

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

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

Cold & Salads

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
Tide Over Seacuterie Board Maple cured salmon nugget, smoked ahi tuna, house-made steelhead salmon gravlax, fresh halibut ceviche, caper whipped dijon, cream cheese, assorted crackers	46.25

Rodney’s Favourites

Pacific Rock Crab Cake (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
Hokkaido Sea Scallop Pan-seared with seasonal flavour – ask your crew for details	28.50
Potato Crusted Halibut Filet House-made tartar sauce, seasonal vegetables, parsnip puree	49.50
Jumbo Shrimp Coco Curry Steamed rice, house-made ratatouille	37.25
Hokkaido Sea Scallop Pasta Tomato wine rose sauce, freshly made fettuccini	38.75
Rodney’s Seafood Pasta Loaded with West Coast seafood, freshly made fettuccini, tomato wine sauce	46.50
Atlantic Lobster Poutine Triple-cooked kennebec fries, cheese curds, lobster gravy	29.50
Citrus Steelhead Salmon Pan-seared, steamed pistachio basmati rice, lemon butter pan sauce, seasonal vegetables	38.50
Sterling Silver AAA Bone-In 16 oz Ribeye Steak Roasted fingerling potatoes, seasonal vegetables, horseradish aioli	74.00
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

Desserts

Please ask your Crew about our dessert features



“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