

Appetizers

 Smoked Wild Sockeye Salmon Chowder8 <i>celery, carrot, russet potato, onion and fresh cream</i>
Daily Soup8
Legendary Chili Squid11 <i>ginger, garlic, lemongrass and cilantro</i>
 Dockside Crab Cakes15 <i>peeled baby shrimp, lime chipotle aioli, micro greens</i>
Fraser Valley Free Range Chicken Satay13 <i>spicy peanut coconut sauce</i>
 Oyster Soufflé15 <i>smoked salmon, braised spinach, fresh ricotta mornay</i>
Vegetarian Spring Rolls9 <i>chili plum sauce</i>
 Dueling Land & Sea Carpaccio14 <i>horseradish mascarpone whip, baby arugula, Yuzu black bean aioli, flying fish roe</i>
Pan Seared Black Tiger Prawns14 <i>lime, caramelized garlic, cilantro</i>
Saltspring Moules & Frites.....18 <i>Meyer lemon, chardonnay, capers, Italian parsley, beurre monté</i>
Yam Frites6 <i>served with sriracha aioli</i>

Breads

Artisan Bread Basket (<i>fresh baked daily</i>)5
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Salads

Dockside Cobb15 <i>roasted chicken, wild boar bacon, hard boiled egg, tomato concassé, fresh avocado, Roquefort cheese</i>
Island Chop Salad16 <i>shredded chicken, crispy rock shrimp, savoy cabbage, ground peanuts, red onions, piquante vinaigrette</i>
Azteca Ensalada.....17 <i>blackened chicken breast, corn, tortilla strips, black beans, avocado, medjool dates, cilantro, mixed greens with an ancho chili lime dressing</i>
Hot House "Caprese" Salad13 <i>yellow & red BC Hot House tomatoes, Bocconcini, fresh avocado, red wine extra virgin olive oil & aged balsamic reduction</i>
Classic Caesar Salad11 <i>garlic and lemon dressing, parmesan, rustic croutons</i>
Gourmet Greens9 <i>cucumber, cherry tomato, lotus chips, Shiraz vinaigrette</i>

Add grilled chicken, sautéed prawns or smoked salmon to any salad..... 5
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