





menu

starters

- feature soup**
ask your server for chef's creation
7
- manhattan clam chowder**
8 1/2
-  **chilled watermelon soup**
dungeness crab
13 1/2
- tomato bruschetta & hummus duo**
house made hummus, flatbread
10
-  **king prawn & sesame toasts**
honey & chili sauce
11 3/4
-  **salmon in a jar**
coarse salmon pâté, caper biscuit
13
-  **ginger albacore tuna**
seared rare, cucumber salad
12
-  **salmon tartare**
egg, capers, lemon aioli
13
- roasted chicken flatbread**
pesto, bocconcini, tomato, arugula
11

social plates

- canoe chicken drumettes**
choice of sesame soy, hot, or jamaican jerk spice
one pound
12 1/2
- sliders**
choice of 3 styles:
bbq braised brisket sliders: house made bbq sauce
jim's backyard sliders: mustard, double cheese,
salt & vinegar potato chips
blue canoe house slider: lettuce, tomato, dill pickle,
onion, house sauce
three for 12 1/2
-  **chilled poached prawns & haystack fries**
green olive aioli
24
-  **blue canoe chilled seafood platter (small)**
salmon in a jar, ginger tuna, oysters, crab claws
35
-  **blue canoe chilled seafood platter (large)**
salmon in a jar, ginger tuna, oysters,
crab claws, mussels & clams
75

fish & chips

-  **pacific cod**
one piece 12
two piece 16
-  **haida gwaii halibut**
one piece 16
two piece 20

sides

- roasted garlic & chili peanuts 5 1/2
- oven warmed house crusty bread 4
- basket of corn bread 5 1/2
- sweet potato fries, chipotle aioli 7
- side of vegetables 5

salads

- waterfront caesar**
9
-  add sautéed prawns 8
add grilled chicken 6
- fresh salad greens**
seasonal berries, sunflower seeds
12
- fresh melon, mint & goat feta salad**
lemon juice, olive oil
15
-  **warm seafood citrus salad**
spinach, prawns, mussels, clams, salmon
18
-  **west coast niçoise salad**
albacore tuna, salmon
18
- cottage salad**
mixed greens, half breast of chicken, apple,
mustard glazed bacon, black beans, corn,
tortilla chip
15
- seared steak & caprese salad**
certified angus beef strip loin, pesto,
balsamic black raspberry glaze
18











casual mains

- waterfront burger**
lettuce, tomato, haystack onions
14
- summer burger**
beefsteak tomato, arugula, asiago crisps,
basil mayo
15
-  **crab sandwich**
PEI crab, lime salted chips, house slaw
16 1/2
- grilled chicken sandwich**
arugula, brie cheese, pesto
15

fish, shellfish

All fish dishes are served with a selection of local vegetables & our starch of the day.

Working with our local suppliers in pursuit of the freshest fish and seafood possible, the dishes checked off below represent what is currently available:

-  **qualicum bay scallops 28**
-  **yukon arctic char 24**
-  **sashimi grade albacore tuna 25**
-  **haida gwaii halibut 28**
-  **pacific sablefish 28**
-  **line caught ling cod 22 1/2**
-  **wild pacific salmon 23**
-  **sechelt sturgeon 28**
-  **greene prairie saltwater prawns 25**
-  **dungeness crab market price**

entrées

-  **mussels, clams & haystack fries**
choice of style:
classic style - leek, shallot, white wine, cream
canoe style - white wine, garlic, fresh lemon,
chives, bacon, stilton cheese
20
-  **bouillabaisse**
local fish & shellfish, saffron white wine broth,
crusty bread
27
-  **bc dungeness crab linguini**
shelled crab legs, diced tomato, extra virgin olive oil, basil
27
-  **linguini vongole**
manilla clams, bacon, white wine, lemon, parsley
22
- roast chicken dinner**
lemon thyme marinated chicken, asiago herb crust
21
- mongolian spiced pork chop**
new potatoes, grilled apple
20
- braised beef chili**
lime salted tortilla, corn bread, sour cream
17

steaks

Our Certified Angus Beef steaks are fire-grilled to order

All steaks are served with seasonal vegetables & warm potato salad

- CAB tenderloin**
7 oz 30
10 oz 37
- CAB rib eye**
10 oz 28
14 oz 34

The Certified Angus Beef® (CAB) brand is the best Angus beef available. The brand relies on a set of 10 strict quality specifications to consistently deliver a superior beef-eating experience. Less than 8% of beef meets those standards to become the Certified Angus Beef® brand.

west coast oysters

Iced with mojito mignonette

- six for 16 or twelve for 30 -

A check mark indicates today's availability:

-  **chef creek**  **effingham**
-  **sound select**  **beach**
-  **royal miyagi**  **little wing**

Vancouver Coastal Health advises: "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."