

# 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