

SEAFOOD AND
PAPI'S
 OYSTER BAR

SNACKS

Fried Smelt | 10
 lemon, Papi's secret sauce

Fries | 9
 Papi's secret sauce

Truffle Fries | 11
 parmesan, parsley

Oysters Kilpatrick | ½ doz 21 | doz 40
 bbq sauce, Worcestershire, smoked bacon

APPETIZERS

New England Style Chowder | small 16 | large 22
 salmon, rockfish, halibut, potato and cream

Kale Caesar Salad | small 10 | large 16
 house caesar dressing, croutons, cherry tomatoes
 add prawns +6 add scallops +10

Calamari | 18
 crispy jalapenos, pico de gallo, tzatziki

Rockfish Taco | 18
 coleslaw, pico de gallo, garlic aioli, cilantro

Steamed Clams | 22
 manila clams, rice wine, ginger

OYSTERS



check the mother schuckin' board to see today's selections!

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 food borne illness. a cooking step is needed to eliminate potential bacterial or viral contamination.

SANDWICHES

served with fries. sub caesar salad +2.5

The Lobster Roll | 26
 atlantic lobster, shredded iceberg, garlic aioli, fresh dill,
 toasted vienna roll

Salmon Burger | 25
 house made wild salmon patty, tartar sauce, arugula, coleslaw

Angus Beef Burger | 22
 tomato, aioli, cheddar cheese, pickle, lettuce,
 papi's secret sauce

Veggie Burger | 20
 beyond meat patty, Papi's secret sauce, tomato, lettuce

MAINS

Fish n' Chips | rock fish 1pc 19 / 2pc 25 | halibut 1pc 25 / 2pc 32
 beer batter, coleslaw, tartar sauce, lemon, served with fries

Thai-Style Seafood Curry | 28
 coconut curry broth, mussels, clams, prawns, scallops, rockfish
 add rice noodles +3

Mussels & Fries | 25
 choice of chorizo & tomato or white wine & herb butter

Garlic Prawns | 29
 garlic, butter, white wine

Prawn & Chorizo Linguini | 24
 tomato sauce, fresh basil

Pan Roasted Ling Cod | 34
 tomato broth, mahed potato, with vegetables

Ribeye Steak | 48
 AAA ribeye 8oz, mashed potato, asparagus,
 peppercorn sauce

HAPPY HOUR

2 – 5pm, Daily | 8pm – close, Sunday – Thursday
 9pm – close, Friday and Saturday

Chef Oyster Selection | 2.5 ea
 please ask your server for our daily selection

Fish Tacos | 5 ea **Fries** | 5

Fried Smelt | 7 **Calamari** | 16

Kale Salad | 8 **Fish and Chips** | 17

Veggie Burger | 18 **Burger** | 18 add cheese +2

BY THE GLASS & BOTTLE

	5 oz	BTL
La Pieve 'Pergolo' Prosecco	10	45
House White	8	35
House Red	8	35
CedarCreek Pinot Gris	10	45
CedarCreek Cebernet Merlot	11	50

Bomber Brewing Skyline Lager | 7

COCKTAILS

Cosmo Kramer | 2oz 12
 stoli, cointreau, dark cherry juice, citrus

Paloma | 2oz 11
 el jimador blanco, grapefruit, soda

Corpse Reviver | 2oz 12
 tanquery, lillet, cointreau, citrus, absinthe apritz

Pineapple Ginger Daiquiri | 2oz 12
 flor de cana 7yr, pineapple ginger syrup, citrus

Moscow Mule | 2oz 11
 stoli vodka, ginger beer, citrus

Papi's Aperol Spritzer | 3oz 13
 prosecco, aperol, st.germain elderflower liqueur

Papi's Caesar | 2oz 14
 stoli, shallot mignonete, oyster sauce, clamato,
 tabasco, fresh oyster

gratuity of 18% will be added to groups of 6 or more

due to travel restrictions, some ingredients are difficult to source and may not
 always be available. thank you in advance for understanding.