

## DINNER MENU

### APPETIZERS



daily selection, please ask your server \$AQ

#### Garlic Bread Basket

garlic herb butter, toasted baguette \$3.99



marinated tuna & avocado, radish, green onion, jalapeño salsa, crispy shallots, fresh lime \$14.99

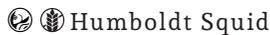
**Add:** one taco +\$3.99



lightly fried VFC tempura prawns, Yuzu mayo, walnuts, toasted sesame, Togarashi \$16.99



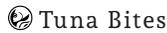
fresh mussels, house-made chorizo, creamed leeks, garlic toast \$25.99



Vancouver Island, buttermilk marinated, lightly fried, tomato, green onion, parmesan, squid ink aioli \$15.99

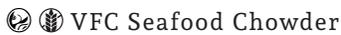


apple-wood smoked lake trout, spinach, mascarpone, house-pickled vegetables, corn tortillas \$17.99



togarashi & panko crusted yellow-fin tuna, soy ginger marinade, pea shoot salad, orange sesame dressing \$18.99

### SOUPS AND SALADS



fresh seafood & clams, bacon, thyme cream \$9.99

#### Daily Soup

Chef's market inspired \$8.99

#### Caesar Salad

chilled romaine hearts, bacon, crispy croutons, parmesan, fresh lemon \$9.99



quinoa, broccoli, kale, baby spinach, almonds, avocado, hemp hearts, dried cranberries, carrot citrus vinaigrette \$12.99

#### Add to your salad:

avocado +\$2.99, chicken breast +\$8.99, prawns +\$12.99, Sockeye filet +\$13.99

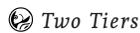


### PLATTERS

#### Chilled Seafood Tower



snow crab, poached prawns, oysters, marinated mussels \$59.99



chilled half lobster, poached prawns, snow crab legs, crab & shrimp salad, oysters, marinated mussels, tuna bites \$109.99



seared sashimi-grade tuna, Sockeye salmon, prawns & scallops, snow crab, garlic roasted potatoes, sushi rice, seasonal vegetables, wasabi, soy, grilled lemon, drawn butter \$99.99



tenderloin roast, prawns, scallops, snow crab, 1 lb lobster, garlic confit whipped potatoes, seasonal vegetables, red wine jus, grilled lemon, drawn butter \$139.99

**Add to any platter:** prawns \$12.99, scallops \$18.99, live Dungeness crab \$AQ, 1.5 lb live lobster \$AQ

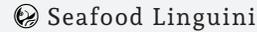
### BOWLS & MAINS



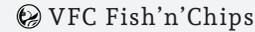
sashimi-grade marinated yellow-fin tuna, poached baby prawns, steamed sushi rice, avocado, green onion, pickled ginger, crispy shallots, wasabi mayo, seaweed salad, Tamari soy sauce \$24.99



Nova Scotia lobster, poached baby prawns, steamed sushi rice, corn, mango, green onion, pickled ginger, crispy nori, wasabi mayo, seaweed salad, Tamari soy sauce \$28.99



fresh local seafood, prawns, mussels, sundried-tomato cream sauce, parmesan \$26.99



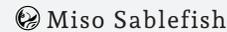
GI Honey Lager battered halibut, famous fries, cabbage & carrot slaw, citrus ginger vinaigrette, famous tartar \$25.99



grilled Sockeye salmon, seared scallop, grilled prawns, garlic roasted potatoes, seasonal vegetables, beurre blanc \$36.99

#### Tenderloin

AAA beef tenderloin, garlic confit whipped potatoes, organic summer vegetables, mushroom sauté, onion rings, red wine jus \$38.99



miso & sake marinated Pacific Northwest sablefish, baby bok choy, sautéed mushrooms, nori & togarashi sushi rice \$38.99



grilled sockeye salmon, crab, shrimp, louie dressing, bacon, tomato, cucumber, avocado \$29.99



Bowen Island sockeye salmon, maple-orange marinade, Panzanella salad, cucumber, roma tomato, Kalamata olives, fresh herbs \$29.99

### MARKET SEAFOOD

All market fish are 6 oz, gluten free, simply grilled, and served with garlic roasted potatoes, spring vegetables, and beurre blanc.



Chef's selection of three of our market fish \$29.99



Pacific waters, firm, medium-mild flavour, best cooked blue-rare \$31.99



Bowen Island, flavourful, oily, moist, best cooked medium-rare \$29.99



Haida Gwaii, firm, lean, large white flakes, best cooked medium \$34.99



Pacific Northwest, rich & buttery flavour, best cooked medium-well \$36.99



Haida Gwaii, firm, lean, mild, best cooked medium-well \$26.99



Pacific Northwest, firm, sweet briny flavour, best cooked rare \$31.99



1.5 lb live lobster, rich, succulent, poached in sea-salted water, drawn butter \$AQ



live Dungeness crab, sweet, delicate, poached in sea-salted water, drawn butter \$AQ

**Add to your market seafood:** prawns \$12.99, scallops \$18.99, live Dungeness crab \$AQ, 1.5 lb live lobster \$AQ



Recommended by the Vancouver Aquarium as ocean-friendly.



= Gluten Free menu items

\*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. - Medical Health Officer

Gratuuity of 18% added to parties of 8 or more.

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