

À LA CARTE



SNACKS

Fries Papi's secret sauce	9
Yam Fries Chipotle aioli	12
Fish Croquettes 3 pc Potatoes, tartare sauce with asiago cheese flakes	12
Fried Cauliflower Green onions, choice of sauce: BBQ or Sweet Chilli	12
Fried Smelt Lemon, Papi's secret sauce	13
Truffle Fries Parmesan, parsley, garlic aioli	13

APPETIZERS

Kale Caesar Salad House caesar dressing, kale, croutons, cherry tomatoes, Parmesan <i>add prawns +6 add scallops +12</i>	15
Prawn Tacos 3 pc Coleslaw, avocado, pico de gallo, cilantro crema	19
Quinoa Salad Arugula, quinoa, cherry tomato, edamame, salsa verde <i>add salmon +12 add avocado +4</i>	20
Calamari Crispy jalapeños, pico de gallo, cilantro crema	21
New England Style Chowder Rockfish, shrimp, clams, mussels, cream	24

FRESH OYSTERS

Ask your server for details about our daily selection!

All oysters are served with Lemon, Horseradish, and Mignonette – locally sourced and shucked with love.



Vancouver Coastal Health advises the consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

HANDHELDS

Served with fries <i>sub Kale Caesar Salad, Truffle Fries or Yam Fries +2.5</i>	
Veggie Burger Beyond meat patty, Papi's secret sauce, tomato, lettuce, brioche bun	22
Beef Burger Papi's secret sauce, tomato, cheddar cheese, pickled red onions, lettuce brioche bun <i>add 2 pc bacon +3.5</i>	24
Salmon Burger House-made salmon patty, tartar sauce, arugula, coleslaw, brioche bun	25
Lobster & Prawn Roll Atlantic lobster, prawns, shredded iceberg, garlic aioli, toasted Vienna roll	31

MAINS

	1 pc	2 pc
Fish n' Chips		
› Rockfish	19	26
› Halibut	28	38
Beer batter, coleslaw, tartar sauce, lemon, fries		
Rigatoni al Ragù Slow-braised beef ragù, Parmesan, fresh herb		24
Thai Seafood Bowl Coconut curry broth, mussels, clams, scallops, rockfish, prawns, served with rice		29
Seafood Linguini Mussels, clams, prawns, squid, garlic, fresh herbs		32
Lobster Gnocchi Lobster meat, potato gnocchi, Cajun, Parmesan, fresh herbs		32
Mussels & Fries White wine and herb butter		34
Glazed Salmon Honey soy glaze, olive oil, seasonal vegetables		37
Grilled Sablefish Miso-glazed sablefish, seasonal vegetables		39
Striploin Steak (available from 5 pm onward) 8 oz striploin, fries, kale Caesar salad, choice of red wine demi-glace or salsa verde		43

Taxes not included. We reserve the right to apply an auto gratuity of 18% to groups of 8 or more.