

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, chives

**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, cream and fresh dill

**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



## SANDWICHES

served with fries. sub caesar salad +2

**The Lobster Roll** | 26

atlantic lobster, shredded iceberg, garlic aioli, chives, toasted vienna roll

**Salmon Burger** | 25

wild house made wild salmon patty, tartar sauce, arugula, coleslaw,

**Angus Beef Burger** | 22

tomato, aioli, cheddar cheese, pickles, 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, garlic toast

**Pan Roasted Ling Cod** | 34

tomato broth, potato, broccolini

**Ribeye Steak** | 48

AAA ribeye 8oz, mashed potato, asparagus, peppercorn sauce

*a gratuity of 18% will be added to groups of 6 or more prices are excluding taxes*

*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.*

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