

menu

starters

feature soup
ask your server for chef's creation
7

 **seafood chowder**
8 1/2

 **smoked steelhead trout, peppercorn & chive rösti**
crème fraîche
15

salt cod & crab cakes
roasted tomato jam
14

 **salmon in a jar**
coarse salmon pâté, caper biscuit
13

 **peppered lime albacore tuna**
smoked romesco sauce
13

 **king prawn & sesame toasts**
honey & chili sauce
11 3/4


house flatbread
wild mushroom, brie cheese, rocket pesto
13

poutine
short rib demi, aged white cheddar
9 1/2

house made mini meatloaf
brown butter mash, toasted pumpkin seeds
12 1/2

social plates

canoe chicken drumettes
choice of sesame soy, hot, margarita, or chef's choice
one pound
12 1/2


sliders
choice of 3 styles:
bbq braised brisket sliders: house made bbq sauce, pickled jalapeño relish
jim's backyard sliders: mustard, double cheese, salt & vinegar potato chips
 *wild salmon slider:* ginger mayo, pickled slaw
three for 12 1/2

goat cheese fondue
house made rosemary gougeres, roasted beets, okanagan apple
22

 **blue canoe chilled seafood platter (small)**
salmon in a jar, lime peppered tuna, oysters, crab claws, mussels & clams
40

 **blue canoe chilled seafood platter (large)**
salmon in a jar, lime peppered tuna, oysters, crab claws, mussels & clams
75

fish & chips

 **pacific cod**
one piece 12
two piece 16

red snapper
one piece 14
two piece 19

sides

crispy chickpeas & truffle honey peanuts 7

basket of corn bread 5 1/2

house crusty bread with basil oil 5

fried dill pickles 6 1/2

 steamed crab claws with drawn butter 15

salads


waterfront caesar
9

 add sautéed prawns 8
add grilled chicken 6

fresh salad greens
watercress, arugula, pumpkin seeds, squash, cucumber
12

the lakeside
winter greens, arugula, roasted beets, avocado, baby carrots, yam chips, creamy goat cheese, candied walnuts, dried apricots
16

 **seafood & artichoke salad**
skewer of grilled prawns, scallops & artichokes, spinach, crispy chickpeas
19

 **grilled wild salmon & warm potato salad**
double smoked bacon
17

cottage salad
winter greens, lemon pepper chicken, pumpkin seeds, apple, mustard glazed bacon, dried figs, corn, tortilla chip
15

steak & sweet pumpkin salad
arugula, roasted tomato, cracked black pepper, salsa verde
18

casual mains

waterfront burger
lettuce, tomato, haystack onions
14

winter burger
wild mushroom, bacon, tomato jam
15

 **crab & avocado sandwich**
PEI crab, toasted house crusty bread
17










chicken sandwich
grilled chicken, toasted sourdough, mustard, pickle, caramelized onion
13

truffle steak sandwich
arugula, grated parmesan
17


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
-  sashimi grade albacore tuna 25
-  haida gwaii halibut 28
-  pacific sablefish 28
-  wild pacific salmon 23
-  sechelt sturgeon 28
-  lois lake steelhead trout 24
-  dungeness crab market price
-  east coast lobster market price

entrées

 **mussels, clams & haystack fries**
choice of style:
chef's choice - chorizo, capers, tomato, rosemary
thai style - coconut milk, garlic, ginger, lemongrass, lime, thai curry
20

 **clam & sablefish fettuccine**
crispy pancetta, roasted tomatoes, chili, olive oil
26

 **yukon arctic char**
root vegetables, smoked bacon, sage reduction, walnuts
26

 **line caught ling cod**
roasted spinach & kale lasagna, sun dried tomato puttanesca
27

house made chicken pot pie
winter greens with house dressing
22

cherry braised beef short rib
brown butter mash
27

braised beef chili
lime salted tortilla, corn bread, sour cream
18

steaks

Our Certified Angus Beef steaks are fire-grilled to order

All steaks are served with seasonal vegetables and rosemary potato wedges

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
-  sound select
-  royal miyagi
-  effingham
-  beach
-  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."

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Please be aware that for parties of 8 or more, an automatic gratuity of 17% will be added to your bill.