

The O.C.

SEAFOOD AND COCKTAIL BAR
LUNCH 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 **20.99**
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 our 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

SANDWICHES & BURGERS

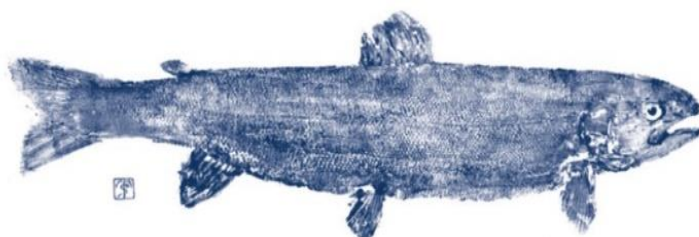
OYSTER PO BOY crispy fried oysters, kale slaw, red onion, fresh tomato, and fries **26.99**
TOASTED SHRIMP SANDWICH lettuce, mayo, chili sauce **21.99**
WILD SOCKEYE SALMON BURGER grilled **fresh Sockeye Salmon** **24.99**
SALT SPRING LAMB BURGER hand crafted on site, lettuce, tomato, red onion & pickles **(limited) 26.99**
CHOP HOUSE Certified Angus Beef, cheddar cheese, lettuce, tomato, red onion & pickles **22.99**
CHICKEN SANDWICH grilled chicken, mozzarella, bacon, home-made kale slaw **23.99**
SHAVED RIBEYE ON CHARRED GARLIC BREAD (add mozzarella & mushrooms 5) beef dip au jus **27.99**
BRUNCH SANDWICH fried egg, ham, bacon, cheddar, lettuce, tomato, with tater tots **17.99**

ENTRÉES

BAJA FISH TACOS crispy cod, Pico di Gallo with fries **24.99**
TUNA POKE BOWL jasmine rice, sushi nori, cilantro, cucumber, Asian sesame soy **26.99**
PACIFIC FISH & CHIPS sparkling battered **Cod or Halibut**, kale slaw & chef's sauce **C - 24.99 H - 29.99**
CALIFORNIA PIZZA with pesto, garlic, red onion, sundried tomato, prawns, and mozzarella **26.99**
PIZZA PESTO GENOVESE with thin sliced tomato, pesto, and fresh shaved Grana Padano Parmesan **23.99**
SALT SPRING MUSSELS & POMME FRITES in ginger cream sauce, or Fenugreek Cream Curry, cilantro, red onion **30.99**
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**
CRAB – LOCAL DUNGENESS AND ALASKAN KING CRAB - as available

AFTER LUNCH

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.