

The Sandbar

SEAFOOD RESTAURANT ON GRANVILLE ISLAND



To Share

Hummus ① sicilian olives, crispy chickpeas, feta, grilled naan 17.5

Dungeness Crab Cakes ① ② panko breaded, remoulade sauce 25

Forno Roasted Crab & Artichoke Dip ① ② ③ served with tortilla chips 19.5

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

Fresh Oysters ① 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 ① ② ③ 1/2 dozen chilled prawns 23

Ahi Tuna Stack ① avocado, mango, wonton chips 22

Prosciutto & Burrata arugula, salsa verde, warm focaccia 24

Wood Fire Margherita flatbread ① Italian 00 flour, Fior di Latte, basil 21

Wood Fire Truffle Mushroom flatbread ① Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24

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

③ sub gluten-free flatbread 4

Wok Tossed Local Mussels ① ② ③ 1 lb of mussels with white wine garlic sauce 25

Signature Wok Squid ③ ginger, chilies, onions, chili-lime aioli 19

Wok Spicy Green Beans ① garlic, chilies & ginger 12.5

Chilled Platters

The Sandbar Tower ① ② 169

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

The Sandbarge ① ② 95

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

Soups & Salads

Classic Clam Chowder house-made, New England Style 13

Caesar Salad crispy capers, house-cut parmesan croutons 15

Grilled Prawn Thai Noodle Salad ③ rice noodles, cabbage, carrots, green onions, romaine, tomato, cucumber, cashews, cilantro, mint, spicy sour dressing 27

① vegetarian option with tofu 22

Cajun Chicken Salad ③ avocado, hard boiled egg, romaine, baby heirloom tomatoes, corn, radish, cilantro, feta, chickpeas, cilantro lime vinaigrette 27

From the Live Tanks

Fresh Dungeness Crab ① ②

whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster ③

whole or half lobster available steamed or grilled market price

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

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

Garlic Jumbo Prawns 🌱 coconut jasmine rice, market vegetables, lemon butter sauce 33

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

🌱 *vegan option with crispy tofu 22.5*

Fish & Chips 🍷 house-made coleslaw & tartar sauce 25

The Wood Fire Grill

Salmon Burger 🍷 steelhead filet, tartar sauce, house-made bun, crispy capers, lettuce, onion 22

Impossible Burger 🌱 (vegan) avocado, house-made bun, lettuce, vegan burger sauce, tomato, pickles, onion 22.5

G.I. Burger house-pressed grass-fed beef, cheddar, tomatoes, lettuce, red onions, pickles, burger sauce 22

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

Local Halibut 🍷🌱 Haida Gwaii halibut, coconut jasmine rice, market vegetables 46

Half Peri Peri Chicken charred lemon, roasted potatoes, market vegetables 35

10 oz Prime New York Striploin 🌱 grilled over alderwood to perfection, fries, market vegetables 56

+ red wine demi-glace 3.5

For The Table

Warm Baguette 🌱 2 / 3.5

Truffle Parmesan Fries 🌱🌱 roasted garlic aioli 13.5

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

Roasted Mushrooms 🌱🌱 truffle oil, garlic, grana padano 10

Charred Broccolini 🌱🌱 chili flakes, lemon, parmesan 12

Jumbo Prawns 🍷🌱 white wine, garlic, butter 14.5

Seared Scallops 🍷🌱 truffle beurre blanc 23

Lobster Tail 🍷🌱 citrus butter sauce 25

Saturday & Sunday Brunch available 11:30am-3pm

Traditional Eggs Benedict wood fire Canadian back bacon, poached eggs, house-made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 21

Smoked Salmon Latkes 🍷 poached eggs, smoked steelhead, hollandaise, mixed greens 24

Avocado & Pesto Benedict 🌱 sun-dried tomato pesto, poached eggs, spinach, house-made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 20