

LOUNGE MENU

STARTERS

 **oysters | market price**

a seasonal selection of west & east coast oysters

 **shrimp ceviche | 16**

bc wild sidestripe shrimp, lime, cilantro, onion,
tomato, chipotle tortilla chips

beef carpaccio | 15

snake river farm wagyu, smoked mayo,
young lettuce, parmesan crackling

crispy stuffed olives | 8

anchovies, ricotta, spiced citrus aioli

crispy chicken wings | 14

fish sauce caramel, sambal chilli, pickled vegetables

white bean dip | 14

parmesan puffs, olive oil grilled sourdough

fresh hand-cut fries | 7

SOUP & SALADS

 **clam chowder | 13**

smoked black cod, sawmill bay clams,
potatoes, leeks, fennel pollen, dill

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



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

BOULEVARD

kitchen & oyster bar

LOUNGE MENU

BURGER & PIZZAS

grilled duck sausage pizza | 19

oyama's truffle duck sausage, carbonara sauce,
young kale, garlic confit, fontina

margherita pizza | 16

smoked tomatoes, basil, fresh mozzarella,
olive oil, sea salt

signature burger | 18

all natural premium chopped burger, tomato relish,
aged cheddar, bacon, caramelized onion,
soft milk bun, fresh hand-cut fries

SHARE

seafood tower for two | 55

seafood tower for four | 90

wild sidestripe shrimp ceviche,
albacore tuna poke, read island
mussels escabèche, dungeness crab louie,
snow crab legs, wild shrimp, local oysters

add a pound of poached & chilled lobster | market price

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."

B O U L E V A R D

kitchen & oyster bar