

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 8.99
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
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

Dungeness Crab Wedge Salad
crisp iceberg lettuce, bacon, cucumbers, tomatoes, blue cheese dressing 22.99

➤ **Seafood Chop Chop Salad**
grilled wild salmon, prawns, egg, cucumber, tomato and mustard vinaigrette 21.99

Casual Plates

Seafood Chowder & Caesar
a favourite combination 15.99

Penne Rustica
tomato, herbs, capers, spinach, mushrooms 14.99
- Add grilled chicken 7.99
- 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 18.99

Bacon Cheddar Burger
double smoked bacon, aged cheddar, tomatoes, lettuce & onion, served with field greens or sea-salted fries 16.99

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 & basil 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 tarter 19.99

Blackened Chicken Sandwich
blackened seared 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 10.99

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 36.99

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	25.99
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 36.99

➤ **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 27.99

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 38.99

➤ **Wild Maple Salmon**
roasted on a cedar plank, roasted potatoes, seasonal vegetables 27.99

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 38.99

Crab Stuffed Prawns
roasted prawns with wild rice, seasonal vegetables 31.99

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

CAB Baseball Cut Sirloin
9 oz thick cut, grilled the way you like 29.99

Sirloin & Fire-grilled Prawns 33.99

Sirloin & Crab Stuffed Prawns 34.99

Sirloin & Pacific Snow Crab 39.99

Sirloin & Pacific King Crab Legs MP

Sirloin & Atlantic Lobster Tail MP

AAA Tenderloin Filet
6 oz centre-cut, topped with Boathouse peppercorn sauce 37.99

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

CAB New York Strip
12 oz perfectly seasoned, grilled and accented with garlic shallot butter 42.99

Sides & Add Ons

Sautéed Mushrooms	5.99	Pacific Snow Crab	19.99	Atlantic Lobster Tail	MP
Crab Stuffed Prawns	12.99	Grilled Prawns	9.99	Pacific King Crab	MP