

PLEASE NOTIFY YOUR SERVER
OF ANY ALLERGIES.



EAT FISH ... LIVE LONGER.
EAT OYSTERS ... LOVE LONGER.

SOUPS & SALADS

SOUP OF THE DAY

Chef's choice soup of the day

MP

DIANA'S CLAM CHOWDER

Chopped clams, bacon, potato, celery, carrot, onion, and cream.

cup 6 | bowl 10

SHRIMP VICHYSOISE

Served hot or cold with jumbo grilled shrimp and fried leek.

14

HOUSE SMOKED-SALMON SALAD

Seasonal mix of greens sprinkled with roasted pine nut, sundried cherry, topped with house smoked salmon and served with house made honey shallot dressing.

18

GREEK SALAD

Sweet tomato, onion, olive and English cucumber tossed with house made Greek dressing (red wine vinegar, oregano and olive oil), topped with Greek goat cheese.

12

HOUSE CAESAR SALAD

Chopped romaine lettuce tossed with Caesar dressing, topped with shaved Parmigiano cheese, house made crouton and crispy bacon.

14

PASTA & PAELLA

CLAM LINGUINE

Steamed little neck or savory clams (pending on availability), chopped clam meat, double smoked bacon and lemon zest in a shallot garlic white wine sauce.

24

LOBSTER & SHRIMP TAGLIATELLE

Tagliatelle pasta with Black Tiger Shrimp and lobster meat tossed in a saffron-fennel cream sauce.

29

LOBSTER RAVIOLI

Fresh ravioli filled with lobster meat, served al dente with spinach and saffron-marinara sauce.

32

SQUID-INK LINGUINE

Fresh squid-ink linguine, tossed with pan-seared octopus, and little neck or savory clams (pending on availability), in a fennel-seed garlic sauce, served with garlic crostini.

26

DIANA'S PAELLA

Black Tiger Shrimp, chorizo sausage, mussels, clams, assorted fish and saffron infused Italian rice cooked in fennel-tomato fish broth.

32

DAILY SPECIALS

ASK YOUR SERVER

APPETIZERS

CRAB CAKES

House made crab cakes with chipotle aioli and served with a salad lightly tossed in house lemon vinaigrette dressing.

15

FRIED CALAMARI

Marinated Calamari rings dredged in our house seasoned flour, deep fried until crispy and golden. Served with chipotle marinara and tzatziki sauce.

13

GRILLED CALAMARI

Calamari marinated in olive oil, thyme, rosemary, garlic, and serrano pepper for 24 hours, grilled and served on tomato-basil sauce with fresh spinach.

15

STEAMED MUSSELS

West Coast Salt Spring mussels, steamed in a choice of white wine garlic sauce, marinara sauce or lemongrass chili coconut sauce.

16

GRILLED OCTOPUS

Grilled octopus served on a mixed green salad, pomegranate tabouli and hummus.

18

AHI TUNA TARTARE

Fresh Ahi tuna mixed with diced pear, cucumber, sesame oil, and green onion, served in a wonton cone.

18

SERRANO SEARED ALBACORE TUNA

Albacore Tuna seared blue, accompanied with thinly sliced cucumber, avocado, serrano chile, lime-soy olive oil dressing.

18

POACHED PEAR AND TOMATO CONCASSE ALBACORE TUNA

Albacore Tuna seared blue, topped with poached pear, tomato concasse and balsamic reduction.

18

APPETIZER PLATTER (FOR TWO)

Smoked salmon, grilled octopus, 2 oyster Rockefeller, fried mussels with garlic crostini.

28

OYSTER ROCKEFELLER

Shuck to order Fanny Bay oyster on half shell, Oven baked with bacon, béchamel, spinach, and panko.

13

PAN-FRIED OYSTERS

Shuck to order Fanny Bay oyster, breaded and lightly pan fried, served with house made tartar sauce.

13

WEST COAST BROIL

Shuck to order Fanny Bay oyster on half shell dressed with lemon, garlic, white wine, butter and parsley. Broiled to medium in our custom broiler.

13

PAN-SEARED SCALLOPS

Seared scallops atop warm arugula and leek salad, drizzled in lemon chile dressing, citrus segment and toasted pine nut

18

MAINS

GRILLED BRANZINO

Butterflied and seasoned Branzino, grilled then drizzled with lemon vinaigrette dressing, served whole with seasonal vegetables.

28

STUFFED SEA BREAM

Oven-baked sea bream stuffed with lobster meat, spinach and butter jasmine rice, drizzled with lemon vinaigrette dressing and served whole.

30

RED SNAPPER

Pan-roasted red snapper, paired with wilted spinach and Spanish creole sauce, served whole with coconut jasmine rice.

MP

MISO-GLAZED CHILEAN SEA BASS

Chilean Sea Bass glazed with miso, baked to medium, served on ginger edamame quinoa, with buttered asparagus and carrot ribbon.

49

GRILLED ATLANTIC SALMON

Grill-marked Atlantic salmon with crispy skin, served with saffron rice and choice of salad.

24

BOUILLABAISSSE

Lobster tail, Black Tiger Shrimp, mussels, clams and assorted fish stewed in vegetable-fish broth, serve with rouille-croustons.

28

SEAFOOD MIXED GRILL

Grilled salmon, shrimp, scallops with double baked potato, seasonal vegetables, and lemon vinaigrette.

39

SEAFOOD PLATTER (FOR TWO)

Whole Lobster, Bairdi crab, scallops, shrimp, octopus and salmon, served with saffron rice and seasonal vegetables.

145

STEAMED WHOLE LOBSTER

Served with melted herb butter and double-baked potato.

MP

SURF & TURF

Rosemary pan-roasted veal chop and half lobster, served with double-baked potato and seasonal vegetables, topped with in house made jus.

45

BLACK ANGUS STRIPLOIN

Peppercorn red wine demi sauce, served with double-baked potato and seasonal vegetables.

29

DESSERT

HARMONY TRIO 15

TIRAMISU 9

KEY LIME PIE 9

FRENCH VANILLA
ICE CREAM &
FRESH BERRIES 8