

**STARTERS**

- » **SEAFOOD CHOWDER** 4  
CUP 9 | BOWL 13  
premium seafood, cream, leeks, dill, smoked bacon, croutons
- » **CALAMARI** 18  
creole spice, jalapeño, red peppers, tzatziki sauce, lemon
- PRAWN COCKTAIL GF** 16  
tiger prawns, cocktail sauce
- BURRATA**  
pistachio basil pesto, flaked salt, fresh pepper, aged balsamic, focaccia, crushed pistachio, la panza extra virgin olive oil
- » **PIER 7 BROILED OYSTER TRIO GF** 19  
premium broiled oysters, hot truffle & duxelle butter, parmesan crust | **INDIVIDUAL FOR 6 ½**
- CHICKEN WINGS GF** 23  
franks red-hot, bbq, or sea salt & pepper
- FRESH SHUCKED OYSTERS GF** 4  
(MINIMUM ORDER: 1/2 DOZEN)  
local oysters or east coast premium with mignonette, fresh horseradish & lemon
- MUSSELS** 26  
white wine & butter nage, bc tomatoes, fresh lemon, focaccia
- YAM FRIES** 10 **TRUFFLE FRIES** 11  
chipotle aioli GF parmesan, garlic mayo

**PLATTERS**

- » **SEAFOOD BROIL (SERVES 3-4)** 75  
broiled truffle & parmesan oysters, sautéed mussels, butter poached lobster, tiger prawns, fresh tomatoes, rocket greens, grilled focaccia, white-wine cream sauce
- » **PIER 7 SIGNATURE TOWER GF** 150  
citrus & herb lobster, dungeness crab, tuna poke, fresh premium oysters, marinated PEI mussels, tiger prawns, citrus scallop crudo, maple candied wild salmon, smoked steelhead salmon
- SEAFOOD PLATEAU GF** 95  
citrus poached tiger prawns, marinated PEI mussels, cracked dungeness crab, premium oysters, mignonette, cocktail sauce, fresh lemon

**SALADS & BOWLS**

*Additions* (3) scallops +15 | 4oz salmon +12 | (5) tiger prawns +10  
5oz chicken breast +8 | mushrooms +6 | tofu +5

- TOSSED GREENS GF** 14  
bell peppers, grape tomatoes, cucumbers, carrots, balsamic vinaigrette
- CAJUN CHICKEN CAESAR** 21  
local blackened chicken, crisp romaine, creamy caesar dressing, parmesan cheese, focaccia croutons
- PRAWN AVOCADO COBB GF** 27  
tiger prawns, smoky bacon, avocado dressing, avocado, cage-free egg, heritage greens, romaine, bell peppers, grape tomatoes, charred corn, cucumber wheel, pistachio crumble
- SALMON QUINOA BOWL GF** 26  
grilled louis lake steelhead, organic quinoa, heritage greens, goat cheese, crushed walnuts, poached pear, balsamic dressing, grape tomatoes, cucumber wheel
- » **PIER 7 POKE GF** 25  
choice of: ahi tuna or crispy tofu, avocado mousse, jasmine rice, marinated chickpeas, cucumber, mango, fresh avocado, purple cabbage slaw, herbs, sesame ginger dressing

**HANDHELD**

*Served With Fries* sub yam fries +2, caesar salad +3, lettuce wrap +1, GF bun +3 *Additions* cheese +2 | bacon +3

- PRIME CHEESEBURGER** 21  
canada prime beef, red pepper relish, confit garlic aioli, house pickles, butter lettuce, tomato, onion, toasted brioche bun
- » **THE GOURMET** 24  
canada prime beef, bacon jam, confit garlic & truffle aioli, rocket, tomatoes, onions, aged cheddar, smoked bacon, toasted brioche bun
- » **GRILLED SALMON** 24  
local steelhead, lettuce, tomato, pickled onion, tartar sauce, toasted brioche bun
- CAJUN CHICKEN CLUB** 22  
chicken breast & cajun spice, smokey bacon, aged cheddar, garlic aioli, fresh butter lettuce, tomato, red onion, toasted brioche bun
- » **PACIFIC COD & CHIPS** 23  
ale beer battered, house coleslaw, tartar sauce

**MAINS**

*Protein Additions* 5oz chicken breast +8 | 4oz salmon +12 | (5) tiger prawns +10 | tofu +5 | (3) scallops +15 | lobster tarragon topper +25  
*Vegetable Additions* truffle smashed potatoes +8 | mushrooms +6 | burrata cheese +9  
*Substitute* truffle fries +3 | tenderloin +12 | GF pasta +3 | new york +20

**SEA**

- BLACKENED SALMON & TIGER PRAWNS GF** 43  
local steelhead & tiger prawns, yukon mashed potatoes, brazilian vinaigrette, seasonal vegetables, citrus beurre blanc
- SEARED SABLEFISH** 42  
seared sablefish, red wine & mascarpone polenta, cracked chilli tomato broth, bok choy, pickled pearl onions, basil oil, pea shoots
- » **LOCAL STEELHEAD SALMON GF** 32  
grilled, roasted baby potatoes, seasonal vegetables, citrus beurre blanc

**LAND**

- SURF & TURF GF** 78  
12oz striploin, butter-poached lobster, tarragon beurre blanc, tiger prawns, yukon mashed potatoes, seasonal roasted vegetables & purée
- » **MUSHROOM CHICKEN GF** 34  
brined chicken breast, yukon mashed potatoes, seasonal vegetables, foraged mushrooms & demi-glace
- PEPPERCORN NEW YORK** 59  
12oz striploin, roasted truffle potatoes, bourbon berry peppercorn sauce, fresh herbs, seasonal vegetables & purée
- STEAK FRITES & TRUFFLE BUTTER GF** 32  
6oz rwa prime sirloin, fries, rocket salad
- GRILLED CHICKEN GF** 32  
24 hour brined chicken breast, cajun spice, yukon mashed potatoes, green beans, whipped lemon & dill mascarpone, seasonal purée
- GRASS-FED TENDERLOIN GF** 48  
8oz grass-fed tenderloin, yukon mashed potatoes, seasonal vegetables, red wine demi-glace
- SIRLOIN & DEMI-GLACE** 36  
6oz rwa prime sirloin, yukon mashed potatoes, seasonal vegetables, demi-glace

**PASTA**

- TRUFFLE CHICKEN SPAGHETTINI** 30  
local chicken, black truffle cream, pecorino romano, fresh basil
- » **PRAWN POMODORO** 26  
spaghettini, tiger prawns, cracked chillis, fresh basil pomodoro sauce, shaved parmesan
- BURRATA ARRABBIATA** 27  
spaghettini, peppers, torn basil, cracked chilli, la panza extra virgin olive oil, grana padano

» Pier 7 Signature    GF Gluten Friendly    V Vegan    RWA raised without antibiotics

Please inform your server of any allergies prior to ordering. All seafood is Ocean Wise – sustainable seafood that support healthy oceans, today and into the future. The consumption of RAW oysters poses an increased risk of foodborn illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

## DAILY FEATURES

### SUNDAY + MONDAY

#### SOCIAL SEAFOOD

Order our Mussels for \$26 & Get a Side of Fries On Us

Regular, Truffle, or Yam

\$3 Oysters

### TUESDAY + WEDNESDAY

#### 50% OFF BOTTLES OF WINE

### THURSDAY

#### SURF & TURF

Enjoy our Signature Surf & Turf for \$78 + a Glass of Wine or Beer On Us

6oz glass of house red or white wine or 14oz glass of draft beer

### SATURDAY + SUNDAY

#### BEST BRUNCH ON THE NORTH SHORE

Enjoy 50% Off Bottles of Mionetto Prosecco from 10:30am - 2pm

Add a side of OJ for +\$5

## PIER 7 SIGNATURES & COCKTAILS

### BELLINI

bacardi white rum, sparkling wine, peach & sangria, [2oz]

10

### » PIER 7 SODA

stolichnaya vodka, soda, topped with bellini slush, [1oz]

11

### SANGRIA | RED, WHITE OR ROSÉ

wine, liqueurs, cranberry, apple & pineapple juices, red topped with soda, white topped with ginger ale, rosé topped with sprite & soda, [5oz]

14

### SPICED MULE

kraken spiced rum, apple cider, lime juice, topped with fever tree ginger beer [2oz]

14

### GAIA'S GARDEN

hendericks gin, st. germain, lime juice, basil mint syrup, muddled cucumber, basil sugar rim, [1.5oz]

16.5

### CHOCOLATE ORANGE CRUSH

frangelico, crème de cacao, orange, lemon, honey syrup, egg whites, terrys chocolate orange shavings garnish, [3oz]

17

### » THE CROWN

empress gin, st. germain, cointreau, simple syrup, lime & cranberry juice, [2oz]

17

### GALAXY SOUR

empress gin, lychee liquor, grapefruit, egg whites, lemon, honey syrup, edible flower garnish, [2oz]

17.5

### CHAI OLD FASHIONED

bearface whiskey, chai syrup, orange juice, fever tree ginger beer, orange bitters, cinnamon stick & star anise garnish, [2oz]

17.5

### SMOKEY NEGRONI

sombra mezcal, el jimador tequila, select, pink grapefruit, [3oz]

19

### » WINTER TWILIGHT

sombra mezcal, chambord, muddled blackberries, honey syrup, lime juice, [2oz]

18

### TAMARIND SOUR

wisera whiskey, lemon juice, simple syrup, tamarind syrup egg whites, [2oz]

15

### APEROL SPRITZ

aperol, prosecco & soda, [2oz]

15

### THE MULE

stolichnaya vodka, fresh lime juice, simple syrup, ginger beer, [2oz]

16

### OLD FASHIONED

bourbon, demerara sugar cube, angostura bitters & orange peel, [2oz]

15

### CLASSIC MARGARITA

el jimador tequila, cointreau, lime juice, simple syrup, [2oz]

16

### » LAVENDER MARTINI

empress gin, galliano, lemon juice, lavender syrup, [2oz]

18

### PREMIUM MARTINI

grey goose or hendricks, [2oz]

22

## MOCKTAILS

### PALOMA

pink grapefruit juice, soda water, lime juice, simple syrup, lime wedge

8

### SPICED APPLE MULE

apple cider & lime juice, simple syrup topped with fever tree ginger beer

8

### LEMON LIME BITTERS

lemon & lime juice, soda, simple syrup, angostura bitters, lime wheel garnish

8



## BEER & CIDER

### BOTTLED

Corona Extra Lager 330ml

BTL

### DRAFT

Off The Rail

14OZ

### CIDER

No Boats On Sunday 473ml

14OZ

Kronenbourg Blanc Wheat Ale 330ml

7

Lager Rotator

7

Strongbow 500ml

7

Peroni 330ml

8

Powell Brewing Dark Ale

8

### NON-ALCOHOLIC

BTL

Stella 330ml

8

Red Truck IPA

7

Heineken

6.5

Guinness Stout 440ml

9

Bridge Bourbon Blood Orange

7

Heineken

8

## FEATURE WINE + CHAMPAGNE

6OZ 9OZ 750ML

750ML

Burrowing Owl | Merlot | BC VQA

19

28

78

La Marca | Rosé Prosecco | IT

56

J Lohr Seven Oak | Cabernet Sauvignon | CA, USA

15

22

60

Duck Pond | Pinot Noir | OR, USA

92

Wild Goose | Autumn Gold | BC VQA

15

22

60

Whispering Angel | Rosé | FR

110

Veuve Clicquot | Ponsardin Brut | FR

175

## HAPPY HOUR

Daily, 2:30-5:30pm

### COCKTAILS

PIER 7 Soda 1oz

7

Sangria | Red & White 5oz

9

Aperol Spritz 2oz

11

Bellini 2oz

8

### WINE

House Red & White 6oz / 9oz

7/10

Freixenet Cava 200ml

12

### BITES

Yam Fries

7

Truffle Fries

8

Calamari

16

Chicken Wings

15

Prime Cheeseburger

17

Cajun Chicken Caesar Salad

17

### BEER

Red Truck IPA 14oz

5

Rotator Lager 14oz

5

Pacific Cod & Chips

20

Pier 7 Poke

21

Cajun Chicken Club

20

Prawn Pomodoro

22

Mussels

24

Steak Frites

29

