




Signature Chilled Platter (\$29 per person ~ Minimum 2 Person)


1/2 Chilled Atlantic Lobster, Jumbo Prawn Cocktail, Alaskan King Crab Leg, 1/2 Dungeness Crab
Chilled Honey Mussels and Cherry Stone Clams, Spicy Tuna Sushi Roll, Shucked Oysters
served with orange-horseradish marmalade, house-made cocktail sauce, COAST seafood sauce

 shells

chowders

-  **New England**
manila clams, double smoked bacon, potatoes
-  **Manhattan**
honey mussels, manila clams
sweet tomato broth
-  **Smoked Local Fish**
cold smoked local fish, honey mussels, bacon
- Atlantic Lobster**
lobster, fennel, potatoes and smoked bacon

flat breads


-  **Smoked Salmon**
dill crème fraîche, red onion, capers
- Clam**
manila clams, pesto, pecorino cheese, chilies
- Lobster**
avocado, roasted sun gold tomatoes, basil
- Sablefish**
capers, olives, watercress, toasted pinenuts
smoked mozzarella

- Dozen Oysters ~ Chef's Selection** 25
 - Dozen Local Oysters** 29
 - Chef Creek ~ Baynes Bay** 1⁹⁵
fairly briny with a crisp finish
 - Effingham ~ Effingham Inlet, Vancouver Island** 2²⁵
tender, plump, unforgettable flavor, smooth lettuce like finish
 - Fanny Bay ~ Baynes Sound** 2⁶⁰
firm flesh, sweetness and saltiness, slight metallic taste
 - Kumamoto ~ Washington State** 3²⁵
sweet full flavor with watermelon overtones
 - Kusshi ~ Baynes Sound** 3²⁵
buttery texture, rich & salty with a sweet mild fruit finish
 - Malpeque ~ Prince Edward Island** 3²⁵
mild briny flavor, with a metallic flavor
 - Okeover ~ Okeover Inlet, Desolation Sound** 2⁵⁰
ocean fresh taste, slight cucumber finish
 - Royal Miyagi ~ Cortes Islands** 2⁵⁰
smooth texture, mild flavor, clean kiwi after taste
 - Stellar Bay ~ Gorge Harbour** 2⁵⁰
full meaty flavor, light sweet fruit finish
 - Black Pearl ~ Cortes Island** 2⁵⁰
fresh sweet flavor, persistent finish
 - Cherry Stone Clam ~ Rhode Island** 2⁵⁰
sweet, briny, fresh salt water
 - Pacific Scallop ~ Qualicum Beach** 6
firm, sweet, delicate flavor
- oysters are served with lemon, mignonette and house-made cocktail sauce*

raw





- Ahi Tuna** 14
jalapeno, lychee, cilantro, sesame oil
-  **Wild Salmon** 13
extra virgin olive oil, coconut, fried shallots
-  **Sea Scallop** 14
chili-tobiko crème fraîche, black sesame tuile
- Yellow Tail Hamachi** 17
scallions, thai basil, sweet & sour marinade
- Chef's Selection** 16
created daily

crustacea



- Jumbo Tiger Prawn Cocktail** 14
 - Alaskan King Crab 1/4 pound** 11
 - Atlantic Lobster 1/2 pound** 17
 -  **Dungeness Crab 3/4 pound** 17
- served with our signature sauces
orange-horseradish marmalade
COAST seafood sauce, house-made cocktail sauce*

fish & chips


served with creamy coleslaw, sea salt fries and tartare sauce

-  **B.C. Cod ~ West Coast, B.C.** 16
-  **Halibut ~ Queen Charlotte, B.C.** 18
-  **Salmon ~ Skeena River, B.C.** 17
-  **Wild Tiger Prawn ~ Baja, Mexico** 16

crisp

-  **Caesar** 8
fried capers, crispy bacon, anchovies
-  **Boston Wedge** 10
iceberg lettuce, bacon, crispy onions, egg
tomato, roquefort blue cheese
-  **Octopus** 12
warm potatoes, sweet peas, field greens
extra virgin olive oil
- Organic Greens** 9
cucumber, red onion, candied pecans
blackberry vinaigrette

hot

-  **Dungeness Crab & Spinach Dip** 12
served in a sourdough bowl
- King Crab Tempura** 16
warm miso sauce
-  **Buttermilk Battered Calamari** 12
smoked garlic aioli
- Lobster Poutine** 15
canadian white cheddar gravy
-  **Dungeness Crab Cake** 14
fennel salad, house-made tartare sauce
-  **Forno Roasted Oysters** 13
cotze breading, green peas, shallots
bacon, horseradish cream

steamers

- BC Honey Mussels and Manila Clams**
(served with frites)
-  **The Classic Mussels** 17
chardonnay, garlic, leeks, italian parsley
-  **St. Tropez Mussels** 17
double smoked bacon, shallots, pernod cream
-  **Simply Good Clams** 18
fennel, tarragon, pinot gris, artichokes
-  **Mussels & Clams** 18
chorizo, corn, roasted tomatoes, rickards red pale ale

★ COAST signature item
sea






A Few Words About Our Fish

Only the absolute freshest fish and seafood of exceptional quality are sourced and delivered from the world over. Most of the fish are 'line caught' and our lobsters arrive fresh daily from Nova Scotia



All seafood availability is subject to seasonal weather and fishing conditions

Signature Seafood Platter
(\$29 per person ~ Minimum 2 Person)
king crab, wild sea tiger prawns, sockeye salmon, halibut
seasonal vegetables, potato gnocchi, tomato gastrique


BIG FISH

-  **Salmon** 22
caught off the mouth of the Skeena River B.C., aboard the *Sea Trek*
-  **Halibut** 25
caught by Dave Marenyke aboard the *Pacific Siren* out of Queen Charlottes
-  **Sable Fish** 26
caught aboard the *Miss Venus* captained by Jay Gold
- Yellowfin Tuna** 29
caught by *Aloha Kai* captained by Jeff Rogers
- Red Snapper** 21
caught near the rocky shores of Georgia Straight by the *Nyborg*
-  **B.C. Cod** 22
rod and reel caught by Wille Davies off *Odysseus*
-  **Arctic Char** 23
farm raised by *Icy Waters* in the Northwest Territories
- Mahi Mahi** 24
caught by the *Kona Star* out of Lahaina, Hawaii
- Swordfish** 27
caught by hand-lining methods in the North Atlantic

SHELL FISH

- Atlantic Lobster** MP
caught by Wayne Boudreau aboard the *Jacob William* out of Wedgeport, N.S.
- Sea Tiger Prawns** 24
harvested by the Nguyen family in Vietnam
-  **Dungeness Crab** MP
trap caught in the Queen Charlotte Islands
- King Crab** 48
caught by the vessel *Northwestern* out of Anchorage, Alaska
-  **Atlantic Scallops** 30
harvested by divers in the Georgia Bank, Nova Scotia

WHOLE FISH

- Dover Sole** 42
caught by *Hastings Fleet* trammel net in the Eastern Channel
(deboned tableside)
 -  **Ruby Trout** 22
farm raised in Sooke, Vancouver Island
 - Loup De Mere (European Sea Bass)** 35
caught of the Coast of Azores
- fish are served with lobster potatoes and seasonal vegetables*


land

All steaks are hand selected certified O.A.B. meat naturally aged for maximum tenderness and flavor. Steaks are broiled at 1700 degrees and finished with herb butter.

- 7oz. Filet Mignon** 25
- 10oz. Filet Mignon** 35
-  **16oz. New York Strip** 34
- 16oz. Bone in Rib** 34
- 28oz. Bone in Rib** 49
for two (carved table side)

- Forno Free Range Chicken** 21
marinated in lemon and herbs, seasonal vegetables
- Gnocchi** 16
morels, asparagus, oven roasted tomatoes
toasted pinenuts, ricotta

sides

- Steamed Seasonal Vegetables** 6
- Hand Cut Frites** 5
- Lobster Mashed Potatoes** 9
- Creamed Spinach** 7
- Asparagus** 7
- Sautéed Mushrooms** 7
-   **Okanagan Corn** 6
-   **Dungeness Crab Gnocchi** 14

Brazilian Lobster Tail (22 oz.) 99
forno broiled with scampi butter

sushi

-   **Mango California Roll** 9
dungeness crab, avocado
- Spicy Ahi Tuna Roll** 8
sesame yuzu sauce
- King Crab Tempura Roll** 14
preserved meyer lemon, tobiko aioli
-   **Fish And Chips Hand Rolls** 8
tempura halibut, japanese tartare sauce
- Eel & BBQ Salmon Roll** 12
avocado, sake bbq sauce

*please alert your server to any food allergies
vegetarian dishes available upon request
parties of 8 or more subject to 18% gratuity*

Fish & Chip Sundays
all fish and chips \$14

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all fish and chips \$14

Vancouver Coastal Health advises:
"The consumption of RAW oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."