

OYSTERCATCHER

Est. February 26, 2002 Salt Spring Island

START + SHARE

- 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**
TODAY'S DAILY SOUP ask your sever – with fresh house made focaccia bread **7.99**
FRENCH ONION SOUP 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**
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**
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**

OYSTERCATCHER'S SIGNATURE

CRAB & SHRIMP MELT 16.99

Crab, shrimp, cream cheese, mozzarella, fresh tomato, greens onions, on toasted ciabatta with french fries

Lettuce wrap + free **Gluten free burger buns + \$2.49**

- SALT SPRING ISLAND LAMB BURGER** fresh local ground lamb, hand crafted, on a fully dressed, fresh Brioche bun (Limited) **19.99**
CHEDDAR BURGER melted cheddar, fully loaded with french fries **15.99**
ROYAL WITH CHEESE BURGER fresh ground, seared bacon, cheddar cheese, wild sautéed mushrooms, on a fully dressed fresh Brioche bun **18.99**
WILD SOCKEYE SALMON BURGER sockeye salmon, hand-filleted in house daily **17.99**
HOUSE MADE BLACK BEAN BURGER our signature recipe, black bean, carrot, onion, mozzarella & pea shoots, on a fresh Brioche bun **15.99**
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- DING'S CRISPY CHICKEN SANDWICH** buttermilk fried chicken, bacon, mozzarella, home-made kale slaw, tomato, on a fresh Brioche bun **15.99**
WEST COAST STYLE HALIBUT SANDWICH crispy halibut with coleslaw, red onion and tomato with French fries **19.99**
REUBENESQUE SANDWICH corned beef, melted mozzarella, sauerkraut, on marbled rye, french fries **15.99**
FAMOUS FRENCH DIP AU JUS thinly shaved roasted prime rib, horseradish aioli, with French fries **17.99**

HOUSE SPECIALITIES

- AHI TUNA POKE** Sushi Nori, rice, pickled ginger, cilantro, pea shoots, carrot, kale, sesame seed **19.99**
PACIFIC HALIBUT or SEARED AHI TUNA TACOS pico de gallo, salsa & flour tortilla (white corn tortilla or lettuce wrap available) **19.99**
LAMB POPS ½ rack of lamb, flamed grilled, cut in "pops", marinated and served with something green (Limited) **39.99**
SALT SPRING MUSSELS & POMME FRITES in a ginger cream sauce, cilantro, red onion with fresh baked focaccia bread **21.99**
SEAFOOD PASTA (Gluten free pasta available) Salt Spring Mussels, wild Sockeye salmon & Prawns, tomato cream sauce **26.99**
PASTA MILANO roasted garlic cream sauce with sundried tomato, mushrooms & focaccia bread **16.99** Add: **Chicken or Prawns 6.99**

FISH & CHIPS

hand dipped battered fish, home-made kale slaw & tartar sauce

- PACIFIC HALIBUT & CHIPS** (2 pce.) **26.99** (1 pce.) **19.99** **WILD LONG LINE COD & CHIPS** (2 pce.) **19.99** (1 pce.) **13.99**
CRISPY DENMAN ISLAND OYSTERS & CHIPS 19.99

AFTER LUNCH

- 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.