

# The O.C.

SEAFOOD AND COCKTAIL BAR  
EVENING MENU, Est. February 26, 2002

## START & SHARE

OYSTERS ON THE ½ SHELL – SHUCKED TO ORDER - Hand Raised Oysters with a cowboy vinaigrette AQ  
CRISPY DENMAN ISLAND OYSTERS horseradish aioli 19.99  
OYSTERS ROCKEFELLER crispy local oysters, spinach and bearnaise sauce 24.99  
JUMBO LUMP CRAB CAKE made in house w/ blue crab, shrimp, cilantro, red pepper, watercress aioli 22.99  
GARLIC PRAWNS pan seared in garlic butter, with tomato, green onion, and mozzarella cheese, garlic bread 19.99  
CRISPY CALAMARI Humboldt squid, chillies & red onion 20.99  
SCALLOPS & BACON with a cocktail sauce 18.99  
SEASIDE PLATTER fresh oysters, grilled prawns, ½ Dungeness Crab, Hardy's Candied Salmon 84.99  
MOZZARELLA MARINARA crispy mozzarella Stix with house made marinara sauce 14.99  
EDAMAME tossed in steak spice 12.99  
TRUFFLE FRIES truffle oil, garlic oil, fresh parmesan with a campfire dip 13.99  
PARMESAN BRUSSELS SPROUTS lemon, chilli flakes (add crispy bacon 2.99) 13.99  
CHICKEN WINGS salt & pepper or Louisiana hot sauce, carrot Stix & chefs' sauce 19.99  
HAND-CUT BEEF CARPACCIO parmesan, three mustard sauce, red onion, fried capers, shaved parmesan with crostini's 23.99

## CHOWDER & SALADS

WEST COAST CLAM CHOWDER "famous since 2002", (gluten free) made in house, fresh focaccia bread 14.99  
SEAFOOD CHOWDER (gluten free) with fresh salmon, Salt Spring Island mussels, tiger prawns & focaccia 19.99  
JUMBO LUMP CRAB CAKE SALAD made in house w/ blue crab, shrimp, cilantro, red pepper 29.99  
ORGANIC GARDEN GREENS house made balsamic, onion, tomato, corn, carrot, cranberries 14.99  
WEST COAST CAESAR SALAD House made Caesar dressing, croutons & parmesan 15.99  
EMERALD KALE & GRILLED PRAWN SALAD kale, fresh greens, romaine, feta 24.99  
Add to Salads: grilled prawns, grilled salmon, pan seared chicken, Cajun chicken, Fried Oysters, or ½ Dungeness crab

## BURGERS & PIZZA

SALT SPRING LAMB BURGER hand crafted on site, lettuce, tomato, red onion & pickles (limited) 26.99  
CHOP HOUSE CHEESEBURGER certified angus beef, cheddar cheese, lettuce, tomato, red onion & pickles 22.99  
SHAVED RIBEYE ON CHARRED GARLIC BREAD (add mozzarella & mushrooms 5) beef dip au jus 27.99  
CALIFORNIA PIZZA with roasted, garlic, red onion, sundried tomato, prawns, pesto, and mozzarella 26.99  
PIZZA PESTO GENOVESE with thin sliced tomato, pesto and fresh shaved Grana Padano Parmesan 23.99

## ENTRÉE

BAJA FISH TACOS crispy cod, Pico di Gallo with fries 24.99  
PACIFIC FISH & CHIPS sparkling battered Cod or Halibut, kale slaw & chef's sauce Cod - 24.99 Halibut - 31.99  
LEMON CRUSTED HALIBUT with a mango chutney, brussels sprouts, and mashed potato 42.99  
SABLEFISH miso-sake marinated, with mashed potatoes and brussel sprouts (Limited) 45.99  
CEDAR PLANK SALMON - WILD SOCKEYE with ginger cream or three mustard sauce 33.99  
SALT SPRING MUSSELS & POMME FRITES in ginger cream sauce, or Fenugreek Cream Curry, cilantro, red onion 31.99  
WHOLE DUNGENESS CRAB OR KING CRAB steamed and served with hot garlic butter Market Price  
ROSEMARY CHICKEN & PRAWNS mushrooms, sun-dried tomatoes in a rosemary garlic cream sauce 35.99  
CAMPFIRE BARBECUE RIBS fall of the bone pork ribs, with coleslaw and French fries ½ 29.99/ full 39.99  
SLOW ROASTED BRISKET mashed potato, demi glaze with parmesan brussels sprouts 39.99  
PEPPERCORN STEAK & FRITES 10 oz. certified angus beef sirloin, peppercorn demi glaze 39.99  
LAMB POPS marinated ½ rack of lamb, flamed grilled, cut in "pops" finished with a Fenugreek Cream Curry 45.99

## BOWLS

TUNA POKE BOWL jasmine rice, sushi nori, cilantro, cucumber, Asian sesame soy 26.99  
SEAFOOD PASTA mussels, fresh salmon & prawns, rosemary tomato cream sauce, fresh shaved Grana Padano Parmesan 37.99  
PASTA MILANO roasted garlic cream sauce with sundried tomato, mushrooms 24.99 Add: chicken or prawns 9  
BUTTER CHICKEN CURRY poppadom, cilantro, and basmati rice 25.99

## AFTER DINNER

LOVe in a JAR – unbaked cheesecake CINNAMON SUGAR DOUGHNUTS citrus glaze and strawberry sauce  
BAKED APPLE PIE or SALT SPRING SILK PIE chocolate mousse, graham wafer crust and pavlova 12.99



### LOCAL SALT SPRING GRASS-FED LAMB

From the OUR personal farm and INN, QUARRYSTONE HOUSE

Chef & Owner Barry Kazakoff is committed to using Ingredients that are the best of What's Available in the Market