

OYSTERCATCHER

Est. February 26, 2002 Salt Spring Island
EVENING MENU

FRESH OYSTERS ON ICE

ON THE ½ SHELL – SHUCKED TO ORDER - Hand Raised Oysters with a cowboy vinaigrette **AQ**

CRISPY FRIED LOCAL OYSTERS Oystercatchers classic chefs' sauce **15.99**

TRUFFLE FRIES (V) truffle oil, garlic oil, fresh parmesan with a watercress dip **9.99**

NACHOS cheese, green onion, diced tomato, jalapenos **16.99** add chicken, beef or pulled pork **4.99**

SOUTHERN STYLE BRUSSELS SPROUTS lemon, parmesan, chilli flakes **9.99**

SALT & PEPPER WINGS or BBQ, Frank Hot, Korean BBQ sauce is also available **14.99**

DRY RIBS crispy ribs tossed in steak spice **11.99**

BUFFALO CAULIFLOWER fried with hot sauce or sweet chilli **11.99**

CRISPY CALAMARI marinated in buttermilk, chillies & red onion **15.99**

MINI BURGERS cheddar cheese, sambal mayo, lettuce, tomato, onion **15.99**

MINI CRISPY CHICKEN SANDWICHES mozzarella, cheese, lettuce, tomato **15.99**

POTATOE SKINS blended cheese, bacon, green onions, spicy yogurt **12.99**

SMOKED SALMON BOARD roasted garlic with garlic toasted crostini's and chef dressing **14.99**

MARGHERTA PIZZA with house made sauce, fresh basil, fresh tomato, mozzarella **16.99**

ITALIA PIZZA house made thin crust pizza shell with Italian sausage, ham, pepperoni & fresh basil **17.99**

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

CLASSIC CAESAR SALAD house made croutons, grated Reggiano **11.99**

CRISPY CHICKEN & NOODLE SALAD field greens, mango, onion and cilantro, crispy noodles **18.99**

FYING AHI TUNA PLATTER (GF) served rare, house made balsamic vinaigrette, **19.99**

EMERALD KALE & GRILLED PRAWN SALAD (peanut) kale, fresh greens, romaine, mint, feta, **17.99**

WEST COAST CLAM CHOWDER "famous since 2002", **made in house**, house made focaccia bread **10.99**

FRENCH ONION SOUP with fresh house made focaccia bread **10.99**

SEAFOOD CHOWDER with wild sockeye salmon, **Salt Spring Island** mussels and tiger prawns, **13.99**

BURGERS

SALT SPRING LAMB BURGER local ground lamb, hand crafted on site, , with french fries (limited) **20.99**

CHOP HOUSE BURGER melted mozzarella cheese, BBQ sauce, caramelized onions, fries **17.99**

SHAVED RIBEYE ON CHARRED GARLIC BREAD (add mozzarella cheese 1.99) beef dip au jus, **19.99**

KAZ'S CRISPY CHICKEN SANDWICH fried chicken, mozzarella, bacon, home-made kale slaw, tomato **16.99**

ENTREES & BOWLS

LOBSTER & CRAB RAVIOLI WITH PRAWNS truffle lemon butter, sautéed jumbo prawns **29.99**

CEDAR PLANK WILD SOCKEYE SALMON with ginger cream or three mustard sauce **29.99** **SALT**

SPRING MUSSELS & POMME FRITES in ginger cream sauce, cilantro, red onion **21.99**

HALIBUT FISH & CHIPS french fries, hand dipped sparkling battered Halibut, kale slaw **20.99**

SEARED AHI TUNA or CRISPY HALIBUT TACOS pico de gallo, salsa & flour tortilla **18.99**

ROSEMARY CHICKEN & PRAWNS mushrooms, sun-dried tomatoes in a rosemary garlic cream sauce **21.99**

CAMPFIRE BARBECUE RIBS 1/2 rack of slow cooked pork ribs, with coleslaw and french fries **22.99**

BONE IN RIB EYE STEAK & FRITES **39.99**

LAMB POPS ½ rack of lamb, flamed grilled, cut in "pops" served with southern style brussel sprouts **42.99**

PASTA MILANO Chicken roasted garlic cream sauce with sundried tomato, mushrooms **17.99**

Add: Chicken, Prawns or tofu **6.99**

POKE BOWL Ahi Tuna, Sockeye Salmon or Crispy Tofu, sushi Nori, rice, cilantro, carrot **19.99**

SEAFOOD PASTA (GF pasta available) Salt Spring Mussels, wild Sockeye salmon & Prawns, **27.99**

AFTER DINNER

GOURMET DOUGHNUTS fried to order **10.99** /**SEASONAL PIE** a la mode/ **UNBAKED CHEESECAKE/**

ICE BOX MUD PIE or MOIST CHOCOLATE BROWNIE - vanilla ice cream, **9.99**

