

STARTERS

-  **shrimp ceviche | 16**
bc wild sidestripe shrimp, lime, cilantro,
onion, tomato, chipotle tortilla chips
- hamachi | 19**
citrus cure, hearts of palm, avocado, crème fraîche
- table side ahi tuna tartare | 18**
sesame oil, scallion, shredded nori, taro root crisps
- beef carpaccio | 15**
snake river farm wagyu, smoked mayo, young lettuce,
parmesan crackling
- burrata | 18**
peas, mint, frill mustard greens, artichokes, white balsamic
- uni | 17**
oyama's lardo, ficelle, cauliflower, apple vincotto
- crispy stuffed olives | 8**
anchovies, ricotta, spiced citrus aioli
- crispy chicken wings | 14**
fish sauce caramel, sambal chilli, pickled vegetables
- calamari a la plancha | 16**
chorizo, beet greens, panisse, piquillo pepper ketchup
- white bean dip | 14**
parmesan puffs, olive oil grilled sourdough

SOUP & SALAD

-  **clam chowder | 13**
smoked black cod, sawmill bay clams, potatoes, leeks, fennel pollen, dill
- salad greens | 13**
local farm greens, shaved vegetables, sherry vinaigrette
- gem lettuce salad | 13**
hearts of palm, soft boiled free range egg,
oven dried tomato, red wine vinaigrette
- caesar salad | 12**
young romaine hearts, parmigiano reggiano, white anchovies
- red and white quinoa salad | 16**
toasted pistachios, cranberries, ricotta salata, kale, herb vinaigrette
- with steak | 24**

SHARE

-  **oysters | market price**
a seasonal selection of west & east coast oysters
-  **read island mussels | 18**
white wine, smoked tomato, basil, leeks
- seafood tower for two | 55**
seafood tower for four | 90
wild sidestripe shrimp ceviche, albacore
tuna poke, read island mussel escabèche,
dungeness crab louie, snow crab legs,
wild shrimp, local oysters
- add a pound of poached &
chilled lobster | market price**

SEA

- caramelized jumbo scallops | 35**
artichoke barigoule, citrus, green olives,
oven dried tomatoes
-  **roasted sablefish | 36**
gai lan flan, beech mushrooms, shallot,
coconut rice, lemon grass vinaigrette
- bouillabaisse | 35**
lobster, local rock fish, saffron, rouille,
gruyère, olive oil crostini
-  **pacific provider wild salmon | 29**
wild mushroom, zucchini, kale, pomme purée,
truffle vinaigrette
- slow poached halibut | 36**
calamari, fregola sarda, chorizo, mussels,
paella sauce

executive chef alex chen

LAND

- tarragon infused chicken breast | 29**
asparagus, morel crème, quinoa, fresh chickpeas,
roasted chicken reduction
- brown butter roasted filet mignon | 39**
truffle parmesan creamed corn, watercress salad,
madeira jus
- grilled beef ribeye | 46**
balsamic onion, chanterelle mushroom,
béarnaise, red wine sauce
- snake river farm berkshire pork chop | 38**
pea purée, vegetable fricassée, apple vinegar jus
- signature burger | 18**
all natural premium chopped burger,
tomato relish, aged cheddar, bacon,
caramelized onion, soft milk bun,
fresh hand-cut fries

PASTA & RISOTTO

- spaghetti alle vongole | 26**
sawmill bay clams, wild white shrimp, basil,
fresno chile, d.o.p. san marsano tomato
- summer vegetable risotto | 25**
summer beans, peas, fennel, morel mushrooms,
braised artichokes, tomato fumet, parmesan

ENHANCEMENTS

- pomme purée | 12**
yukon gold potatoes, snipped chives
- parmesan creamed corn | 11**
- truffle scented roast mushrooms | 10**
wild & cultivated, truffle oil, parmesan,
free range egg

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 foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."

BOULEVARD

kitchen & oyster bar