

# OYSTERCATCHER

Est. February 26, 2002 Salt Spring Island  
EVENING MENU

## START + SHARE

- OYSTER BAR - FRESH OYSTERS ON THE ½ SHELL** Local, Vancouver Islands Deep Bay, Hand Raised Oysters with a cowboy vinaigrette **AQ**  
**WEST COAST CLAM CHOWDER** "famous since 2002", made in house, with fresh house made focaccia bread **9.99**  
**SEAFOOD CHOWDER** made in house, with wild sockeye salmon, Salt Spring Island mussels and tiger prawns **13.99**  
**FRENCH ONION SOUP** with fresh house made focaccia bread **9.99**  
**BAKED GARLIC SHRIMP** succulent shrimp finished with garlic herbs and cheese **14.99**  
**BRUSSEL SPROUTS** lemon, parmesan, chilli flakes **9.99**  
**SALT & PEPPER WINGS** 1 pound - BBQ, Hot, Korean sauce is also available **13.99**  
**BUTTERMILK CALAMARI** marinated in buttermilk, chillies & red onion, served with watercress dip **14.99**  
**OYSTERCATCHER CRAB & SHRIMP DIP** finished with fresh grated parmesan, with crispy corn tortilla chips **15.99**  
**EDAMAME** steamed and tossed with spices **8.99**  
**SMOKED SALMON BOARD** house smoked salmon with garlic toasted crostini's and chef dressing **14.99**

## FORNO PIZZA

- MARGARITA** fresh, house made thin crust pizza shell with fresh tomato, mozzarella & fresh basil **16.99**  
**CLASSIC ITALIAN** fresh, house made thin crust pizza shell with Italian sausage, ham, pepperoni & fresh basil **17.99**  
Gluten free pizza dough is available **5.99**

## FRESH GREENS

Add to any: Wild Sockeye Salmon 8.99 - Grilled Chicken 6.99 - Tiger Prawns 7.99

- TRADITIONAL SALAD (GF)** field greens, cranberry, tomato, red onion, corn, carrot, beet & walnuts, house made balsamic dressing **9.99**  
**CLASSIC CAESAR SALAD** with tomato, red onion, feta cheese, house made croutons, grated Reggiano **10.99 (add crispy oyster + 8)**  
**THAI CHICKEN & NOODLE SALAD** field greens, mango, onion and cilantro, crispy noodles, peanuts, honey-lime vinaigrette, peanut sauce **17.99**  
**CRAB CAKE SALAD** house made balsamic vinaigrette, field greens, cranberry, tomato, red onion, corn, carrot, beet & walnuts (Limited) **22.99**  
**SEARED AHI TUNA (GF)** served rare, house made balsamic vinaigrette, field greens, cranberry, tomato, walnuts and mango **19.99**  
**EMERALD KALE & GRILLED PRAWN SALAD** kale, fresh greens, romaine, mint, feta, red onion, tomato & a dijon-lemon vinaigrette **17.99**

## SANDWICHES & BURGERS

Lettuce wrap + free **gluten free burger buns** + 2.49

- HAND CRAFTED LAMB BURGER** fresh ground Salt Spring lamb, on a fully dressed fresh Brioche bun (Limited) **19.99**  
**ROYAL WITH CHEESE BURGER** made in house, bacon, cheddar, wild sautéed mushrooms, on a fully dressed fresh Brioche bun **18.99**  
**FAMOUS FRENCH DIP AU JUS** thinly shaved roasted prime rib, horseradish aioli, with French fries **17.99**  
**DING'S CRISPY CHICKEN SANDWICH** buttermilk fried chicken, bacon, mozzarella, home-made kale slaw, tomato, on a fresh Brioche bun **15.99**

## OYSTERCATCHER'S SIGNATURE

### HAIDA GWAI HALIBUT

Pan Seared with a mango chutney, brussel sprouts and potatoes **34.99**

- AHI TUNA POKE BOWL** Sushi Nori, rice, cilantro, pea shoots, carrot, kale, sesame seed **19.99**  
**CRISPY PACIFIC HALIBUT or SEARED AHI TUNA TACOS** pica de gallo, salsa & flour tortilla (white corn tortilla or lettuce wrap available) **19.99**  
**SALT SPRING MUSSELS & POMME FRITES** in ginger cream sauce, cilantro, red onion with fresh focaccia bread **21.99**  
**CEDAR PLANK WILD SOCKEYE SALMON** filleted in house, roasted on a cedar plank, with ginger cream or three mustard sauce **28.99**  
**OYSTERS St. CHARLES** local hand raised Fanny Bay Oysters, breaded crispy fried oysters and, served with something green **23.99**  
**SEAFOOD PASTA (GF pasta available)** Salt Spring Mussels, wild Sockeye salmon & Prawns, tomato cream sauce **26.99**  
**RED KING CRAB** steamed and served with hot butter and something green **MP**  
**HALIBUT FISH & CHIPS** french fries, hand dipped battered Halibut, house-made kale slaw and chef dressing (2 pce.) **26.99** (1 pce.) **19.99**  
**WILD LONG LINE COD & CHIPS** (2 pce.) **19.99** (1 pce.) **13.99**
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- ROSEMARY CHICKEN & PRAWNS (GF)** with wild mushrooms, sun-dried tomatoes in a rosemary garlic cream sauce **26.99**  
**LAMB POPS** ½ rack of lamb, flamed grilled, cut in "pops", marinated and served with something green (Limited) **39.99**  
**PASTA MILANO** roasted garlic cream sauce with sundried tomato, mushrooms & focaccia bread **16.99** Add: **Chicken or Prawns** **6.99**  
**BONE IN RIBEYE & FRITES** 16oz fire grilled. Dry Aged, Sterling AAA Certified Angus beef, served with something green **39.99**  
**CAMPFIRE BARBECUE RIBS** slow cooked, fall off the bone tender, pork ribs, with coleslaw and french fries **29.99**

## AFTER DINNER

- GOURMET DOUGHNUTS** fried to order or **FRUIT PIES** a la mode or **LOVE IN A JAR** unbaked Cheesecake  
or **ICE BOX MUD PIE** mocha almond ice cream pie with chocolate & caramel sauce **9.99**

### LOCAL SALT SPRING GRASS-FED LAMB

From the Chef & Owners personal Farm and Bed & Breakfast, **QUARRYSTONE HOUSE**  
Chef & Owner Barry Kazakoff is committed to using Ingredients that are the best of What's Available in the Market.