

➤ **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. Sever 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

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, avacado 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

Blackened Chicken Sandwich

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

Prawn & Chicken Curry Bowl

green curry, vegetables & jasmine rice 22.99

Crab & Shrimp Melt

baby shrimp, crab meat, aged cheddar, lettuce, tomatoes on a brioche bun 18.99

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

Ahi Tuna

24.99

Wild Sockeye Salmon

22.99

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

Mussel Steamer Pot

fresh local BC mussels steamed in your choice: thai green curry, tomato bouillabaisse, or garlic white wine butter 18.99

➤ **Coconut Pacific Cod**

pan seared, with coconut lime, vegetables over quinoa 24.99

Wild Maple Salmon

roasted on a cedar plank, roasted potatoes, seasonal vegetables 22.99

Crispy Coconut Shrimp

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

Mixed Seafood Grill

prawn & scallop skewer, grilled sockeye salmon, roasted potatoes, seasonal vegetables 26.99

Sesame Crusted Ahi Tuna

pepper seared with shiitake mushroom rice & drizzled with chili oil 24.99

➤ **Pacific Cod 'n Chips**

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

Blackened Tilapia with Key Lime Shrimp

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

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

Baby Back Ribs

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

Grilled CAB Sirloin

7oz 26.99

Sides & Add Ons

Sautéed Mushrooms 5.99
Crab Stuffed Prawns 12.99

Pacific Snow Crab 19.99
Grilled Prawns 9.99

Atlantic Lobster Tail
Alaskan King Crab

MP
MP

Brunch Everyday

Classic Benny

eggs over smoked back bacon, on an English muffin with hollandaise 16.99

Dungeness Crab Cake Benny

our classic dungeness crab cake served on a bed of greens topped with 2 eggs and fresh hollandaise 20.99

California Benny

eggs over fresh avocado & grilled tomato, on an English muffin, with hollandaise 17.99

3 Cheese Omelette

shredded cheddar, asiago, grana padano cheese 13.99

West Coast Benny Trio

a selection of 3 different bennys; dungeness crab & shrimp, smoked salmon, and canadian back bacon 22.99

Crab & Shrimp Omelette

fresh avocado, cheddar cheese, green onion, topped with hollandaise 18.99

West Coast Smoked Salmon Hash

poached eggs, salmon lox, potatoes, peppers, spinach, hollandaise 17.99

Sourdough French Toast

flavoured with vanilla and orange zest, served with triple berry compote and whipped cream 15.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



Landry's Select Club
DINING • HOSPITALITY • ENTERTAINMENT • GAMING

Are you a member?



We are proud partners of Ocean Wise.