DINE OUT VANCOUVER

THREE COURSE MENU $69

STARTER

MAPLE WALNUT PRAWNS
tempura prawns, yuzu mayo, walnuts, toasted sesame, togarashi

SEAFOOD CRUDO
Hokkaido scallops, ahi tuna, wild salmon, pink shrimp, cucumber, red onion, jalapeño, leche de tigre, tortilla chips

LOBSTER BISQUE
butter-poached lobster, sourdough crostini, chive, crème fraiche

MAIN

1LB WHOLE NOVA SCOTIA LOBSTER
poached whole lobster, seasonal vegetables, garlic roasted potatoes, beurre blanc, grilled lemon

SURF & TURF
petit filet, grilled Argentine prawns, Swiss chard, charred onion, celeriac puree, mustard jus

SEAFOOD BOUILLABAISSE
crab legs, sautéed prawns, Humboldt squid, mussels, clams, fresh local seafood, fennel tomato broth, garlic baguette

DESSERT

CHOCOLATE POTS DE CRÈME
caramel espuma, raspberries

STICKY TOFFEE PUDDING
pumpkin sticky toffee, caramel sauce, sour cream whip

THE VANCOUVER FISH COMPANY – GRANVILLE ISLAND

INFORMED DINING

Please let us know if you have a food allergy or sensitivity.

We are unable to guarantee the absence of some allergens due to our shared kitchen prep environment.