

BEST OF THE WEST COAST SINCE 1981

»»» Boathouse Favourites

Oyster Bar

Choose from selection of BC and East Coast Oysters pending season and availability. Server will offer today's selection.

6-pack 20.99 12-pack 37.99

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 11.99

Seafood Chowder & Caesar
a favourite combination 18.99

Caesar Salad
creamy garlic dressing, housemade croutons 12.99

»»» **Seafood Chop Chop Salad**
grilled salmon, prawns, egg, cucumber, tomato and mustard vinaigrette 24.99

Tuna Poke Bowl*
avocado, cucumber, carrot, sushi rice, green chickpeas, mango salsa, crispy wonton strips, sesame citrus marinade 25.99

Casual Plates

Bacon Cheddar Burger
double smoked bacon, aged cheddar, tomatoes, lettuce & onion, served with field greens or sea-salted fries 19.99

Cajun Fish Tacos
house spice blend, cabbage, avocado corn salsa, and pico de gallo, served with sea salted fries 18.99

»»» **Pacific Fish 'n Chips**
crisp golden batter with sea-salted fries and dill tartar 23.49

Crispy Coconut Shrimp
coconut fried shrimp, sweet chili sauce with sea-salted fries 20.99

Social Plates

Yam Fries
masala curry ketchup & chipotle aioli 9.99

Coconut Shrimp
sweet chili sauce & mango salsa 14.99

»»» **Sweet Chili Chicken**
tossed with crispy wonton strips, pineapple, red peppers & sweet chili sauce 15.99

»»» **Ahi Tuna Tacos***
in crispy wonton shells, with wasabi aioli & mango salsa 15.99

»»» **Boathouse Signature Calamari**
with tzatziki & sweet chili sauce 17.49

From the Sea

»»» **Northwest Seafood Pasta**
market fish, clams, grilled prawns, mussels, spinach, roasted tomatoes, garlic cream 29.99

Sesame Crusted Ahi Tuna*
pan seared, shiitake mushroom rice, bok choy & drizzled with chili oil 35.99

Coconut Pacific Cod
pan seared, with coconut lime, vegetables over quinoa 25.99

Mixed Seafood Grill
crab stuffed prawns, prawn & scallop skewer, grilled salmon, wild rice, seasonal vegetables 39.99

»»» **Crab and Lobster Stuffed Ravioli**
pasta stuffed with lobster & crabmeat, roasted tomato, spinach & citrus cream, prawns 31.99

Pacific King Crab Legs
simply steamed, with hot drawn butter, roasted potatoes, seasonal vegetables Market Price

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 28.99
9 oz thick cut, grilled the way you like 33.99

CAB New York Strip*
12 oz perfectly seasoned, grilled and accented with garlic shallot butter 47.99

Fire Grilled 7 oz CAB Sirloin paired with

Fire-grilled Prawns 36.99

Pacific King Crab Legs Market Price

Crab Stuffed Prawns 37.99

Atlantic Lobster Tail Market Price

Crispy Coconut Shrimp 34.99

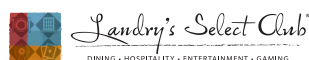
Sides & Add Ons

Sautéed Mushrooms 6.99 **Crab Stuffed Prawns** 15.99 **Grilled Prawns** 10.99

Atlantic Lobster Tail Market Price

Pacific King Crab Market Price

We are happy to have you join us in our dining room once again. Please know that we are limited on seating capacity due to social distancing guidelines. We appreciate your understanding and patience as we are offering a limited menu with limited staffing. In order to allow us to serve as many visitors that are excited to join us for dine in, we ask that you please limit your dining experience to approximately one hour during busy periods.



Are you a member?

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Earn points for every \$1 you spend! Over 600 participating locations to choose from.

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

COCKTAILS

Mango Mojito 14

Bacardi Superior White Rum, triple sec, Monin Mango Syrup and fresh mint.

BUY THE DRINK, KEEP THE GLASS

Coronarita 13.5

El Jimador Blanco Tequila frozen margarita with a bottoms up Coronita Extra.

Perfect Storm 11

The Kraken Black Spiced Rum with Fentimans Ginger Beer.

Cucumber Gimlet 14

Hendrick's Gin, Cointreau Orange Liqueur, fresh lime juice with muddled cucumber slices.

Apple Blossom Cooler 11

Crown Royal Apple Whisky, Bottle Green Elderflower Cordial, fresh-squeezed lemon juice, topped with club soda.

Honey Lemonade 15

Jack Daniel's Tennessee Honey Whiskey, lemon juice and honey syrup topped with our frozen margarita.

Big Surf Sangria 10

Absolut Apeach Vodka, Jacob's Creek Moscato, fresh cucumber, Ocean Spray White Cranberry Juice, sweet and sour and Bottle Green Elderflower Cordial.

Boathouse Negroni 12

Tanqueray Malacca Gin, Campari with sweet vermouth.

Boathouse Bellini 9

Our signature Bellini made with Captain Morgan White Rum and swirled with house made sangria.

Strawberry Watermelon Mojito 10

Captain Morgan White Rum, Smirnoff Watermelon Mint Vodka, muddled fresh watermelon and strawberries, fresh mint and our signature Bellini float.

Raspberry Cosmo 13

Absolut Vodka, Chambord Black Raspberry Liqueur, lemon and cranberry juice.

Canadian Coastal Caesar 10

Smirnoff Vodka with our signature Caesar recipe topped with a chilled shrimp and a pickle spear.

BARREL AGED

Margarita 15

Aged for 20 days in a 5 Liter American Charred Oak Barrel, we have combined Don Julio Reposado Tequila with agave nectar and Cointreau Orange Liqueur to create an incredibly well balanced margarita, featuring notes of sweet citrus, encased in smoky oak.

LIMITED DAILY AVAILABILITY

Old Fashioned 15

Aged for 20 days in a 5 Liter American Charred Oak Barrel, we have combined Bulleit Bourbon, Fee Brothers West Indian Orange Bitters, Angostura Bitters and simple syrup to create a unique offering on a classic cocktail.

LIMITED DAILY AVAILABILITY

BREWS

	14 oz Sleeve	20 oz Pilsner
Draught		
Granville Island Cypress Honey Lager	7	10
Killer Whale Ale by Central City	7	10
Red Racer Super Solar IPA	7	10
Stella Artois (18 oz Chalice)		9
Killer Whale Pilsner by Vancouver Island Brewing	7	10

Bottled

Budweiser	7
Budweiser Prohibition Non-Alcoholic	7
Coors Light	7
Corona Extra	8
No Boats on Sunday BC Cider (Tall Boy)	9
Guinness Draught Can	9
Heineken	8
Kokanee	7
Molson Canadian	7
Smirnoff Ice	7.25

WHITE WINE

	6 oz	9 oz
Sparkling		
Henkell Trocken, Germany	10	15
Chardonnay		
Peller Family, BC VQA	10	15
William Hill, California	12	18
Sauvignon Blanc		
Peller Family, BC VQA	10	15
Oyster Bay, Marlborough	12	18
Pinot Grigio		
Sandhill, Pinot Gris, BC VQA	11	16.5
Gray Monk Estate, Pinot Gris, BC VQA	12	18
Crisp Refreshing Whites		
Open, Rosé, BC VQA	10	15
Jackson-Triggs Okanagan Estate Reserve, Riesling, BC VQA	10	15

RED WINE

	6 oz	9 oz
Cabernet Sauvignon		
Robert Mondavi 'Private Selection', California	11	16.5
Louis M. Martini, Sonoma Valley	14	21
Red Blend/Meritage		
Peller Family Cabernet Merlot, BC VQA	10	15
Sandhill Estate, Cabernet Merlot, BC VQA	11	16.5
Pacific Breeze 'Killer Cab', BC VQA	12	18
Merlot		
Peller Family, BC VQA	10	15
The Velvet Devil, Washington	12	18
Pinot Noir		
Mark West, California	12	18
Interesting Reds		
Trapiche Vineyards, Malbec, Argentina	10	15
Shiraz		
Wine Men of Gotham, Australia	11	16.5