

# Supper

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

## Cold & Salads

<b>Ocean Salad</b>	32.25
Mixed greens, garden vegetables, Humboldt squid, Hokkaido Sea scallops, black tiger prawns, apple cider & fresh dill vinaigrette	
<b>Chilled Black Tiger Prawns (6)</b>	30.50
House-made seawitch sauce, lemon	
<b>Rodney's House Salad</b>	13.50
Mixed greens, garden vegetables, apple cider & fresh dill vinaigrette	
<b>Tide Over Seacuterie Board</b>	46.25
Maple cured salmon nugget, smoked ahi tuna, house-made steelhead salmon gravlax, fresh halibut ceviche, caper whipped dijon, cream cheese, assorted crackers	

## Rodney's Favourites

<b>Pacific Rock Crab Cake (2)</b>	29.50
Lightly breaded & pan-fried, house-made tartar sauce, bell pepper jam	
<b>Pan-fried Beach Oyster (5)</b>	24.50
Lightly breaded, house-made tartar sauce	
<b>Hokkaido Sea Scallop</b>	28.50
Pan-seared with seasonal flavour – ask your crew for details	
<b>Potato Crusted Halibut Filet</b>	49.50
House-made tartar sauce, seasonal vegetables, parsnip puree	
<b>Jumbo Shrimp Coco Curry</b>	37.25
Steamed rice, house-made ratatouille	
<b>Hokkaido Sea Scallop Pasta</b>	38.75
Tomato wine rose sauce, freshly made fettuccini	
<b>Rodney's Seafood Pasta</b>	46.50
Loaded with West Coast seafood, freshly made fettuccini, tomato wine sauce	
<b>Atlantic Lobster Poutine</b>	29.50
Triple-cooked kennebec fries, cheese curds, lobster gravy	
<b>Citrus Steelhead Salmon</b>	38.50
Pan-seared, steamed pistachio basmati rice, lemon butter pan sauce, seasonal vegetables	
<b>Sterling Silver AAA Bone-In</b>	
<b>16 oz Ribeye Steak</b>	74.00
Roasted fingerling potatoes, seasonal vegetables, horseradish aioli	
<b>Pacific Dungeness Live Crab</b>	market price
Roasted fingerling potatoes, fresh seasonal vegetables, warm butter, lemon	
<b>Atlantic Live Lobster</b>	market price
Roasted fingerling potatoes, fresh seasonal vegetables, warm butter, lemon	

## Desserts

Please ask your Crew about our dessert features