

starters & share plates

west coast seafood chowder
with roasted garlic
& parmesan crostini

clams + mussels + prawns +
cream + onion + celery + carrots +
fingerling potatoes **16.95**

daily soup

please check with your
server for details **14.95**

baked canoe crab dip

roasted garlic + mayo + sour cream +
parmesan + aged cheddar + paprika +
dill + cream cheese + lemon juice +
flatbread bites **24.95**

crispy brussels sprouts (v) (gf)

parmesan + lemon + chili flakes +
capers + olive oil + garlic aioli **16.95**

canoe coconut mussels

coconut milk + tomato clam broth +
garlic + shallots + smoked paprika +
green onion + cilantro +
grilled focaccia **26.95**

ahi tuna tartare

fresh avocado + mango +
roasted sesame seeds +
poke sauce + wakame salad +
roasted parmesan crostinis **22.95**

calamari

cilantro + crispy hot peppers +
lime sriracha sauce **19.95**

poutine

french fries + cheese curds +
house made gravy **13.95**
add bacon **+3.95**

crunchy crab cake with grilled prawns

rock crab meat + potato + green onion + fresh
dill + capers + saffron butter sauce + herb oil +
microgreens **22.95**

jim’s backyard sliders (three)

flame grilled beef patty + mustard +
mayo + salt & vinegar potato chips + cheddar
cheese + lettuce + tomato +
dill pickle + brioche buns + fries **21.95**

canoe chicken wings

himalayan salt + cracked black pepper or red
hot honey buttermilk crunch or sesame soy
or hot **19.95**

truffle fries

french fries + truffle oil + parmesan +
parsley + garlic aioli **12.95**

salads

chef cezar's caesar salad

premium butter leaf lettuce +
shaved parmesan + anchovy flakes + caper berries +
roasted garlic parmesan croutons **14.95**
add garlic prawns +9.50
add cajun chicken +9.50
add grilled salmon +9.50

grilled NY steak salad

lyonnaise potato + shredded cabbage + cilantro +
roasted jalapeno & bell pepper + crispy onion +
sliced avocado + shaved asiago cheese +
salpicon dressing + tarragon cream sauce **27.95**

grilled peach salad with baja garlic prawns (gf)

red & yellow beets + tomato + fresh pomegranate +
arugula + mixed greens + goat cheese crumble +
orange smoked vinaigrette + basil oil +
balsamic reduction **25.95**

warm westcoast salad niçoise
with grilled wild salmon (gf)

warm potato salad + green beans + fried capers +
grape tomatoes + 1/2 hard boiled egg +
kalamata olives + anchovies +
grainy mustard vinaigrette **26.95**

honey glazed ahi tuna tataki salad

apple + peppers + carrots + avocado +
crispy onion + heritage mixed greens +
cilantro thai vinaigrette **27.95**

add to any salad:

add garlic prawns +9.50
add cajun chicken +9.50
add grilled salmon +9.50
add honey glazed ahi tuna +15.95
add lobster tail +24.95

casual mains

canoe fish & chips

house made coleslaw + tartar sauce + fries
one piece **21.95** two pieces **26.95**

grilled pineapple & prawn tacos (three)

corn + cilantro + avocado purée + iceberg lettuce +
roasted jalapeño crema + lime wedge **22.95**

prawn pesto flatbread

arugula + red onion + sundried tomato +
house blend cheese **19.95**

**All of the following come with choice of
fries or salad:**

OR
sub poutine +3.95
sub truffle fries +3.50
sub daily soup +3.50
sub caesar salad +1.50
lettuce bun ~ no charge

smoked salmon sandwich

pickled onion + arugula + tomato + cucumber +
goat cheese crumble + balsamic reduction +
lemon dill sauce + rustic multigrain bread **21.95**

canoe chicken sandwich

grilled chicken breast + brie + cranberry mayo +
lettuce + tomato + bacon +
rustic multigrain bread **22.95**

chef C’s burger

CAB double patty + onions + lettuce + tomato +
mustard + relish + mayo + brioche bun +
kosher dills **22.95**
add applewood smoked bacon +1.95
add double cheese (cheddar or havarti) +1.95

havarti cheese burger

CAB double patty + grilled pineapple +
red onion + lettuce + tomato + sriracha mayo +
brioche bun + kosher dills **23.95**

*(v) vegetarian option: substitute the burger patty on
either burger for the “beyond meat” vegetarian patty*

(v)= vegetarian (gf) = gluten friendly

Vancouver Coastal Health advises: "The consumption of RAW seafood poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."



Blue Canoe is pleased to offer a variety of gluten friendly options. However, we are not a gluten free restaurant, and cannot guarantee that cross contamination will never occur. In particular, any deep fried items that are listed as gluten friendly will be free of gluten-containing items as ingredients, but may be cross contaminated through the cooking process.

seafood on ice



our signature chilled seafood share platters

three sizes

all served with: crusty bread, french fries &

blue canoe signature condiment selection:

cocktail, mignonette, spicy sambal, ponzu soy, tabasco, lemons, melted butter

all platter sizes include the following seafood items:

snow crab cluster + poached shrimp + smoked salmon (arugula + red onion + capers) + saltspring island sambal mussels + manila clams + grilled humboldt squid (fresh shaved fennel + orange juice) + wakame salad + fresh shucked oysters + red shrimp & scallop ceviche (avocado + tomato + red onion + jalapeño + cilantro + mint + lime) + tuna tartare (fresh avocado + mango + roasted sesame seeds + poke sauce + pea shoots + **roasted parmesan crostini**)

canoe size (two tier)

includes all of the above items

149.95

yacht size (three tier)

includes all of the above items

PLUS: lobster tails

PLUS: snow crab legs

PLUS: extra fresh oysters **259.95**

tall ship size (three tier)

includes all of the above items

PLUS: everything on yacht platter

PLUS: 30 grams caviar & accompaniments,

PLUS: extra snow crab legs and fresh oysters **389.95**

ossetra sturgeon caviar ~ italy

served with: chopped hard boiled egg + capers + diced red onion + flatbread bites + sour cream + lemon

Flavour profile: buttery, nutty with a fresh ocean flavour and a touch of salt. Dark black small eggs.

30 grams 159.95

please ask your server for today's availability

fresh shucked oysters

served iced on the half shell

house made cocktail sauce + horseradish + lemon + hot sauce

available as a dozen or a half dozen
market price

please ask your server for today's selection

entrées

pan seared ling cod with pistachio butter crust

mushroom orzo + arugula + truffle sweet pea purée + microgreens **38.95**

blackened halibut with mango salsa

twirled spaghettini pasta tossed with olive oil + garlic + onion + sundried tomato + parsley

served atop a pool of rich saffron cream sauce **45.95**

cioppino

clams + mussels + scallops + prawns + sockeye salmon + chili tomato broth + grilled garlic focaccia **42.95**

baked sockeye salmon with pommery honey glaze

cauliflower & potato purée + brussels sprouts + cherry tomatoes + green peas + microgreens + tomato oil **36.95**

lemon garlic chicken (gf)

fingerling potato + cauliflower + honey-thyme baby carrots + green beans + arugula + parsley + lemon garlic vinaigrette **31.95**

add to any entrée:

add garlic prawns +9.50

add pan seared scallops +15.95

add lobster tail +24.95

lobster tail & prawn fettuccine

white wine + chili flakes + olive oil + garlic + onion + fennel + tomato clam broth + cream + butter + parmesan + chopped parsley + focaccia garlic bread **39.95**

mushroom fettuccine with garlic & sage (v)

mushroom + garlic + sage + olive oil + shallot + white wine + cream + butter + parmesan + chopped parsley + focaccia garlic bread **27.95**

add chicken breast +9.50 add prawns +9.50

charbroiled 8oz beef tenderloin (gf)

truffled parmesan mashed potato + market select vegetables **59.95**

choice of sauce: red wine jus OR bourbon sauce

add garlic prawns +9.50

add pan seared scallops +15.95

add lobster tail +24.95

louisiana clambake ~ shareable

snow crab cluster + manila clams + saltspring island mussels + scallops + prawns + pork andouille sausage + fingerling potatoes + corn + garlic + old bay + butter + thyme

served with crusty bread and french fries 98.95

add lobster tail +24.95

snow crab dinner

corn boil with buttered nuggets + veggies +

pork andouille sausage + drawn butter ~ **market price**

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