

Boathouse Favourites Social Plates

Oyster Bar

6-pack 19.99 12-pack 36.99

Choose from a 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 7.49

Okanagan Field Greens
wild greens, sweet and savory walnuts, crisp grapes, crumbled goat cheese, white balsamic vinaigrette 10.99

Caesar Salad
creamy garlic dressing, housemade croutons 10.99

Boathouse Salad
wild greens and baby spinach, quinoa, carrot, roasted red pepper, avocado, green chickpeas, goat cheese, white balsamic vinaigrette 14.99

➤ **Seafood Chop Chop Salad**
grilled wild salmon, prawns, egg, cucumber, tomato and mustard vinaigrette 23.49

Tuna Poke Bowl
avocado, cucumber, carrot, sushi rice, green chickpeas, mango salsa, crispy wonton strips, sesame citrus marinade 24.99

Casual Plates

Seafood Chowder & Caesar
a favourite combination 16.49

Penne Rustica
tomato, herbs, capers, spinach, mushrooms 16.99
- Add grilled chicken 7.99
- Add grilled prawns 9.99

Mussel & Chorizo Steamer Pot
local BC mussels steamed to order with chorizo, fennel, red pepper, garlic white wine & cream 20.99

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 21.99

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 12.99

Coconut Shrimp
sweet chili sauce & mango salsa 11.99

Firecracker Shrimp Skillet
tossed with garlic, chilies, lime & butter 17.99

➤ **Ahi Tuna Tacos**
in crispy wonton shells, with wasabi aioli & mango salsa 14.99

Dungeness Crab Cakes
A West Coast Classic. Local dungeness crab meat served on mixed greens with beurre blanc 18.99

➤ **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

Bay Scallop Gratin
sautéed in garlic butter cream with asiago and cheddar cheese, served with sourdough toast 16.99

Hot Crab Dip for 2
crab meat, cream cheese and roasted peppers with tortilla chips for dipping 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	29.99	Wild Sockeye Salmon	29.99
Ahi Tuna	33.99	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

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 30.99

Sesame Crusted Ahi Tuna
pan seared, shiitake mushroom rice, bok choy & drizzled with chili oil 33.99

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 31.99

➤ **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 24.99

Crab Crusted Trout
panko bread crumbs, roasted red pepper, wild mushroom & fennel hash 31.99

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 27.99
9 oz thick cut, grilled the way you like 32.99

AAA Tenderloin Filet
6 oz centre-cut, topped with Boathouse peppercorn sauce 39.99

Baby Back Ribs
slow roasted pork ribs, smokey BBQ sauce half 23.99 full 33.99

CAB New York Strip
12 oz perfectly seasoned, grilled and accented with garlic shallot butter 46.99

Fire Grilled 7 oz CAB Sirloin paired with

Fire-grilled Prawns 35.99	Crispy Coconut Shrimp 33.99
Crab Stuffed Prawns 36.99	Pacific King Crab Legs MP
Pacific Snow Crab 41.99	Atlantic Lobster Tail MP

Sides & Add Ons

Sautéed Mushrooms 5.99	Pacific Snow Crab 19.99	Atlantic Lobster Tail MP
Crab Stuffed Prawns 14.99	Grilled Prawns 9.99	Pacific King Crab MP

WINE FEATURE

SANDHILL ESATE 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

Friexenet 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 Founder's Estate	California	48
Burrowing Owl Estate Winery	BC VQA	53
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

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 VQAC	34
Sandhill 'Hidden Terrace Vineyards'	BC VQA	46

Pinot Grigio

Beringer California Collection	California	35
Blasted Church, Pinot Gris	BC VQA	47
Burrowing Owl Estate Winery, Pinot Gris	BC VQA	57
Castello di Gabbiano	Italy	39
Folonari	Italy	44
Gray Monk Estate, Pinot Gris	BC VQA	46
Masi 'Modello Bianco'	Italy	43
Five Vineyards by Mission Hill	BC VQA	44
Sandhill 'King Family Vineyard', Pinot Gris	BC VQA	42
Santa Margherita	Italy	51
See Ya Later Ranch, Pinot Gris	BC VQA	44
Red Rooster 'The Coop'	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 Founder's Estate	California	49
Beringer 'Knight's Valley'	California	105
Caymus	Napa Valley	175
Columbia Crest 'Grand Estates'	Washington	49
Jackson-Triggs Okanagan Estate Reserve	BC VQA	37
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
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
Red Rooster The Coop Rebellious Red, Red Blend	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
Red Rooster 'The Coop'	BC VQA	34

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
Finca Flichman, Malbec	Argentina	44
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

Jackson-Triggs Okanagan Estate Reserve	BC VQA	9.50
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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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White Blend

Red Rooster The Coop 'Wicked White'	BC VQA	8.75
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Pinot Gris

Blasted Church	BC VQA	12
Sandhill 'King Family Vineyard'	BC VQA	10.75
Red Rooster 'The Coop'	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
Red Rooster The Coop Rebellious Red, 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
Red Rooster 'The Coop'	BC VQA	8.75

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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