

chilled seafood share platters

canoe size

(one tier)

snow crab legs + matane shrimp + easy peel shrimp
+ red shrimp ceviche + fresh shucked oysters
+ saltspring island sambal mussels + clams
+ marinated salmon confit + scallops
+ ahi tuna poke + tobiko
+ grilled marinated humboldt squid

served with crusty bread and french fries

blue canoe signature condiment selection:
*cocktail, mignonette, spicy sambal, ponzu soy,
tabasco, lemons, melted butter*

\$84.95

yacht size

(two tier)

whole atlantic lobster + king crab legs
+ snow crab legs + matane shrimp
+ easy peel shrimp,
+ red shrimp ceviche + fresh shucked oysters
+ saltspring island sambal mussels + clams
+ marinated salmon confit + scallops
+ ahi tuna poke + tobiko
+ grilled marinated humboldt squid

served with crusty bread and french fries

blue canoe signature condiment selection:
*cocktail, mignonette, spicy sambal, ponzu soy,
tabasco, lemons, melted butter*

\$169.95



ultimate surf & turf

tomahawk steak
& giant rock lobster tail

(serves 4 to 6 people - limited availability)

2-3 lb CAB steak + 12-14 oz baked lobster tail
+ corn + potatoes + beans + tomatoes
+ peppercorn sauce + drawn butter

(gluten free if served without the sauce)

market price



fresh shucked oysters

served iced on the half shell

- six for 18.95 or twelve for 34.95 -







please ask your server for today's selection

menu






starters & share plates

- feature soup** - ask your server for chef's creation 8.30
-  **west coast seafood chowder** - wild salmon + cod + mussels + clams + shrimp 11.50
-  **west coast mussels** - yellow thai coconut curry sauce + warm focaccia 20.95
-  **baked canoe crab dip** - roasted garlic + parmesan filoncini crostinis 19.95
-  **rosemary & garlic scented giant scallops (gf)** - golden beet carpaccio + pesto + crème fraîche 21.95
- calamari** - jalapeño + red onion + tzatziki + lemon 15.75
- gaucho steak street tacos** - spicy grilled beef tenderloin tips + house slaw + cilantro + salsa + avocado + lime crème fraîche 16.95
- spicy chorizo & beef mini meatballs** - parmesan cheese + garlic toast 16.25
- slow braised brisket beef dip** - open face wrap + sauerkraut 16.95
- chipotle bbq st. louis ribs** - house slaw 18.25
- jim's backyard sliders (three)** - mustard + white cheddar + mayo + salt and vinegar potato chips 15.25
- north african spiced cauliflower fritters (v)** - feta yogurt fondue 13.95
- canoe chicken wings (one pound)** - himalayan salt + cracked black pepper (gf) **or** spicy acadian creole + buttermilk ranch dip (gf)
or hawaiian huli huli **or** caribbean mango jerk 15.75
- bacon poutine** - handcut double-fried potatoes + bacon + cheese curds + house made gravy 10.50

salads & casual mains

-  **canoe fish & chips** - house made coleslaw + tartar sauce + handcut fries one piece 16.95 two pieces 20.95
- caesar salad** - crisp romaine + grated parmesan + focaccia croutons 11.50
add prawns +10.25 add chicken +8.35
-  **warm westcoast salad niçoise with grilled wild salmon (gf)** - warm potato salad + green beans + fried capers + anchovies
+ honey mustard thyme emulsion 19.95
-  **hemp crusted albacore tuna tataki salad** - apple + peppers + avocado + crispy wonton chips + cilantro thai vinaigrette 19.50
-  **fish tacos** - blackened cod + slaw + spicy salsa + avocado + tomato + cilantro + lime crème fraîche + queso fresco 17.85
-  **wild salmon burger** - lettuce + lemon dill and grainy mustard aioli + tomato 19.95
-  **warm baja shrimp & avocado taco salad** - quinoa + cilantro + tomato + red onion + black beans + corn + cheddar
+ romaine lettuce + crisp tortillas + sweet chili lime dressing 20.95
- chef D's BBQ burger** - CAB double patty + kosher dills + onions + lettuce + spiced garlic mayo + toasted potato bun 16.50
add applewood smoked bacon +1.95 add double cheese (cheddar or swiss) +1.95
- canoe chicken sandwich** - flax seed bread + grilled chicken breast + brie + cranberry mayo + lettuce + tomato + bacon 17.95

entrées

-  **wild sockeye salmon cassoulet (gf)** - puy lentils + green beans + light citrus cream 32.95
-  **pan seared northern pacific halibut (gf)** - roast fingerling potatoes + brussels sprouts + sweet pea purée 41.95
-  **parchment baked seafood medley (gf)** - wild salmon + halibut + scallops + prawns + mussels + clams + nugget potatoes
+ market select vegetables + compound butter + crispy bread 37.95
-  **atlantic lobster dinner (gf without sausage)** - corn boil with buttered nuggets + veggies + sausage + drawn butter - market availability & price
-  **baked alaskan king crab legs provençale (gf without toast)** - tomato + mushrooms + fresh herbs + butter
+ nugget potatoes + fire roasted vegetables + garlic toast - market availability & price
- charbroiled centre cut NY steak** - buttermilk mashed yukon gold potatoes + market select vegetables + sautéed mushrooms 40.95
- braised lamb shank** - baked polenta + sauteed green beans with double smoked bacon + vintners red wine jus 34.95
- pesto tagliatelle alfredo** - tomato + wild baby arugula + choice of garlic prawns, blackened chicken or bc mushroom medley
+ parmesan garlic crostini 24.95
- manicotti (v)** - parmesan + ricotta + spinach + artichoke + sundried tomato + tomato ragout + grilled vegetables + crostini 21.95



Ocean Wise

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

(v) = vegetarian (gf) = gluten free

Blue Canoe is pleased to offer a variety of gluten free 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 free will be free of gluten-containing items as ingredients, but may be cross contaminated through the cooking process.