

AND SHUCKS
RAW 'N' ROLL
AT THE BAR

SUNDAY 3-7PM | MONDAY - SATURDAY 5-7PM

raw 15

SALMON CEVICHE

ikura, cucumber, sweet peppers,
serrano chilis, taro chips

HOKKAIDO SCALLOP CEVICHE

yuzu dressing, lime zest, pink peppercorn,
yuzu tobiko, taro chips

ABURI BEEF TATAKI

ponzu sauce, garlic chips, wasabi pickles,
daikon, sesame seeds

maki

HALF (4PC) 8 | FULL (8PC) 16

CALIFORNIA ROLL (GF)

dungeness crab, avocado, cucumber,
masago, yuzu mayo

SPICY TUNA ROLL (GF)

ahi tuna, scallion, cucumber,
sesame chili sauce

DYNAMITE ROLL

tempura shrimp, avocado, chive,
mango sauce, shichimi pepper

signature

CRISPY SALMON RICE 12

avocado, serrano, unagi sauce

VICTOR'S SEAFOOD PLATTER 75

east & west coast oysters, jumbo prawns, scallop ceviche,
bluefin tuna poke, gringo salmon aburi skewers
served with: togarashi nori & taro chips

CAVIAR SELECTION 30G

NORTHERN DIVINE 12G 75 | NORTHERN DIVINE 159
SEVRUGA 199 | OSETRA 239 | BELUGA 439

served with blinis, chives, egg, red onion, crème fraîche

SHUCKS AT THE BAR

WEST COAST \$2

SMALL | DEEP CUP

CLOUDY BAY

BAYNES SOUND, BRITISH COLUMBIA
firm, sweet, seaweed finish

FANNY BAY

FANNY BAY, BRITISH COLUMBIA
mineral brine, cucumber, plump,
slate finish

WEST COAST \$4.50

SMALL | DEEP CUP

KUSSHI

DEEP BAY, BRITISH COLUMBIA
saline brine, mild cucumber notes

SHIGOKU

SAMISH BAY, WASHINGTON (USA)
salty & snappy brine, melon finish

SUNSEEKER

BAYNES SOUND, BRITISH COLUMBIA
firm, sweet, light brine

EAST COAST \$4.5

MEDIUM | SHALLOW CUP

RIPTIDE POINT

BIDEFORD RIVER, PEI
clean & crisp, mild sweetness

MALPEQUE

MALPEQUE BAY, PEI
mineral brine, clean, sweet finish

— *martini bar* \$16 —

1.5oz

PREMIUM VODKA MARTINI

grey goose, dry vermouth, absinth rinse, orange bitters, blue cheese stuffed castelvetroano olives

GOODBYE AUSTIN

tito's, dry vermouth, lemon oil

FENNEL COUNTDOWN

sheringham akvavit, dry vermouth, green chartreuse, celery bitters, caper berry

BOTANIST GIBSON

botanist, dry vermouth, pickled onion

EAST OF EDEN

bombay Sapphire East, Lillet blanc, green chartreuse, jasmine syrup, lemon bitters

— *feeling bubbly* —

MIONETTO ORANGE LABEL \$50

prosecco | italy

VEUVE CLICQUOT 'IMPERIAL BRUT' \$150

champagne | france

BRUNO PAILLARD 'GRAND CRU' \$250

blanc de blanc | champagne | france

— *wine* —

6oz glass | 12

CULMINA 'R&D'

sauvignon blanc

MIONETTO

prosecco

MT. BOUCHERIE

pinot noir

— *sake* —

3oz | 12 flight | 2oz each | 21

ADATARA | GINJO

MOMOKAWA 'G JOY' | JUNMAI GINJO

DASSAI 45 | JUNMAI DAIGINJO