

starters & share plates

west coast seafood chowder with roasted garlic & parmesan crostini

clams + mussels + prawns +
cream + onion + celery + carrots +
fingerling potatoes **14.50**

daily soup

please check with your
server for details **13.95**

burrata cheese with marinated cherry tomato (new item!)

extra virgin olive oil +
red wine vinegar + pistachios +
parsley + diced red onion + basil +
balsamic reduction + crostini **25.95**

crispy brussels sprouts (gf) (v)

parmesan + lemon + chili flakes +
capers + olive oil **14.95**

canoe coconut mussels (new item!)

coconut milk + tomato clam broth +
garlic + shallots + smoked paprika +
green onion + cilantro +
grilled focaccia **24.95**

ahi tuna tartare (new item!)

fresh avocado + mango +
roasted sesame seeds + poke sauce +
pea shoots + tobiko +
crispy corn tortilla **22.95**

baja shrimp ceviche (gf)

red shrimp + scallop + avocado +
lime + lemon + cilantro +
roma tomato + red onion + jalapeño +
fried corn tortilla **22.95**

baked canoe crab dip

roasted garlic + mayo + sour cream +
parmesan + aged cheddar + paprika +
dill + cream cheese + lemon juice +
roasted garlic &
parmesan crostinis **22.95**

smoked salmon bruschetta

smoked salmon + avocado + marinated
tomato + red onion + capers + olive oil +
baby arugula **20.95**

jim's backyard sliders (three)

flame grilled beef patty + mustard +
cheddar cheese + mayo +
salt & vinegar potato chips **19.50**

canoe chicken wings

himalayan salt + cracked black pepper
or red hot honey buttermilk crunch or
sesame soy or hot **18.95**

poutine

handcut double-fried potatoes +
cheese curds + house made gravy **13.95**
add bacon **+3.95**

easy peel prawns (half pound) (gf)

cocktail sauce + lemon wedge **18.95**

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 salmon **+9.50**

new york steak (5 oz) cobb salad (gf)

bacon + egg + mixed greens + tomato +
red onion + avocado + roasted potato +
buttermilk ranch dressing **29.95**

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 **25.95**

sesame seed crusted tuna tataki salad

apple + peppers + carrots + avocado +
crispy wonton chips +
cilantro thai vinaigrette **25.95**

grilled peach & marinated shrimp salad (new item!)

spring mix lettuce + fresh avocado +
red onion + goat cheese + roasted pistachios +
sweet peach dressing **23.95**

casual mains

canoe fish & chips

house made coleslaw + tartar sauce + handcut fries
one piece **20.95** two pieces **26.95**

hawaiian grilled pineapple shrimp tacos

garlic soy sautéed shrimp + roasted jalapeño crema +
iceberg lettuce + corn + avocado **19.95**

herb aioli salmon burger

fresh avocado spread + lettuce + tomato + red onion +
brioche bun + herb aioli dressing **21.95**

prosciutto flatbread (new item!)

apricot preserve + arugula + cherry tomato +
goat cheese + red onion + balsamic reduction **17.95**

canoe chicken sandwich

rustic flax bread + grilled chicken breast +
brie + cranberry mayo + lettuce + tomato +
bacon **21.95**

chef C's burger

CAB double patty + onions + lettuce + tomato +
mustard + relish + mayo + brioche bun +
kosher dills **21.95**
add applewood smoked bacon **+1.95**
add double cheese (cheddar or havarti) **+1.95**

havarti cheese burger (new item!)

CAB double patty + grilled pineapple +
red onion + lettuce + tomato + sriracha mayo +
brioche bun + kosher dills **22.95**

*(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

two sizes

both served with: crusty bread, french fries &

blue canoe signature condiment selection:

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

both platter sizes include the following seafood items:

snow crab cluster + matane shrimp + easy peel shrimp + smoked salmon + saltspring island sambal mussels + manila clams + ahi tuna poke + tobiko + grilled marinated humboldt squid + wakame salad + fresh shucked oysters + red shrimp & scallop ceviche (avocado + tomato + red onion + jalapeno + cilantro + mint + lime)

canoe size

(two tier)

includes all of the above items

129.95

yacht size

(three tier)

includes all of the above items PLUS:

whole atlantic lobster + snow crab legs + extra fresh oysters **229.95**

organic northern divine sturgeon caviar (new item!) from the BC Sunshine Coast

served with: chopped hard boiled egg + capers + diced red onion + crackers + 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

six for 23.95

twelve for 41.95

please ask your server for today's selection

entrées

blackened halibut (gf) (new item!)

pineapple & mango salsa + roasted potato + sautéed green beans + baby kale **45.95**

cioppino

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

pan seared sockeye salmon (gf) (new item!)

potato cheesecake + sautéed rainbow carrots + fennel + fresh pomegranate seeds + roasted bell pepper coulis **34.95**

crispy chicken cacciatore (new item!)

brie cheese + mushroom + bell pepper + carrot + kalamata olives + tomato + garlic + onion + shaved pamesan + arugula **27.95**

atlantic lobster dinner

corn boil with buttered nuggets + veggies + pork andouille sausage + drawn butter

market availability & price

louisiana clambake (for 2 to share)

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**

prawn linguine with crispy prosciutto (new item!)

shallots + garlic + white wine + cream + arugula + shaved parmesan + filoncini garlic bread **36.95**

charbroiled 8oz beef tenderloin (gf) (new item!)

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

choice of sauce: peppercorn cream sauce OR red wine jus
add garlic prawns **9.50** add seared scallops **13.95**

AAA 12oz rib eye steak (gf) (new item!)

truffled parmesan mashed potato + market select vegetables **49.95**

choice of sauce: peppercorn cream sauce OR red wine jus
add garlic prawns **9.50** add seared scallops **13.95**

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