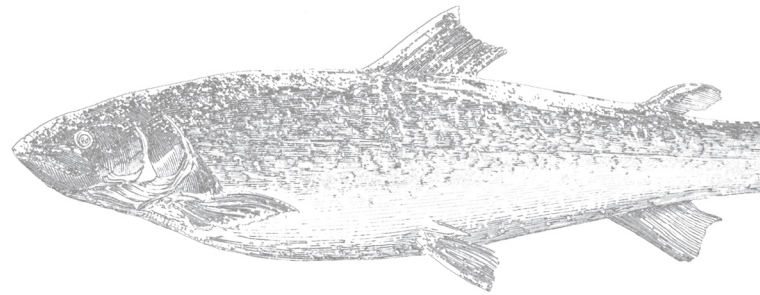


# cardero's

RESTAURANT

WE ARE FISH

*chops & a wok.*



## APPETIZERS

- Hummus <sup>Ⓥ</sup> cilantro pesto, goat feta, dukkah (contains nuts), kalamata olives, warm naan... 17.5  
Prawn Cocktail <sup>Ⓤ</sup> chilled black tiger prawns, cocktail & tarragon horseradish sauce... 23  
BBQ Ribs <sup>Ⓤ</sup> forno baked pork ribs, honey, molasses... 19.5  
Mussels <sup>Ⓤ</sup> 1 lb of blue shell mussels in coconut curry sauce, herbs, focaccia... 25  
Fried Oysters <sup>Ⓤ</sup> <sup>Ⓤ</sup> cocktail & horseradish tarragon sauce... 17  
Har Gow 1/2 dozen shrimp dumplings with hot mustard, chili sauce \*contains pork... 18.5  
Italian Meatballs organic grass-fed beef, roma tomato sauce, grana padano, basil... 20  
Margherita Pizza <sup>Ⓥ</sup> Italian 00 flour, roma tomato sauce, basil, mozzarella, fior di latte... 20  
Funghi Pizza <sup>Ⓥ</sup> garlic cream, roasted mushrooms, caramelized onions, tuffle, grana padano... 25  
Pepperoni & Hot Honey Pizza roasted roma tomato sauce, ricotta & chili honey... 26  
<sup>Ⓤ</sup> gluten free pizza +4

## FROM the WOK

- Signature Wok Squid flash-fried, garlic, chilies, onions, chili caesar sauce... 19  
Sweet & Sour Chicken flash-fried, green onions, bean sprouts, sesame seeds... 16.5  
Thai Curry Prawns <sup>Ⓤ</sup> snow peas, red peppers, basil, wok fried or steamed rice... 25  
Szechuan Beans <sup>Ⓥ</sup> ginger, chili, garlic... 12.5

## PLATTERS

### Seaside <sup>Ⓤ</sup> 87

half Dungeness crab, grilled prawns, salmon & scallops, lemon caper beurre blanc

### Dragon Boat 57

BBQ Ribs, Prawn Sizzle, Meatballs, Grilled Focaccia

### Harbour 49

prosciutto, seared albacore tuna, chilled prawns, hummus, feta, roasted tomatoes, olives, naan

### Dockside 119 <sup>Ⓤ</sup>

one dozen fresh oysters, chilled clams, prawns, mussels & dungeness crab, ahi tuna tataki, salmon poke, miso-ginger viniagrette, red wine mignonette, cocktail sauce

Fresh Shucked Oysters market price <sup>Ⓤ</sup>  
served raw on the half shell, any denomination

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

## FOR the TABLE

### Prawn Sizzle

white wine, garlic, lemon, butter, focaccia... 19.5

### Crispy Brussels Sprouts <sup>Ⓥ</sup>

lemon pepper, chili, grana padano... 12

### Cast Iron Mushrooms <sup>Ⓥ</sup> <sup>Ⓤ</sup>

garlic butter & herbs... 11

### Forno Roasted Potatoes <sup>Ⓥ</sup> <sup>Ⓤ</sup>

fingerling & nugget potatoes, rosemary... 9

Housemade Focaccia <sup>Ⓥ</sup>... 7

### Charred Broccolini <sup>Ⓥ</sup> <sup>Ⓤ</sup>

lemon, herbs, grana padano, cracked chili... 12

### Parmesan Truffle Fries <sup>Ⓥ</sup>

roasted garlic aioli... 12.5

### Warm Olives <sup>Ⓥ</sup> <sup>Ⓤ</sup>

olive oil, fennel seeds, lemon... 8

### Szechuan Beans <sup>Ⓥ</sup> <sup>Ⓤ</sup>

ginger, chili, garlic... 12.5

## SOUPS & SALADS

Soup of the Day.....	market price
Manhattan Style Clam Chowder <sup>GF</sup> tomato based.....	13
Caesar Salad asiago cheese, garlic croutons, crisp capers.....	15
Mediterranean Salad <sup>V</sup> <sup>GF</sup>	
bell peppers, tomatoes, cucumbers, olives, onions, goat feta.....	15 (small), 19 (entrée)
Avocado, Tomato & Albacore <sup>V</sup> <sup>GF</sup> sesame crusted Albacore tuna, Thai basil, ponzu.....	24.5
Harvest Salad <sup>V</sup> <sup>GF</sup>	
baby kale, brussel sprouts, roasted beets, yams, apple, manchego, walnuts, honey mustard vinaigrette...	19.5

## FISH & CHOPS

Cardero's Signature Cedar Plank Salmon <sup>GF</sup> prepared medium unless otherwise requested, brown sugar, soy, wok fried rice, market vegetables.....	35
Mussels & Frites <sup>V</sup> 1 lb of blue shell mussels in coconut curry sauce, herbs.....	29.5
Prawns & Scallops sautéed farro, quinoa, spinach, tomatoes, lemon caper butter.....	45
Roasted Sablefish <sup>V</sup> <sup>GF</sup> miso-sake marinade, wok fried rice, seasonal vegetables.....	46
Sesame Crusted Albacore Tuna <sup>V</sup> <sup>GF</sup> seared rare, wasabi soy sauce, broccolini.....	33.5
Grilled BC Salmon <sup>V</sup> <sup>GF</sup> wok fried rice, market vegetables, lemon butter sauce.....	35
Cajun Lingcod <sup>V</sup> <sup>GF</sup> salsa fresca, herb roasted potatoes, broccolini, salsa verde.....	33
Half Roasted Chicken <sup>GF</sup> roasted potatoes, broccolini, lemon thyme pan jus.....	32
10 oz Pork Chop <sup>GF</sup> from Fraser Valley, prepared medium, apricot-anise demi-glace.....	35
Half Lamb Rack <sup>GF</sup> grass-fed, red wine demi-glace, roasted potatoes, seasonal vegetables.....	43

## STEAKS

*all steaks are served with fries, roasted parmesan tomato & broccolini*

7 oz Grass-Fed Tenderloin.....	48	New York & Lobster Tail.....	71
10 oz Prime New York Striploin.....	53	+ peppercorn demi-glace.....	3.5
16 oz "Bone In" Rib Steak.....	59		

## BOWLS

Linguini Vongole <sup>V</sup> fresh manila clams, grape tomatoes, chili flakes, white wine, butter.....	29
Mushroom Tagliatelle <sup>V</sup> foraged mushrooms, truffle cream sauce, shaved parmesan.....	25
Spaghetti Bolognese grass-fed beef, pork, grana padano.....	25.5
+ housemade meatballs	7.5
Buddha Bowl <sup>V</sup> <sup>GF</sup>	
quinoa, hummus, roasted cauliflower, beets & yams, grilled avocado, broccolini & kale salad.....	24
<sup>GF</sup> gluten free pasta available on request, gluten free bun +2	

## DESSERT

Warm Chocolate Pecan Brownie vanilla bean gelato.....	12.5
Chocolate Peanut Butter Cheesecake <sup>GF</sup> crushed peanuts, caramel.....	12.5
Crème Brûlée <sup>GF</sup> Madagascar vanilla beans.....	12.5
Feature Dessert ask your server for details.....	13