




FIRE LOUNGE

Local Fresh Shucked Oysters (3 or 6 piece)   **Market Price**
 Local Oysters, Red Wine Mignonette, Pickled Cucumber, or Tradition Accompaniments


Sockeye Salmon Sashimi (4oz)    **12**
 Fresh Thinly Sliced Local Sockeye, Citrus & Soy Dressing, Hot Sesame Oil, Sesame Seeds, Chives, Wasabi, Julienne Watermelon Radish, Radish Sprouts

Tenderloin Beef Tartar (4oz) **17**
 Fresh Beef Tenderloin, Gerkin Pickle, Dijon Mustard, Chive, Shaved Egg Yolk, Merlot Onion Aioli, Artisan Bread, Balsamic Reduction

BBQ Bacon & Brie Grilled Oysters (6 piece)   **18**
 Local Oysters, Double Smoked Bacon, Tomato Concasse, Melted Brie

Grilled Artisan Bread & Baba Ganoush **8**
 Flame Grilled Garlic Bread, Armenian Flat Bread, Garlic Roasted Egg Plant, Parmesan Cheese

Char Broiled Sockeye Salmon Tacos (3 piece)   **16**
 Grilled Sockeye Salmon, Sesame Ginger Coleslaw, Pickled Shallots, Pea Shoots, Lime

Charmoula Marinated Grilled Prawn Skewers (10 piece)  **12**
 Moroccan Spiced Prawns, Lime, Garlic, Cumin, Cilantro, Tomato & Onion Stew, Grilled Bread

Roasted Portabella & Qualicum Blue Claire Cheese Crustini **13**
 Fire Roasted Portabella Mushroom, Roasted Garlic, Crumbled Qualicum Blue Claire, Arugula, Balsamic Reduction

Melted Natural Pastures Brie & Grilled Bread **19**
 Bear Mountain Honey, Roasted Pecans, Caramelized Peach, Arugula



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise Program as ocean friendly



Made from powerhouse ingredients rich in nutrients and antioxidants



Gluten Free. Does not contain wheat, barley or rye

Please inform your server of any allergies or dietary concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.