

## LISTING OF OYSTERS

please ask your server for today's selection  
recommended with iced vodka

### BRITISH COLUMBIA

- Beach Angel** Read Island, delicate, briny clean flavour, smooth finish 3.25  
**Black Pearl** Quadra Island, small cup, firm flesh, lettuce like finish 3.25  
**Chef's Creek** Deep Bay, Vancouver Island, deep cup, salty, sweet 2.75  
**Effingham** Inlet Barkley Sound, smooth lettuce finish 2.75  
**Fanny Bay** Nanaimo Bay, firm flesh, sweet, slightly metallic taste 2.75  
**Gorge Inlet** Discovery Islands, small, salty, smooth finish 2.75  
**Komo Gway** Baynes Sound, firm ivory meat, sweet cucumber finish 2.75  
**Kusshi** Cortes Island, plump little oyster, mildly fruity finish 3.50  
**Okeover** Desolation Sound, ocean flavour, cucumber finish 2.75  
**Read Island** beach hardened oyster, plump meat, mildly salty flavour 3  
**Royal Miyagi** Cortes Island, smooth, mildly flavoured, kiwi-like taste 2.75  
**Satori** Denman Island, slightly salty, plump, medium sized, sweet flavour 3  
**Sawmill Bay** Read Island, deep cup tray oyster, sweet with smoky finish 3  
**Zen** Denman Island, tender and rich flavour with hint of cucumber 3

### WASHINGTON

- Kumamoto** Puget Sound, deep cup, rich, buttery, sweet, light finish 3.75  
**Shigoku** Willapa Bay, taste of cucumber and salt, water chestnut finish 3.75

### EAST COAST

- Caraquet** New Brunswick, sweet, plump meat oyster with a clean mild finish 3.50  
**Malpeque** Malpeque Bay, PEI, slight lettuce like flavour, moderately salty 3.25  
**Raspberry Point** Prince Edward Island, salty, clean flavour, fruity finish 3.75  
**St Simon** New Brunswick, firm, medium salinity, sweet citrus finish 3.75

the consumption of RAW oysters poses an increased risk of foodborne illness

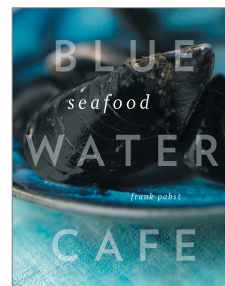
### COOKBOOK

#### Spare The Ocean, Spoil The Palate

personalized for you by executive chef, Frank Pabst

#### Ocean Wise Member

recommended by the Vancouver Aquarium  
as ocean-friendly seafood choices



**Open For Lunch Monday to Friday December 10th to 23th**

### **Seasonal Mixed Greens**

fresh ricotta crostini, pickled golden beets, red beet jelly, white balsamic, poppy seeds 14.50

### **Baked Bay Scallops with Parmesan Crust**

tomato and caper relish, spinach, toasted bread crumbs, lemon butter with fresh thyme 16.50

### **Albacore Tuna Carpaccio**

spice crusted white tuna, nicoise vegetable salad, roasted red pepper anchovy vinaigrette 16.50

### **Smoked Sockeye Salmon Terrine**

green onion creme fraiche, pumpernickel, toasted filberts 14.50

### **Dungeness Crab Salad**

baby shrimps, mango, jicama, pumpkin seed and parsley pesto 18

**Chilled Prawns** oceanwise jumbo selva prawns, classic cocktail sauce 19.50

### **Northern Pink Shrimp Cocktail**

marie rose sauce, romaine leaves, avocado, espelette garlic crostini 16.50

### **Carrot Soup**

tamarind crumble, duck prosciutto, marcona almonds, citrus creme fraiche 14.50

## **CEVICHES**

**Mixed Seafood** 16.50    **Scallop** 16.50    **Atlantic Lobster** 19.50

### **CAVIAR** from sustainably farmed sturgeon

please ask for the menu and availability

## **FOR THE TABLE**

### **Shellfish Plateau**

single tier with oysters, prawns, mussels, clams, jellyfish and scallop ceviche 28

### **Seafood Tower**

two tiers with oysters, prawns, seared red tuna, salmon tartare, jellyfish, scallop ceviche  
clams and mussels 89 add chilled lobster (1lb) 29

### **Blue Water Cafe Tower**

seafood tower with spicy tuna roll, fresh crab meat roll, tuna goma-ae and chilled lobster (1lb) 149

### **Gift Certificate**

the perfect gift prepared while you dine    redeemable @ all toptable venues

## **FESTIVE LUNCH**

### **SEA**

### **Pacific Rim Seafood Soup**

saikyo miso broth with assorted seafood, shiitake mushrooms, green onion, tofu, edamame 17.50/27.50  
add atlantic lobster Market Price

### **Jumbo Prawns**

pearl barley risotto with artichokes, brussel sprouts, tomatoes and basil 26.50

eggplant, chickpeas, sweet tooth peppers, chorizo and smoked paprika sauce 25.50

### **Albacore Tuna**

mixed beans, baby kale, sweet onion puree, soy and balsamic reduction 25.50

### **Char**

braised leeks, fennel, wakame seaweed, trout caviar and pearl couscous 26.50

### **Fish + Chips**

beer battered cod, tartar sauce, kennebec potato fries, mixed greens 23.50

### **Lobster / Dungeness Crab from the tank**

seasonal vegetables, fork crushed potatoes, lobster nage with tarragon Market Price

## **LAND**

### **Beef Tenderloin** larger sizes available 43.50

fingerling potatoes with rosemary and fleur de sel, green beans, romesco, bordelaise sauce

**Wagyu Beef + Okanagan Striploin** please ask for selection and availability

### **Braised Shortrib Tagliatelle**

ancho chile sauce, baby carrots, celery, cipollini onion, italian parsley, parmegiano 26.50

### **Free Range Chicken**

stuffed with sauvagine cheese, black berries, millet fritters, broccolini, chicken jus, ham and savory 32.50

### **Goat Cheese + Barley Risotto**

abalone mushrooms, artichokes, brussel sprouts, pearl onions, madeira reduction 24.50

## **ACCOMPANIMENTS**

Pommes Frites with White Truffle Oil and Parmesan 9.50    Green Beans with Sesame and Chili 8.50

Abalone Mushrooms with Cipollini Onions 11.50    Spinach with Lemon and Garlic 8

Oceanwise Selva Prawn in Garlic Butter 3.75    Seared Sea Scallop 6.50

**New Year's Eve Celebration, please ask your server for more information**

## **SUSHI BAR**

served with Tosa Shoyu sauce created by sushi chef Masaaki Kudo

## **PLATES**

**Tuna Goma-ae** albacore tuna marinated with sesame seeds and soy 12.50

**Kani Salad** dungeness crab with wakame seaweed and thinly sliced cucumber 16.50

**Ahi Tuna Tataki** red tuna with sliced leeks, chives, arima sansho 16.50

**Tsunami** torched hamachi thinly sliced with jalapeno, ginger and sesame oil 18.50

**Beef Sashimi** tenderloin, garlic chips, chopped green onions, yu'kke sauce 19.50

**Edamame** steamed soybeans 5

**NIGIRI** (single)

**SASHIMI** (7 pieces)

**Kani** Dungeness crab 5.50

**Aka Maguro** red tuna 5.50

**Shiro Maguro** albacore tuna 4

**Kizami Hotate** chopped scallop 5

**Toro** tuna belly 5.50

**Hamachi** yellowtail 5.50

**Unagi** bbq eel 6.50

**Ebi** prawn 4.50

**Nigiri Platter** 8 assorted pieces 38

**Aka Maguro** red tuna 17.50

**Shiro Maguro** albacore tuna 13.50

**Hotate** scallop 16.50

**Toro** tuna belly 17.50

**Hamachi** yellowtail 17.50

**Lobster** (1lb and up) Market Price

**Sashimi Platter** 14 assorted pieces 36

## ROLLS

**Chopped Scallop** with cucumber and avocado 13.50

**Dungeness Crab** fresh crabmeat and avocado in an egg roll 15.50

**Dynamite** tempura prawns, tobiko, and cucumber with spicy mayonnaise 13.50

**Lobster** mango and lobster salad in an omelet crepe 19.50

**Stamina** fresh crab, barbecued eel, smoked salmon, sweet soy glaze 19.50

**Sockeye Salmon** local sockeye, avocado and cucumber 12

**Spicy Tuna** chopped albacore tuna with sesame and chili 10.50

**Garden** cucumber, green beans, avocado, radish sprouts 8.50

**Dragon** crispy prawns, barbecued eel, avocado with mirin mayonnaise 17.50