	28
Dozen Local Oysters	32
Chef Creek ~ Baynes Bay fairly briny with a crisp finish	2 ²⁵
Effingham ~ Effingham Inlet tender, plump, unforgettable flavor, smooth lettuce like finish	2 ⁵⁰
Fanny Bay ~ Baynes Sound firm flesh, sweetness and saltiness, slight metallic taste	2 ⁶⁰
Kumamoto ~ Washington State sweet full flavor with watermelon overtones	3 ⁵⁰
Kusshi ~ Baynes Sound buttery texture, rich & salty with a sweet mild fruit finish	3 ⁵⁰
Malpeque ~ Prince Edward Island mild briny flavor, with a metallic flavor	3 ²⁵
Okeover ~ Okeover Inlet, Desolation Sound ocean fresh taste, slight cucumber finish	2 ⁵⁰
Royal Miyagi ~ Cortes Islands smooth texture, mild flavor, clean kiwi after taste	2 ⁵⁰
Stellar Bay ~ Gorge Harbour full meaty flavor, light sweet fruit finish	2 ⁵⁰
Black Pearl ~ Cortes Island fresh sweet flavor, persistent finish	2 ⁵⁰
Cherry Stone Clam ~ Rhode Island sweet, briny, fresh salt water	2 ⁵⁰
Pacific Scallop ~ Qualicum Beach firm, sweet, delicate flavor	6

oysters are served with lemon, mignonette and house-made cocktail sauce

chowder

New England manila clams, double smoked bacon potatoes	7
Manhattan honey mussels, manila clams sweet tomato broth	7
★ Smoked Seafood Chowder local fish, honey mussels, bacon	8
Atlantic Lobster fennel, potatoes, smoked bacon	14

flat breads

★ Smoked Salmon dill crème fraîche, red onion, capers	15
Tiger Prawn sweet corn, avocado, mango, queso fresco spicy bbq sauce	14
Lobster avocado, roasted sun gold tomatoes, basil	17
Sablefish capers, olives, watercress, toasted pinenuts smoked mozzarella	15

raw

Ahi Tuna jalapeno, lychee, cilantro, sesame oil	15
Wild Salmon extra virgin olive oil, coconut gelee fried shallots	13
Sea Scallop chili-tobiko crème fraîche, black sesame tuile	14
Yellow Tail Hamachi scallions, thai basil, sweet & sour marinade	17
Sashimi chefs selection	23

crustacea

Jumbo Tiger Prawns Cocktail	14
Alaskan King Crab 1/3 pound	13
Atlantic Lobster 1/2 pound	17
Dungeness Crab 3/4 pound	17

*served with our signature sauces
orange-horseradish marmalade
COAST seafood sauce, house-made cocktail sauce*

fish & chips

served with creamy coleslaw, sea salt fries and tartar sauce

B.C. Cod ~ West Coast, B.C.	14	Red Snapper ~ West Coast, B.C.	14
Sockeye Salmon ~ Skeena River, B.C.	16	Wild Tiger Prawn ~ Baja, Mexico	15

crisp

★ Caesar fried capers, crispy bacon, anchovies	7
★ COAST Signature Cobb tiger prawns, stilton, bacon vinaigrette	16
★ Boston Wedge iceberg lettuce, bacon, crispy onions, egg tomato, roquefort blue cheese	9
Octopus warm potatoes, sweet peas, field greens extra virgin olive oil	11
Organic Greens cucumber, red onion, candied pecans blackberry vinaigrette	8
Ahi Tuna Nicoise green beans, potatoes, olives, citrus vinaigrette	15

sandwiches

COAST Signature Burger canadian prime, dungeness crab aioli lobster poutine fries	22
Ahi Tuna Club bacon, romaine, vine ripened tomatoes spicy wasabi mayonnaise	14
Shrimp Wrap grilled naan bread, tarragon celery hearts, watercress	13
Lobster Hot Dog brioche bun, lobster sauerkraut grainy mustard	17

land

'AAA' Beef Tenderloin 7oz summer ratatouille, potato puree merlot reduction	21
Forno Free Range Chicken marinated in lemon and herbs	17
Potato Gnocchi wild mushrooms, asparagus, ricotta oven roasted tomatoes, toasted pinenuts	13

COAST lunch box

His 12 New England clam chowder, fish and chips, wedge salad
Hers 12 Manhattan clam chowder, tuna sashimi salad, shrimp wrap

sea

A Few Words About Our Fish

Only the absolute freshest fish and seafood of exceptional quality are sourced and delivered from the world over. Most of the fish are 'line caught' and our lobsters arrive fresh daily from Nova Scotia

All seafood availability is subject to seasonal weather and fishing conditions

Signature Seafood Platter (\$25 per person ~ Minimum 2 Person)

B.C. cod, wild sea tiger prawns, sockeye salmon, Qualicum scallops seasonal vegetables, potato gnocchi, tomato gastrique

Salmon caught off the mouth of the Skeena river, aboard the <i>Sea Trek</i>	17
Sable Fish caught aboard the <i>Miss Venus</i> captained by Jay Gold	19
Yellowfin Ahi Tuna caught by <i>Aloha Kai</i> captained by Jeff Rogers	19
Red Snapper caught near the rocky shores of Georgia Straight by the Nyborg	16
B.C. Cod rod and reel caught by Wille Davies off <i>Odysseus</i>	16
Arctic Char farm raised by <i>Icy Waters</i> in the Northwest Territories	18
Mahi Mahi caught by the <i>Kona Star</i> out of Lahaina	19
Ruby Trout farm raised in Sooke, Vancouver Island	17

fish are served with lobster potatoes and seasonal vegetables

★ COAST signature item

Ocean Wise Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Vancouver Coastal Health advises:
"The consumption of RAW oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination."

please alert your server to any food allergies
vegetarian dishes available upon request ~ parties of 8 or more subject to 18% gratuity

Josh Wolfe
Executive Chef

Mike Robbins
Chef de Cuisine