



# 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

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

## Rodney’s Favourites

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

“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

