Ocean Wise Café July 2020 Menu

BURGERS
Served with your choice of Canadian Potato Fries or House Salad

THE STANLEY PARK BURGER  18
Canadian Beef Patty, Foraged Mushrooms, Bacon, Caramelized Onions, Cracked Black Pepper Verdeliat Cheese, Garlic Mayo

CRISPY CHICKEN BURGER  16
Coleslaw, Pickles, Fermented Jalapenos, Siracha Aioli

SUMMER GARDEN VEGGIE BURGER  16
Vegetarian Patty, Avocado, Balsamic Grilled Vegetables, Hummus, Comox Brie, Tzatziki Sauce
(choice of Light Life Vegan Patty or Black Bean Veggie Burger Patty)

STANLEY PARK CLASSICS

THE SEAWALL WEST COAST CLUB  24
Salmon, Crab, Smoked Albacore Tuna, Bacon, Lettuce, Tomato, Smoked Oyster Remoulade with Fries or House Salad

PROSCIUTTO DUNGENESS CRAB GRILLED CHEESE  18
Local Cheese Blend, Sundried Tomatoes, Basil with Fries or House Salad

3rd BEACH FRIED OYSTER PO-BOY  17
Shredded Lettuce, Vine Tomato, Pickles, Roasted Garlic Lemon Aioli with Fries or House Salad

CLASSIC BEEF HOT DOG  7
Ketchup, Mustard, Relish,

SMOKED SALMON and TRUFFLE BANNOCK FLATBREAD  12
Lemon Mascarpone, Capers, Pesto, Pickled Onions, Sour Cream, Radish

TRUFFLE AVOCADO TOAST  12
Wild Spring Onions, Foraged Mushrooms, Neufchatel Cheese, Heirloom Tomatoes, Poached Egg, Crème Fraiche
SIGNATURE PARK ENTRÉES

**CHICKEN STRIPS** - 4 Pieces  **15**
Choice of Fries or House Salad, Local BC Honey Mustard

**GEORGIA STRAIT FISH & CHIPS** - 1 Piece or 2 Piece  **15/18**
Battered Cod, Homemade Tartar Sauce & Coleslaw

**CALIFORNIA ROLL STYLE AHI TUNA POKE BOWL**  **14**
Spicy Mayonnaise, Avocado, Cucumber, Masago, Seaweed Salad, Edamame, Scallions, Sesame Seeds, Rice, Nori

**GRILLD SALMON with SUMMER ORCHARD SALAD**  **17**
Okanagan Stone Fruit, Heirloom Tomatoes, Avocado, Local Greens, Fresh Berries, Verjus Vinaigrette, Neufchatel Cheese, Toasted Walnut Rye Crumb

SIDES

**FRENCH FRIES**  **6**
Canadian Potatoes

**TRADITIONAL POUTINE**  **10**
Golden Ears Cheesecrafters Cheese Curds, Rich Gravy

**TATER TOT NACHOS**  **10**
Pico de Gallo, Pickled Onions, Jalapenos, Olives, Scallions, Melted Cheese, Sour Cream, Guacamole

**Burrard Inlet Smoked Sablefish Clam Chowder**  **8**
Classic New England Style Clam Chowder with a West Coast Twist- Maple Infused and Pacific Northwest Coast Style Smoked Fish

In Sourdough Bread Bowl  **12**

SALADS – Grab & Go

**BLACKENED PRAWN SEA’SAR’ SALAD**  **14**
Romaine, Garlic Butter Croutons, Parmesan

**CHICKPEA, CAULIFLOWER, CASHEW**  **11**
Lemon Honey Vinaigrette

**MEDITERRANEAN QUINOA**  **11**
Aged Balsamic, Baby Heirloom Tomatoes

**GRILLED CHICKEN WALDORF SALAD**  **12**
Grapes, Green Apples, Celery, Toasted Walnuts, Sultanas, Butter Lettuce, Lemon Yogurt Chive Dressing
SANDWICHES – GRAB & GO

BC SMOKED SALMON SANDWICH  12
Lemon Dill Cream Cheese, Cucumbers

HAM & PROVOLONE CROISSANT  11
Provolone Cheese, Dijon Mayo

AVOCADO, GARDEN VEGETABLE, HUMMUS WRAP  10
Greens, Cucumbers, Tomatoes, Cheese, Spinach Tortilla

GRILLED CHICKEN and OKANAGEN APPLE SANDWICH  11
Aged Farmhouse Cheddar, Arugula, Pickled Mustard Seeds, Aioli

SMOKED HAIDA GWAI ALBACORE TUNA SALAD WRAP  12
Maple Cured Sable Fish, Olives, Red Onions, Lemon Aioli, Greens

PASTRIES, SWEETS, and FRUITS

SOFT SERVE ICE CREAM
Vanilla Cone  4/5
Waffle Cone  6
Screamer  5/6

FRUIT CUP  6
Seasonal Fruits, Berries, and Melons

COCONUT CHIA SEED PUDDING  7
Toasted Coconut, Macadamia Nuts, Pineapple, Fresh Berries

BANANA BREAD  4
Bananas, Chocolate Chips

ASSORTED COOKIES  3
Daily Chefs Creations

MUFFINS  4
Daily Chefs Creations

WHISTLER “SNOWY” SUGAR BUN  5
Sugar Dusted Sweet Brioche, Chantilly Pastry Cream
(in shape of cute animal, and Various Flavours)