

Boathouse Favourites Social Plates

Oyster Bar

6-pack 19.99 12-pack 36.99

Choose from selection of BC and East Coast Oysters pending season and availability. Server will offer today's selection.

The consumption of raw oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination.

Soups & Salads

West Coast Seafood Chowder

fresh market fish & shellfish 9.99
cup of chowder 6.99

Okanagan Field Greens

apple cider vinaigrette, candied almonds, sun-dried cranberries, Asiago cheese 9.99

Caesar Salad

creamy garlic dressing, housemade croutons 9.99

Boathouse Salad

wonton strips, kale, quinoa, broccoli slaw, red pepper, goat cheese, spinach, white balsamic vinaigrette 13.99

West Coast Grilled Chicken Salad

citrus vinaigrette, spring greens, mango salsa, green chickpeas and Okanagan goat cheese 16.99

Seafood Chop Chop Salad

grilled wild salmon, prawns, egg, cucumber, tomato and mustard vinaigrette 22.99

Casual Plates

Seafood Chowder & Caesar

a favourite combination 15.99

Penne Rustica

tomato, herbs, capers, spinach, mushrooms 15.99
- Add grilled chicken 6.99
- Add grilled prawns 9.99

Mussel Steamer Pot

fresh local BC mussels steamed in your choice: thai green curry, tomato bouillabaisse, or garlic white wine butter 19.99

Bacon Cheddar Burger

double smoked bacon, aged cheddar, tomatoes, lettuce & onion, served with field greens or sea-salted fries 17.99

Cajun Cod Tacos

house spice blend, cabbage, avocado corn salsa, and pico de gallo, served with sea salted fries 16.99

Grilled Wild Sockeye Salmon Burger

fresh tomatoes, lettuce, onion & dill tartar sauce, served with field greens or sea-salted fries 18.99

Pacific Cod 'n Chips

crisp golden batter with sea-salted fries and dill tartar 19.99

Blackened Chicken Sandwich

blackened spicy chicken, aged cheddar, tomatoes, lettuce and onion, served with sea salted fries or field greens 16.99

Crispy Coconut Shrimp

coconut fried shrimp, sweet chili sauce with sea-salted fries 19.99

Yam Fries

masala curry ketchup & chipotle aioli 8.99

Sweet Chili Chicken

tossed with crispy wonton strips, pineapple, red peppers & sweet chili sauce 11.99

Coconut Shrimp

sweet chili sauce & mango salsa 11.99

Firecracker Shrimp Skillet

tossed with garlic, chilies, lime & butter 16.99

Ahi Tuna Tacos

in crispy wonton shells, with wasabi aioli & mango salsa 14.99

Peel & Eat Shrimp

poached tiger shrimp served chilled with cocktail sauce 14.99

Hot Crab Dip for 2

crab meat, cream cheese and roasted peppers with tortilla chips for dipping 14.99

Dungeness Crab Cake

A West Coast Classic. Local dungeness crab meat served on mixed greens with beurre blanc 17.99

Boathouse Signature Calamari

with tzatziki & sweet chili sauce 15.99

Seafood Share Platter

crab dip, coconut shrimp, calamari & firecracker shrimp together on the perfect share platter for 3 to 4 people 37.99

Ahi Tuna Poke

Oceanwise ahi tuna, avocado, cucumber, sesame citrus marinade 16.99

Simply Grilled Fish

All fish are available simply grilled on a bed of roasted potatoes and seasonal vegetables with pernod beurre blanc and your choice of sauce accompaniment.

Swordfish

28.99

Wild Sockeye Salmon

26.99

Ahi Tuna

32.99

Daily Catch

MP

Simply Great on Fish

Salsa Verde • Mango Salsa • Pico de Gallo • Avocado Corn Relish

Make Any Meal a 3 Course for an Additional \$10

Choose a Starter:

Seafood Chowder • Seasonal Greens • Caesar Salad

Choose a Dessert:

Crème Brûlée • Mocha Ice Cream Pie

From the Sea

Northwest Seafood Pasta

wild market fish, clams, grilled prawns, mussels, spinach, roasted tomatoes, garlic cream 27.99

Miso Glazed Sablefish

marinated with miso and maple served on a roasted potatoes with asparagus, peppers and snap peas 38.99

Coconut Pacific Cod

pan seared, with coconut lime, vegetables over quinoa 24.99

Crab and Lobster Stuffed Ravioli

pasta stuffed with lobster & crabmeat, roasted tomato, spinach & citrus cream, prawns 28.99

Sesame Crusted Ahi Tuna

pan seared, shiitake mushroom rice, bok choy & drizzled with chili oil 32.99

Mixed Seafood Grill

crab stuffed prawns, prawn & scallop skewer, grilled sockeye salmon, wild rice, seasonal vegetables 36.99

Pacific Snow Crab Legs

simply steamed, with hot drawn butter, roasted potatoes, seasonal vegetables 39.99

Wild Maple Salmon

roasted on a cedar plank, roasted potatoes, seasonal vegetables 29.99

Blackened Tilapia with Key Lime Shrimp

creole blackening spice, bay shrimp, spicy key lime butter, jasmine rice, seasonal vegetables 24.99

Atlantic Lobster Tail Dinner

oven roasted, with hot drawn butter, wild rice, seasonal vegetables MP

Pacific King Crab Legs

simply steamed, with hot drawn butter, roasted potatoes, seasonal vegetables MP

Miso Crusted Wild Halibut

with black pepper sauce, wild rice, seasonal vegetables 39.99

Crab Stuffed Prawns

roasted prawns with wild rice, seasonal vegetables 32.99

Prawn & Chicken Curry Bowl

green curry, vegetables & jasmine rice 22.99

From the Grill

Aged to a minimum of 35 days, our steaks are the best quality available and exclusively cut for Boathouse Restaurants. Add Peppercorn Sauce or Garlic Shallot Butter -- just ask your server

Grilled CAB Sirloin

7 oz perfectly seasoned 26.99
9 oz thick cut, grilled the way you like 29.99

CAB New York Strip

12 oz perfectly seasoned, grilled and accented with garlic shallot butter 44.99

Baby Back Ribs

slow roasted pork ribs, smokey BBQ sauce half 22.99 full 32.99

AAA Tenderloin Filet

6 oz centre-cut, topped with Boathouse peppercorn sauce 38.99

Fire Grilled 7 oz CAB Sirloin paired with

Fire-grilled Prawns 33.99

Crispy Coconut Shrimp 31.99

Crab Stuffed Prawns 35.99

Pacific King Crab Legs MP

Pacific Snow Crab 39.99

Atlantic Lobster Tail MP

Sides & Add Ons

Sautéed Mushrooms 5.99
Pacific Snow Crab 19.99

Crab Stuffed Prawns 19.99
Grilled Prawns 9.99

Pacific King Crab MP
Atlantic Lobster Tail MP

WINE FEATURE

SANDHILL ESTATE VINEYARD, CABERNET MERLOT

Garnet color with an ever-evolving bouquet of spice, blackberry, clove, sweet oak, purple violet, and earth.

Glass 10.5 Bottle 41

WINES BY THE BOTTLE

Sparkling

Freixenet Cordon Negro	Spain	45
Henkell Trocken	Germany	38
La Marca Prosecco	Italy	48
Steller's Jay Brut	BC VQA	66
Veuve Clicquot Ponsardin Brut	France	145
Yellow Tail Bubbles Rosé	Australia	41

Chardonnay

Beringer Founders' Estate	California	48
Bonterra Organic	California	51
Burrowing Owl Estate Winery	BC VQA	53
Calona-Vineyards 'Artist Series' Unoaked	BC VQA	35
Cedar Creek Estate Winery	BC VQA	44
J. Lohr Estates 'Riverstone'	California	59
Jackson-Triggs Okanagan Estate Reserve	BC VQA	37
Joie Farm 'Un-oaked'	BC VQA	48
Louis Latour 'Grand Ardèche'	Burgundy	62
Red Rooster	BC VQA	37
Tyee	BC VQA	34

Sauvignon Blanc

Château de Sancerre	Sancerre, France	61
Jackson-Triggs Okanagan Estate Reserve	BC VQA	37
Kim Crawford	Marlborough	54
Lindeman's Bin 95	Australia	37
Mount Ara	Marlborough	40
Oyster Bay	Marlborough	46
Prospect Winery 'Council's Punch Bowl'	BC VQA	34
Sandhill 'Hidden Terrace Vineyards'	BC VQA	46
Villa Maria 'Private Bin'	Marlborough	48
Whitehaven	Marlborough	52

Pinot Grigio

Beringer California Collection	California	35
Blasted Church, Pinot Gris	BC VQA	47
Burrowing Owl Estate Winery, Pinot Gris	BC VQA	57
Calona-Vineyards 'Artist Series', Pinot Gris	BC VQA	35
Castello di Gabbiano	Italy	39
Folonari	Italy	44
Gray Monk Estate, Pinot Gris	BC VQA	46
Inniskillin	BC VQA	38
Masi 'Modello Bianco'	Italy	43
Five Vineyards by Mission Hill	BC VQA	44
Red Rooster, Pinot Gris	BC VQA	41
Sandhill 'King Family Vineyard', Pinot Gris	BC VQA	42
Santa Margherita	Italy	51
See Ya Later Ranch, Pinot Gris	BC VQA	44
Tyee, Pinot Gris	BC VQA	34

Crisp, Refreshing Whites

Chateau Ste. Michelle, Riesling	Washington	43
Jackson-Triggs Okanagan Estate Reserve, Riesling	BC VQA	39
Joie Farm, Riesling	BC VQA	48
Red Rooster, Riesling	BC VQA	39
Blasted Church 'Hatfield's Fuse', Blend	BC VQA	45
Joie Farm Noble, Blend	BC VQA	49
See Ya Later Ranch, Gewürztraminer	BC VQA	44
Sumac Ridge, Gewürztraminer	BC VQA	39
Jacob's Creek, Moscato	Australia	36
Joie Farm, Rosé	BC VQA	46
La Vieille Ferme, Rosé	France	37

Cabernet Sauvignon

Beringer Founders' Estate	California	49
Beringer 'Knights Valley'	California	105
Caymus	Napa Valley	175
Columbia Crest 'Grand Estates'	Washington	49
Jackson-Triggs Okanagan Estate Reserve	BC VQA	37
Jordan	Alexander Valley	155
Lindeman's Bin 45	Australia	37
Pacific Breeze 'Killer Cab'	California	47
Robert Mondavi 'Private Selection'	California	48
The Show	California	51

Red Blend/Meritage

Blasted Church 'Big Bang Theory', Red Blend	BC VQA	46
Calona-Vineyards 'Artist Series', Cabernet Merlot	BC VQA	35
Laughing Stock 'Portfolio', Red Blend	BC VQA	79
Mission Hill 'Oculus', Red Blend	BC VQA	189
Osoyoos Larose 'Le Grand Vin', Red Blend	BC VQA	89
Sandhill Estate Vineyard, Cabernet Merlot	BC VQA	41
Tyee, Cabernet Merlot	BC VQA	34

Merlot

Burrowing Owl Estate Winery	BC VQA	61
Cedar Creek Estate Winery	BC VQA	44
Jackson-Triggs Okanagan Estate Reserve	BC VQA	36
Quails' Gate	BC VQA	45
Red Rooster	BC VQA	38
Sumac Ridge 'Private Selection'	BC VQA	36

Pinot Noir

Cono Sur Organic	Chile	39
Five Vineyards by Mission Hill	BC VQA	47
Prospect Winery 'Rock Wren'	BC VQA	37
Quails' Gate	BC VQA	45
See Ya Later Ranch	BC VQA	49

Interesting Reds

Ravenswood Vintner's Blend, Zinfandel	California	47
7 Deadly Zins, Zinfandel	Lodi	55
Alexander Valley Vineyards 'Temptation', Zinfandel	California	52
Alamos, Malbec	Argentina	41
Finca Flichman, Malbec	Argentina	36
Norton Barrel Select, Malbec	Argentina	43
The Show, Malbec	Argentina	47
Trapiche Vineyards, Malbec	Argentina	37
Louis Bernard, French Red	Côtes du Rhône	41
Villa Antinori, Italian Red	Toscana	53

Shiraz

Burrowing Owl Estate Winery, Syrah	BC VQA	59
Fowles Wine 'Are You Game?'	Australia	57
Lindeman's Bin 50	Australia	36
Mission Hill Reserve	BC VQA	51
Rosemount Estate	Australia	44
Wine Men of Gotham	Australia	41

Half Bottle Reds

Masi Campofiorin Ripasso, Italian Red	Italy	29
Frescobaldi 'Nipozzano Riserva', Chianti	Chianti Rufina	26

WHITE WINES BY THE GLASS

Sparkling

Henkell Trocken	Germany	9.75
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Chardonnay

Red Rooster	BC VQA	9.50
Tyee	BC VQA	8.75

Sauvignon Blanc

Jackson-Triggs Okanagan Estate Reserve	BC VQA	9.50
Oyster Bay	Marlborough	11.75

Riesling

Jackson-Triggs Okanagan Estate Reserve	BC VQA	10
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Pinot Gris

Blasted Church	BC VQA	12
Sandhill 'King Family Vineyard'	BC VQA	10.75
Tyee	BC VQA	8.75

Rosé

La Vieille Ferme	France	9.50
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RED WINES BY THE GLASS

Cabernet Sauvignon

Jackson-Triggs Okanagan Estate Reserve	BC VQA	9.50
Pacific Breeze 'Killer Cab'	California	12

Red Blend/Meritage

Sandhill Estate Vineyard, Cabernet Merlot	BC VQA	10.50
Tyee, Cabernet Merlot	BC VQA	8.75

Malbec

Trapiche Vineyards	Argentina	9.50
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Merlot

Sumac Ridge 'Private Selection'	BC VQA	9.25
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Pinot Noir

Prospect Winery 'Rock Wren'	BC VQA	9.50
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Shiraz

Wine Men of Gotham	Australia	10.50
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