



WEST COAST

SEAFOOD + RAW BAR

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 \$21

chilled prawns. cocktail sauce. lemon

Tuna Tataki \$23

cajun seared albacore tuna. spicy mayo

Salmon Carpaccio \$22

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

Tuna Stack \$23

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 \$19

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

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 \$35

herb crusted pork tenderloin.
cognac peppercorn sauce

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 cassolet

Gluten Free Item

please inform your server
some items need to be modified

STARTER

Cajun Calamari \$23

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

Coastal Crab Cake \$22

real crab meat cake. pan seared.
cucumber. 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

Sticky Toffee Pudding

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 \$37

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

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 \$20

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

Abbott Street Salad \$28

housemade crispy chicken. 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

crispy 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