

The Sandbar

SEAFOOD RESTAURANT ON GRANVILLE ISLAND



To Share

Hummus ⑤ olive tapenade, feta, grilled naan 17.5

Dungeness Crab Cakes 🍷 panko breaded, remoulade sauce 25

Forno Roasted Crab & Artichoke Dip 🍷 ⑥ served with tortilla chips 19.5

Har Gow 1/2 dozen shrimp dumplings with hot mustard & chili sauce (*contains pork*) 18.5

Fresh Oysters 🍷 ask server for details market price

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

Jumbo Prawn Cocktail 🍷 ⑥ 1/2 dozen chilled prawns 23

Ahi Tuna Stack 🍷 avocado, mango, wonton chips 21.5

Beets & Burrata ⑤ pickled candied beets, salsa verde, arugula, balsamic glaze, grilled focaccia 21

Wood Fire Margherita flatbread ⑤ Italian 00 flour, Fior di Latte, basil 20

Wood Fire Truffle Mushroom flatbread ⑤ Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24

Wood Fire Diavolo flatbread Italian 00 flour, caramelized onions, mozzarella, tomato sauce, capicollo, pepperoni, hot honey, parsley 26

⑥ sub gluten-free flatbread 4

Wok Tossed Local Mussels 🍷 ⑥ 1 lb of mussels with white wine garlic sauce 25

Signature Wok Squid ⑥ ginger, chilies, onions, chili-lime aioli 19

Wok Spicy Green Beans ⑤ garlic, chilies & ginger 12.5

Chilled Platters

The Sandbar Tower 🍷 159

1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 dungeness crab, lobster

The Sandbarge 🍷 89

four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 dungeness crab

Soups & Salad

Classic Clam Chowder house-made, New England Style 13

Sandbar's Greens ⑤ ⑥ fresh vegetables, pumpkin seeds, apple cider vinaigrette 10 / 14

Caesar Salad crispy capers, house-cut parmesan croutons 15

Grilled Prawn Thai Noodle Salad ⑥ rice noodles, cucumbers, peppers, carrots, cabbage, soy lime cilantro vinaigrette, cashew sauce 26

⑤ vegetarian option with tofu 22

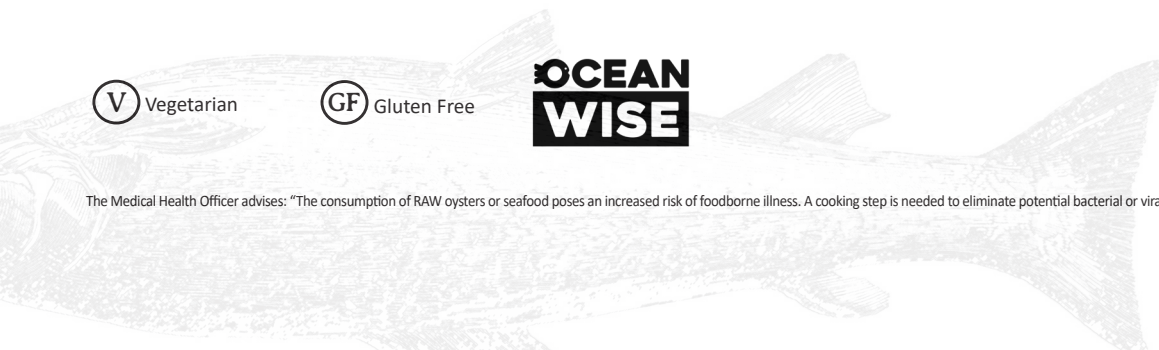
Chicken Harvest Salad ⑥ roasted chicken, tuscan mixed greens, dried cranberries, pumpkin seeds, apples, candy cane beets, crispy brussels sprouts, yams, feta 26

⑤ Vegetarian

⑥ Gluten Free

**OCEAN
WISE**

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Entrées

Seafood Hot Pot 🍷🌱 fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry broth 34

Linguine Vongole 🍷 fresh manila clams, white wine, chili flakes, cherry tomatoes, parmesan 29 🌱 *gluten free pasta available on request*

Sesame Crusted Albacore Tuna 🍷🌱 soy mustard, wasabi, cucumber salsa, market vegetables, coconut jasmine rice 33.5

Pan Seared Arctic Char 🌱🌱 chive beurre blanc, coconut jasmine rice, market vegetables 36

Ahi Tuna Poke Bowl 🍷 edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 26

🌱 *vegetarian option with crispy tofu 21.5*

The Wood Fire Grill

Alderwood Grilled Sablefish 🍷 miso soy marinated black cod, coconut jasmine rice, market vegetables 46

Cedar Plank Salmon 🍷🌱 prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 35

Hunter Chicken wild mushroom cabernet demi-glace, garlic lemon & herb roasted potatoes, market vegetables 31

10 oz Prime New York Striploin 🌱 grilled to perfection over alderwood, fries, market vegetables 53

+ red wine demi-glace 3.5

From the Live Tanks

Fresh Dungeness Crab 🍷🌱

whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster 🌱

whole or half lobster available steamed or grilled market price

For The Table

Warm Baguette 🌱 2 / 3.5

Truffle Parmesan Fries 🌱🌱
roasted garlic aioli 13

Crispy Brussels Sprouts 🌱
chili flakes, lemon, grana padano 12

Roasted Mushrooms 🌱🌱
truffle oil, grana padano 10

Charred Broccoli 🌱🌱
chili flakes, lemon, parmesan 12

Jumbo Prawns 🍷🌱
white wine, garlic, butter 14.5

Seared Scallops 🍷🌱
truffle beurre blanc 19

Lobster Tail 🍷🌱
citrus butter sauce 25

Surf & Turf Sundays

 available Sunday from 4pm

Three Course Menu \$129/ for two, just the platter for \$105

To Start a choice of

Sandbar's Classic Clam Chowder or Caesar Salad

Recommended Wine Pairing: Poplar Grove Pinot Gris \$13.⁷⁵/ 6oz \$20.⁵⁰/ 9oz \$55/ bottle

Main Course

Surf & Turf Platter 10oz prime new york striploin, lobster tail, grilled garlic prawns, seasonal vegetables, roasted potatoes, salsa verde

Recommended Wine Pairing: J Lohr Cabernet \$16/ 6oz \$24/ 9oz \$64/ bottle

Dessert

Sandbar's Signature Belgian Chocolate Pudding, pistachio praline, toffee whipped cream

Finish with: Taylor Fladgate Late Bottled Vintage \$8.⁵⁰/ 2oz