

Low Tide

Yaletown

Monday - Thursday - 3pm to 6pm | Friday - Sunday - 2pm to 6pm

Raw Oysters

2.95/each

Shucked fresh, served on a half shell, fresh horseradish, fresh lemon
(Our Low Tide oysters vary according to the time of year, coastal tides and weather conditions)

Share

European Sourdough Bread & Butter

8.00

Fries

9.75

Roasted garlic & white truffle aioli, smoked paprika oil, gruyere cheese

Crab Dip

19.50

House-made & baked, European sourdough bread, lemon

Pacific Halibut Tacos (2)

18.00

Lightly breaded, flour tortilla, coleslaw, avocado & tomato salsa, cilantro aioli, lemon

Lobster & Shrimp Sliders (3)

25.75

Brioche mini bun, house-made lobster aioli, lemon

Fried Humboldt Squid Fingers

21.50

Lightly breaded, turmeric aioli, arugula oil, cucumber, red onion, lemon

Garlic Prawns Skillet

17.50

White wine & butter pan-sauce, European sourdough bread, lemon, green onions

Blue Bay Coconut Curry Steamed Mussels

18.75

Half pound, vegetable medley, house-made coconut curry, andouille sausage, European sourdough bread, lemon

Halibut Bits & Bites

23.50

Lightly battered, triple cooked kennebec fries, coleslaw, lemon

Grog

House Wine

9.50 / 5 1/2 oz

House Draught

6.50 / 16 oz

Plus applicable taxes

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"

Medical Health Officer

r.Nov 25