




Appetizers

 Smoked Wild Sockeye Salmon Chowder	7
celery, carrot, potato, onion and cream	
Daily Vegetarian Soup	7
Chili Squid	10
ginger, garlic, lemongrass and cilantro	
 Dockside Crab Cakes	14
tartar sauce	
Satay Ayam	12
chicken, spicy peanut coconut sauce	
Melted Camembert	15
whole roast garlic, cornichons, baguette	
Vegetarian Spring Rolls	8
chili plum sauce	
 Albacore Poke	12
ita wakame, tamari-soya, sweet walla walla onion, sesame oil	
Pan Seared Black Tiger Prawns	13
lime, caramelized garlic, cilantro	
Pan Seared Halloumi Cheese	14
mixed organic winter greens, oven puckered grapes, verjus grapeseed oil vinaigrette	
Yam Frites	5
served with sriracha aioli	

Salads

Yum Nuer	15
composed salad of thinly sliced beef, cucumber, mint, siu choy, lemongrass, shallots, coriander, cherry tomatoes, scallions, golden mountain sauce	
Boca Boca Beet Salad	13
fresh arugula, roasted beets, roasted bell peppers, hearts of palm, cabbage, lilikoi vinaigrette	
Azteca Ensalada	16
blackened chicken breast, corn, tortilla strips, black beans, avocado, medjool dates, cilantro, mixed greens with an ancho chili lime dressing	
Caesar Salad	7 sm/ 9 lg
garlic and lemon dressing, parmesan, rustic croutons	
Spinach Salad	7 sm/ 9 lg
honey dijon dressing, button mushrooms, grated free range egg, bacon	
Butter Lettuce Salad	9
grilled watermelon, crumbled feta, pea shoots, sweet peas, green goddess dressing	

add grilled chicken, baby shrimp or smoked salmon to any salad	4
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** All prices subject to 5% GST **

Please advise your server of any allergies you may have



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