STARTERS

PRAWN COCKTAIL 20
poached jumbo prawns, gin cocktail sauce

SALT SPRING ISLAND MUSSELS + CLAMS 19
salt spring island mussels, manila clams, fennel, smoked tomato, chorizo sausage

STEAK TARTAR 17
hand minced tenderloin, miso mustard, pickled daikon, quail’s egg, gnocco fritto

MONTEREY BAY CALAMARI 15
san marzano tomato, mediterranean olives, aioli crostini

AHI TUNA POKE 15
pickled cucumber, carrot, edamame, wonton crisp

BRUSCHETTA 10
roma tomatoes, fresh basil, red onions, parmesan cheese

CHARCUTERIE + CHEESES 25
selection of cured meats, local + imported cheeses, gnocco fritto, cranberry port jelly, pecans

TRUFFLE + PARMESAN FRIES 10
kennebeck fries, truffle aioli, truffle salt, shredded parmesan, garlic chips
SALADS

CAESAR SALAD  13
heart of romaine, parmegiano-reggiano, traditional dressing

BABY KALE + SPINACH SALAD  13
warm bacon + mustard vinaigrette, shiitake mushroom

WEDGE SALAD  12
iceberg, blue cheese buttermilk dressing, smoked tomato, pancetta

HOUSE SALAD  10
organic greens, white balsamic vinaigrette, beets, daikon, carrot, almonds, tomatoes, goat cheese

SOUPS

JOSPER SMOKED TOMATO BISQUE  9
crème fraîche, parmesan crisp

LOBSTER BISQUE  15
seared scallop, roe

SEASONAL OYSTERS
server has today’s selection
4 EACH OR 40/DOZ

ATLAS CHILLED SEAFOOD TOWER 84
for two
atlantic lobster tail, chilled king crab legs, seasonal oysters, mussels, poached jumbo prawns, gin cocktail sauce, champagne vinegar mignonette