



WEST COAST

SEAFOOD + RAW BAR

STARTER

🍷 **Cajun Calamari** \$23

lightly dusted fried calamari & jalapenos. peppers. onions. spicy mayo. tzatziki sauce.

🦀 **Coastal Crab Cake** \$22

real crab meat. mango salsa. fresh arugula. spicy mayo

🍷 **Red Curry Prawns** \$24

tiger prawns. peppers. onions. red curry cream. baked with cheese. pita

🍷 **Steamed Mussels** \$28

one pound pei mussels. white wine. cream. garlic. scallions. house herb bread

🍷 **Smoked Salmon Rosti** \$22

potato rosti cake. smoked salmon. lemon creme fraiche. dill. capers

🍷 **Wagyu Beef Gyoza** \$22

pan seared dumplings. ginger soy. spicy mayo. scallions. sesame seeds

🍷 **Seafood Chowder** \$23

seafood medley. vegetables. potato. cream chowder. applewood bacon. herb bread

DESSERT \$14

🍷 **Espresso Ice Cream Cake**

🍷 **New York Cheesecake**

🍷 **Molten Chocolate Lava Cake**

STEAK

aaa certified angus beef.

🍷 **6oz Sirloin Steak Frites** \$36

side caesar salad. fries. garlic butter

🍷 **8oz Sirloin Steak** \$47

🍷 **6oz Filet Mignon Steak** \$54

🍷 **Steak & Seafood** \$50

6oz sirloin. crab cake. grilled prawns. cajun garlic butter. charred lemon. bordelaise sauce

🍷 **Steak Additions**

peppercorn sauce \$3, mushrooms \$2, cajun prawns \$9

PASTA

served with our house herb bread

🍷 **Lobster Rigatoni** \$39

lobster meat. rigatoni pasta tomato pesto. lobster veloute. parmesan

🍷 **Seafood Linguine** \$36

prawns. scallops. mussels. squid. onion. peas. white wine butter sauce.

✓ **Spinach Manicotti** \$28

cream cheese. spinach. feta. sundried tomato. artichoke. rose sauce. baked with cheese

✓ **Vegetarian Item**

please inform your server some items need to be modified

MAIN

land + sea dishes

🍷 **Classic Cioppino** \$36

fish stew. cod. mussels. prawns. fish stock. white wine. tomato. herb bread

🍷 **Seafood Chicken** \$42

stuffed chicken breast. cream cheese. spinach. artichoke. sundried tomato. crab. salmon. prawns. lobster veloute

🍷 **Pork Tenderloin** \$32

herb crusted pork tenderloin. cajun butter. mango salsa

🍷 **All Day Bento Box** \$30

california roll. edamame. rice. wakame salad. teriyaki salmon. tempura prawns

FISH

served with chefs side

🍷 **Pan Seared Branzino** \$49

butter basted. butterflied branzino. mediterranean ragout

🍷 **Ahi Tuna Steak** \$36

six ounce. pepper crusted. seared. wasabi miso beurre blanc

🍷 **Blackened Salmon** \$38

six ounce sockeye salmon filet. cajun blackened. white bean cassoleet

🍷 **Gluten Free Item**

please inform your server some items need to be modified

RAW BAR

look at our board for today's fresh oyster selection \$MP

🍷 **Shake | Salmon**

sashimi 3pc \$12 or nigiri 1pc \$6

🍷 **Maguro | Tuna**

sashimi 3pc \$12 or nigiri 1pc \$6

🍷 **Jumbo Prawn Cocktail** \$20

chilled prawns. cocktail sauce. lemon

🍷 **Tuna Tataki** \$22

cajun seared albacore tuna. spicy mayo

🍷 **Salmon Carpaccio** \$22

thin sliced salmon. tobiko. scallions. capers. ginger carrot dressing. chili. lime

🍷 **Tuna Stack** \$22

sweet chili tossed raw tuna. avocado. sesame. scallions. wonton crisps

🍷 **West Coast Tower** \$95

fresh oysters 6pc. chilled prawns 6pc. tuna tataki 6pc. shake + maguro sashimi 3+3pc. choice of sushi roll 6pc. cocktail sauce. wasabi. ginger. mixed of sauces. charred lemon

SUSHI

classic rice on the outside sushi rolls
**ask about sushi feature*

🍷 **Philadelphia Roll** \$18

cream cheese. avocado. salmon. smoked salmon. unagi sauce

🍷 **Mango California Roll** \$19

real crab. cucumber. mango. avocado. kewpie mayo. tobiko. white sesame

🍷 **Spicy Tuna Roll** \$19

spicy tuna. avocado. cucumber. fresh jalapeno. spicy mayo. sesame

🍷 **Volcano Roll** \$19

salmon. mango. tempura fried. scallions. unagi sauce. spicy mayo. tobiko

✓ **Vegetarian Roll** \$18

cucumber. avocado. red pepper. cream cheese. topped with teriyaki crispy tofu. spicy mayo

🍷 **Kelowna Roll** \$19

real crab. tempura prawn. avocado. cucumber. unagi sauce. spicy mayo. sesame. torched unagi

CASUAL

served with choice of salad or french fries
**upgrade: gluten free bun \$2, yam fries or caesar salad \$4*

🍷 **Ale Battered Fish** \$30

two piece. alaskan ling cod. house battered. slaw. tartar sauce or wasabi mayo. lemon

🍷 **Chicken Tenders** \$24

four piece. house battered. fried. house honey mustard dip

🍷 **Angus Smash Burger** \$27

fresh angus beef smash patty. aged cheddar. crisp bacon. pickles. crisp onion strings. tomato. arugula. spicy mayo

🍷 **Fisherman Burger** \$25

beer battered alaskan ling cod. slaw. tartar sauce. sesame brioche bun

✓ **West Coast Tacos** \$26 | \$21

ale battered alaskan ling cod or crispy tofu. grilled flour tortilla. smashed avocado. slaw. pico de gallo. wasabi mayo. valentina drizzle

🍷 **Okanagan Crunch** \$26

crispy fried chicken breast. pickles. applewood bacon. tomato. arugula. pickled onions. mayo. grilled ciabatta bun
upgrade: valentina hot tossed chicken \$1

SALAD | BOWL

add: crab cake \$14, prawns \$9, grilled chicken \$7, crispy tofu \$5

✓ **Classic Caesar Salad** \$19

romaine lettuce. bacon. herb croutons. parmesan. lemon. creamy garlic dressing

🍷 **Abbott Street Salad** \$28

crispy chicken schnitzel. arugula. cucumber. tomato. avocado. feta. lemon dressing

🍷 **Greek Calamari Salad** \$30

greens. fried calamari. tomato. onion. peppers. cucumber. feta. herb vinaigrette. tzatziki. pita

🍷 **Firecracker Prawn Bowl** \$28

spicy prawns. greens. rice. mango salsa. avocado. edamame. pickled onion. carrots. firecracker sauce

✓ **The Poke Bowl** \$28 | \$23

tuna or tofu. rice. mango. avocado. ginger. greens. edamame. wonton crisps. soy teriyaki glaze