

LUNCH MONDAY THROUGH FRIDAY | 11:30 AM



DINNER MONDAY THROUGH SATURDAY | 5:00 PM

OYSTERS


FULL 36 . ½ 18 . EA 3.5

• SERVED WITH •


HOUSE MADE HORSERADISH AND TOMATO COCKTAIL SAUCE,
SAUCE GRIBISCHE, HOUSE MADE CHIPOTLE HOT SAUCE,
CHINOOK HONEY FARM MIGNONETTE, FRESH LEMON

STARTERS

CATCH OYSTER BAR'S OWN WONTON
CRUSTED TEMPURA PRAWN \$19
TOGARASHI MAYONNAISE, PICKLED
VEGETABLE SLAW

HOUSE MADE WEST COAST 
DUNGENESS CRAB CAKES \$20
CHILI AIOLI


CATCH CAESAR SALAD \$15
ROMAINE HEARTS, BROEK FARMS
NATURAL BACON CHIPS, TEMPURA
FRIED WHITE ANCHOVY, SHAVED
GRANO PADANO

CLAM CHOWDER \$10 
NEW ENGLAND STYLE

BUTTERMILK FRIED CALAMARI \$14
BALSAMIC-CHILI GLAZE

ENTREES

HOUSE MADE ALBERTA BEEF
CHUCK BURGER \$19
TOASTED CIABATTA BUN, CHEESE
CURDS, DOUBLE SMOKED BACON,
CARAMELIZED ONIONS & SPICY MAYO

WILD BC 
SALMON BURGER \$16
FRESH SESAME BUN, BUTTER LEAF
LETTUCE, LEMON MAYONNAISE

CATCH
FISH AND
CHIPS

HOUSE MADE BEER BATTER FRIED 
SERVED WITH RED CABBAGE SLAW, HOUSE MADE FRIES,
GRIBICHE, AND LEMONS

MOULES & FRITES \$14 
PROVENÇAL STEAMED MUSSELS AND HOUSE MADE FRIES

EXECUTIVE CHEF KYLE GROVES