




**Signature Chilled Platter** (\$29 per person ~ minimum 2 persons)

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, Freshly Shucked Oysters  
*served with orange-horseradish marmalade, house-made cocktail sauce, COAST seafood sauce*

 shells

chowder

-  **New England** 7  
manila clams, double smoked bacon potatoes
-  **Manhattan** 7  
honey mussels, manila clams sweet tomato broth
-  ★ **Smoked Seafood Chowder** 8  
local fish, honey mussels, bacon
- Atlantic Lobster** 14  
fennel, potatoes, smoked bacon

flat breads

-  ★ **Smoked Salmon** 15  
dill crème fraîche, red onion, capers
-  **Clam** 14  
manila clams, pesto, pecorino cheese, chilies
- Lobster** 17  
avocado, roasted sun gold tomatoes, basil
-  **Sablefish** 15  
capers, olives, watercress, toasted pinenuts smoked mozzarella


- Dozen Oysters ~ Chef's Selection** 25
- Dozen Local Oysters** 29
- Chef Creek ~ Baynes Bay** 2<sup>25</sup>  
fairly briny with a crisp finish
- Effingham ~ Effingham Inlet, Vancouver Island** 2<sup>25</sup>  
tender, plump, unforgettable flavor, smooth lettuce like finish
- Fanny Bay ~ Baynes Sound** 2<sup>60</sup>  
firm flesh, sweetness and saltiness, slight metallic taste
- Kumamoto ~ Washington State** 3<sup>25</sup>  
sweet full flavor with watermelon overtones
- Kusshi ~ Baynes Sound** 3<sup>25</sup>  
buttery texture, rich & salty with a sweet mild fruit finish
- Malpeque ~ Prince Edward Island** 3<sup>25</sup>  
mild briny flavor, with a metallic flavor
- Okeover ~ Okeover Inlet, Desolation Sound** 2<sup>50</sup>  
ocean fresh taste, slight cucumber finish
- Royal Miyagi ~ Cortes Islands** 2<sup>50</sup>  
smooth texture, mild flavor, clean kiwi after taste
- Stellar Bay ~ Gorge Harbour** 2<sup>50</sup>  
full meaty flavor, light sweet fruit finish
- Black Pearl ~ Cortes Island** 2<sup>50</sup>  
fresh sweet flavor, persistent finish
- Cherry Stone Clam ~ Rhode Island** 2<sup>50</sup>  
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 gelee 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 Prawns 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.** 14
-  **Halibut ~ Queen Charlotte, B.C.** 16
-  **Sockeye Salmon ~ Skeena River, B.C.** 15
- Wild Tiger Prawn ~ Baja, Mexico** 14

Fish & Chip Fridays  
all fish and chips \$12

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crisp

-  ★ **Caesar** 7  
fried capers, crispy bacon, anchovies
- ★ **COAST Signature Cobb** 15  
tiger prawns, stilton, bacon vinaigrette
- ★ **Boston Wedge** 9  
iceberg lettuce, bacon, crispy onions, egg tomato, roquefort blue cheese
-  **Octopus** 11  
warm potatoes, sweet peas, field greens extra virgin olive oil
- Lobster** 19  
fennel, asparagus, avocado, sweet corn orange-horseradish vinaigrette
- Organic Greens** 8  
cucumber, red onion, candied pecans blackberry vinaigrette
- Ahi Tuna Nicoise** 15  
green beans, potatoes, olives citrus vinaigrette


sandwiches

- Ahi Tuna Club** 14  
bacon, romaine, vine ripened tomatoes spicy wasabi mayonnaise
-  **Halibut Burger** 14  
housemade onion bun, pale ale batter tartare & cocktail sauce
- Shrimp Wrap** 13  
grilled naan bread, tarragon celery hearts, watercress
- Soft Shell Crab Hoagie** 16  
sweet kraut, COAST signature sauce tomato relish

land

- 'AAA' Beef Tenderloin 7oz** 21  
summer ratatouille, potato puree merlot reduction
- Forno Free Range Chicken** 17  
marinated in lemon and herbs
- Potato Gnocchi** 13  
morels, asparagus, oven roasted tomatoes toasted pinenuts, ricotta

COAST lunch box

-  **His** 12  
New England clam chowder, fish and chips, wedge salad
- Hers** 12  
Manhattan clam chowder, tuna sashimi salad, shrimp wrap

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*

-  **Salmon** 16  
caught off the mouth of the Skeena river, aboard the *Sea Trek*
-  **Halibut** 18  
caught by Dave Marenkye aboard the *Pacific Siren* off Queen Charlottes
-  **Sable Fish** 19  
caught aboard the *Miss Venus* captained by Jay Gold
- Yellowfin Tuna** 19  
caught by *Aloha Kai* captained by Jeff Rogers
- Red Snapper** 16  
caught near the rocky shores of Georgia Straight by the Nyborg
-  **B.C. Cod** 15  
rod and reel caught by Wille Davies off *Odysseus*
-  **Arctic Char** 18  
farm raised by *Icy Waters* in the Northwest Territories
- Mahi Mahi** 17  
caught by the *Kona Star* out of Lahaina
-  **Ruby Trout** 17  
farm raised in Sooke, Vancouver Island

*fish are served with lobster potatoes and seasonal vegetables*

hot

-  **Dungeness Crab & Spinach Dip** 11  
served in a sourdough bowl
-  **Buttermilk Battered Calamari** 12  
smoked garlic aioli
- Lobster Poutine** 15  
canadian white cheddar gravy
-  **Dungeness Crab Cake** 14  
shaved fennel salad house-made tartare sauce
-  **Forno Roasted Oysters** 12  
cotze breading, green peas, shallots bacon, horseradish cream

steamers

- BC Honey Mussels and Manila Clams** (served with frites)
-  **The Classic Mussels** 15  
chardonnay, garlic, leeks, italian parsley
-  **St. Tropez Mussels** 15  
double smoked bacon, shallots, pernod cream
-  **Simply Good Clams** 16  
fennel, tarragon, pinot gris, artichokes
-  **Mussels & Clams** 17  
chorizo, corn, roast tomato, rickards red pale ale

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

★ COAST signature item

**Ocean Wise**  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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."

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

Josh Wolfe  
Executive Chef

Mike Robbins  
Chef de Cuisine