

LUNCH & BRUNCH EVERY DAY

Boathouse Favourites

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 10.99

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 11.99

Boathouse Salad
wild greens and baby spinach, quinoa, carrot, roasted red pepper, avocado, green chickpeas, goat cheese, white balsamic vinaigrette 15.99

Seafood Chop Chop Salad
grilled wild salmon, prawns, egg, cucumber, tomato and mustard vinaigrette 23.99

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

Seafood Chowder & Caesar
a favourite combination 17.99

Casual Plates

Penne Rustica
tomato, herbs, capers, spinach, mushrooms 17.99
- 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 18.99

Cajun Fish Tacos
house spice blend, cabbage, avocado corn salsa, and pico de gallo, served with sea salted fries 17.99

Grilled Wild Sockeye Salmon Burger
fresh tomatoes, lettuce, onion & dill tartar sauce, served with field greens or sea-salted fries 19.99

Blackened Chicken Sandwich
blackened spicy chicken, aged cheddar, tomatoes, lettuce and onion, served with sea salted fries or field greens 17.49

Prawn & Chicken Curry Bowl
green curry, vegetables & jasmine rice 24.99

Beyond Burger
vegan patty, toasted pretzel bun, avocado relish, lettuce, tomato, onion, with sea-salted fries 17.99

Pacific Fish 'n Chips
crisp golden batter with sea-salted fries and dill tartar 22.79

Social Plates

Yam Fries
masala curry ketchup & chipotle aioli 8.99

Sweet Chili Chicken
tossed with crispy wonton strips, pineapple, red peppers & sweet chili sauce 14.99

Coconut Shrimp
sweet chili sauce & mango salsa 13.99

Firecracker Shrimp Skillet
tossed with garlic, chilies, lime & butter 18.99

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 19.99

Boathouse Signature Calamari
with tzatziki & sweet chili sauce 16.49

Hot Crab Dip for 2
crab meat, cream cheese and roasted peppers with tortilla chips for dipping 18.99

Bay Scallop Gratin
sauteed in garlic butter cream with asiago and cheddar cheese, served with sourdough toast 17.99

Seafood Share Platter

crab dip, coconut shrimp, calamari & firecracker shrimp together on the perfect share platter for 3 to 4 people 38.99

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.

Wild Sockeye Salmon	26.99	Daily Catch	Market Price
Ahi Tuna*	27.99		

Simply Great on Fish

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

Make Any Meal a 3 Course for an Additional \$12.99

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 28.99

Mussel & Chorizo Steamer Pot
local BC mussels steamed to order with chorizo, fennel, red pepper, garlic white wine & cream 21.99

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 27.99

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

Mixed Seafood Grill
prawn & scallop skewer, grilled sockeye salmon, roasted potatoes, seasonal vegetables 29.99

Sesame Crusted Ahi Tuna*
pepper seared with shitake mushroom rice & drizzled with chili oil 28.99

Blackened Tilapia with Key Lime Shrimp
creole blackening spice, bay shrimp, spicy key lime butter, jasmine rice, seasonal vegetables 24.99

Shrimp and Chorizo Risotto
lobster stock, snap peas, red peppers, green chick peas, garlic cream 26.99

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

Braised Lamb Shank

slow roasted in rosemary, thyme, red wine, served with garlic mashed potatoes, zucchini, mushrooms, asparagus 36.99

Grilled CAB Sirloin*

7 oz 27.99
9oz 32.99

Sides & Add Ons

Sautéed Mushrooms	5.99	Pacific Snow Crab	21.99	Atlantic Lobster Tail	Market Price
Crab Stuffed Prawns	14.99	Grilled Prawns	9.99	Alaskan King Crab	Market Price

Brunch Everyday

Classic Benny*
eggs over smoked back bacon, on an English muffin with hollandaise 17.99

Dungeness Crab Cake Benny*
our classic dungeness crab cake served on a bed of greens topped with 2 eggs and fresh hollandaise 21.99

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 14.99

West Coast Benny Trio*
a selection of 3 different bennys; dungeness crab & shrimp, smoked salmon, and canadian back bacon 23.99

Crab & Shrimp Omelette
fresh avocado, cheddar cheese, green onion, topped with hollandaise 21.99

West Coast Smoked Salmon Hash
poached eggs, salmon lox, potatoes, peppers, spinach, hollandaise 19.49

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



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DINING • HOSPITALITY • ENTERTAINMENT • GAMING

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We are proud partners of Ocean Wise.

THE BOATHOUSE
RESTAURANT®
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