

LUNCH

STARTERS

 **oysters | market price**
a seasonal selection of west & east coast oysters

 **clam chowder | 13**
smoked black cod, sawmill bay clams,
potatoes, leeks, fennel pollen, dill

 **shrimp ceviche | 16**
bc wild sidestripe shrimp, lime, cilantro,
onion, tomato, chipotle tortilla chips

crispy chicken wings | 14
fish sauce caramel, sambal chilli,
pickled vegetables

ahi tuna tartare | 18
sesame oil, scallion, shredded nori,
taro root crisps

burrata | 18
peas, mint, frill mustard greens,
artichokes, white balsamic

beef carpaccio | 15
snake river farm wagyu, smoked mayo,
young lettuce, parmesan crackling

 **read island mussels | 18**
white wine, smoked tomato,
basil, leeks

crispy stuffed olives | 8
anchovies, ricotta, spiced citrus aioli

white bean dip | 14
parmesan puffs, olive oil grilled sourdough

SANDWICHES & BURGERS

served with fresh hand-cut fries

signature burger | 18
all natural premium chopped burger,
tomato relish, aged cheddar, bacon,
caramelized onion, soft milk bun

 **wild albacore tuna bánh mì | 16 1/2**
sesame sriracha mayo, asian slaw,
cilantro, crusty vietnamese bun

braised beef short rib "grilled cheese" | 17
aged cheddar, pickle, caramelized onion, sesame sourdough

agro dolce grilled chicken sandwich | 16 1/2
fontina, pesto, crispy onions, homemade focaccia

vegetarian burger | 15
edamame & légume "croquette",
chimichurri, tomato relish,
balsamic onion, citrus aioli

SALADS

salad greens | 13
local farm greens, shaved vegetables,
sherry vinaigrette

caesar salad | 12
young romaine hearts,
parmigiano reggiano, white anchovies
with chicken | 19

red and white quinoa salad | 16
toasted pistachios, cranberries, ricotta salata,
kale, herb vinaigrette
with steak | 24

 **olive oil poached wild salmon salad | 24**
maple oat and almond crunch,
romaine heart, avocado, potato

chopped salad | 22
tandoori spiced chicken, avocado,
cucumber, apples, pickled vegetables,
crispy papadum, grainy dijon dressing

PASTA, PIZZA & 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

margherita pizza | 16
smoked tomatoes, basil, fresh mozzarella,
olive oil, sea salt

grilled duck sausage pizza | 19
oyama's truffle duck sausage, carbonara sauce,
young kale, garlic confit, fontina

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**

LAND & SEA

 **wild salmon | 26**
pacific provider coho, artichoke barigoule,
citrus, green olives, oven dried tomatoes

lunch steak | 26
grilled marinated hanger steak, thrice cooked
pont neuf potato, maple bacon vinaigrette

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