

SMALL BITES

Korean Fried Cauliflower	\$9
tempura batter gochujang chili sesame cilantro	
House Cut Chips	\$6
sea salt smoked tomato aioli	
Clam Chowder	small \$6 large \$10
bacon carrots celery potato sour cream	
Half Pint of Prawns	\$13
shell-on prawns fresh herb butter garlic toasts	
Daily Fish Tacos	\$11
sautéed white fish chili-lime rub pico de gallo corn tortilla	

BEST OF THE WEST OYSTERS

Served with ponzu | sake | shallot vinegar

Outlandish Oysters

Grown by Kathy & Victor McLaggan on Marina Island, Cortes Island

Sawmill Bay Oysters

Grown by Steven Pocock on Read Island

Half Dozen \$14 Dozen \$25

SALADS

Caesar	romaine bacon parmesan lemon dilly ceasar dressing	\$10
Ancient Grains	quinoa arugula tomato cucumber herb-lemon puree	\$11
Apple & Goats Cheese	arugula romaine sultanas goat cheese sunflower seeds Honey-apple dressing	\$10

add sautéed prawns or seared salmon to a salad	\$7
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BOWLS

The Left Coast Stew	smoked tomato broth shellfish halibut salmon aioli	\$16
Chorizo & Prawns Pasta	garlic basil parsley parmesan tomato penne	\$16
Risotto el Nero	bay scallop mussels clams cauliflower parmesan	\$16

SANDWICHES

served with chips, or Caesar salad

Salmon BLT

pan-seared salmon | bacon | lettuce | smoked tomato aioli 14.5

Oyster Po Boy

chicken-fried oysters | arugula | jerk spiced mayo 14.5

The Table Café sources all of our seafood from sustainable sources. We are proud members of OceanWise and SlowFood International.

FISH & CHIPS

All fish and chips meals come with kennebec chips, fresh lemon, choice of sauces (2) choice of side (1)

* All fish is portioned to ¼ pound minimum

	1 pc	2 pc	extra
West Coast Halibut	17	24	8
Wild B.C. Salmon	14	19	6
Pacific Grey Cod	13.50	18	5
Vancouver Island Oysters	(2pc)13.50	(3pc)16	3

SAUCES

Classic Tartar | Honey-Dill Mustard | Jerk Spice Aioli | Sambal Tartar | Smoked Tomato | Ketchup

SIDES

Spiced Coleslaw | Quinoa Salad | EXTRA fries