



Lunch

Oysters

Shucked fresh and served on the half shell with our house-made oyster sauce and freshly grated horseradish. All oysters are sold by the piece. Every oyster is unique and priced based on the harvesting, location, species, size & grower. Ask your crew which Oysters are "Just out of Bed"

From the Granite

European Sourdough Bread & Butter	8.00
New England Clam A classic rich, creamy chowder, bacon, new potato	16.75
Manhattan Clam - GF Traditional ripe tomato, tender vegetables, new potato	16.25
Pacific West Coast Mussels - GF A full pound loaded with garlic, shallots, house-made dill butter & white wine sauce	29.50
Manila Clams - GF A full pound loaded with garlic, shallots, butter & white wine sauce	28.50

Rodney's Favourites

Discovery Island Crab Cakes (2) Lightly breaded & pan-fried, house-made tartar sauce, bell pepper jam	29.50
Pan-fried Beach Oyster (5) Lightly breaded, house-made tartar sauce	24.50
Creole Black Tiger Shrimp Tacos (2) Flour tortilla, avocado & tomato salsa, cilantro aioli, coleslaw	19.00
Ocean Salad Mixed greens, garden vegetables, Humboldt squid, Hokkaido Sea scallops, black tiger prawns, apple cider & fresh dill vinaigrette	32.25
Chilled Black Tiger Prawns (6) House-made seawitch sauce, lemon	30.50
Rodney's House Salad Mixed greens, garden vegetables, apple cider & fresh dill vinaigrette	13.50
Halibut Fish n' Chips Two pieces lightly battered, coleslaw, kennebec fries, house-made tartar sauce	33.75
Atlantic Lobster & Shrimp Hoagie Soft potato bun, house-made lobster aioli, kennebec fries	35.25
Creole Sockeye Salmon Burger Soft potato bun, lemon aioli, greens, kennebec fries	24.50
Hokkaido Sea Scallop Pasta Tomato wine rose sauce, freshly made fettuccini	38.75
Beach Oyster Po'Boy Lightly breaded, soft potato bun, house-made tartar sauce, kennebec fries	23.00
Pacific Dungeness Live Crab Roasted fingerling potatoes, fresh seasonal vegetables, warm butter, lemon	market price
Atlantic Live Lobster Roasted fingerling potatoes, fresh seasonal vegetables, warm butter, lemon	market price

"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

