





NOVA SCOTIA LOBSTER TAIL,
6 EAST COAST OYSTERS,
6 COCKTAIL PRAWNS,
CITRUS & APPROPRIATE CONDIMENTS,
SERVED ICE COLD

\$89 | SERVES 1-2 GUESTS

Grand Seafood Platter

3 NOVA SCOTIA LOBSTER TAILS,
DOZEN EAST COAST OYSTERS,
DOZEN COCKTAIL PRAWNS,
PEI MARINATED MUSSELS,
SHRIMP BRUSCHETTA,
CITRUS & APPROPRIATE CONDIMENTS,
SERVED ICE COLD

\$189 | SERVES 2-4 GUESTS

Chilled Seafood

CITRUS, DAILY MIGNONETTE

OYSTERS ON THE HALF SHELL MP

PRAWN COCKTAIL (5) 233/4 COCKTAIL SAUCE, FRESH CITRUS

NORTHERN DIVINE STURGEON CAVIAR 98 / 12G
BUTTERED BAGUETTE, CORNICHON, SHALLOT,

CHOPPED YOLK & WHITES, CRÈME FRAÎCHE

INTRO COURSE

SHRIMP BRUSCHETTA 173/4

NORTH ATLANTIC BABY SHRIMP, TOMATO, SHALLOT, GARLIC, CILANTRO, TOASTED BAGUETTE

GARLIC BUTTER SHRIMP SM/24 L/32

SCAMPI STYLE, GARLIC, BUTTER, WHITE WINE, CHILI FLAKES, FRESH HERBS ADD GRILLED FRENCH BREAD \$3

GRILLED SPANISH STYLE OCTOPUS 263/4

OCTOPUS, BEEF CHORIZO,
PEPPERS, SMOKED POTATO, OLIVE OIL

SIGNATURE WARM CRAB IN A JAR 293/4

DUNGENESS CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE

BAY SCALLOPS... not sea scallops 211/4 SPANISH TAPAS STYLE, GARLIC BUTTER, WHITE WINE, CHILI FLAKES, HERBS

MUSHROOM "TOAST"

18¾

EXOTIC MUSHROOMS, PORCINI WAFFLE, WHIPPED FETA, GRANA PADANO, ARUGULA

BAKED CAMEMBERT

241/4

TRUFFLE TAPENADE, CRISPY FRIED SAGE, GRILLED BREAD

MODERN STEAK TARTARE

23¾

DIJON, CAPER, GHERKIN,
CURED FARM YOLK, TRUFFLE OIL,
GAUFRETTE CHIPS

STEAK & EGGS

35¾

193/4

MODERN STEAK TARTARE, TOPPED WITH NORTHERN DIVINE CAVIAR

WAGYU DUMPLINGS

GOCHUJANG AIOLI, PONZU DIPPING SAUCE, SESAME

FRESH SALADS

MODERN CAESAR SALAD

16

DBL SMOKED BACON,
GRANA PADANO,
CROUTON CRUMB,
GARLIC DRESSING

ENTREE SIZE CAESAR SALAD

21

ADD 60Z. SLICED SKIRT STEAK -15 ADD 5 LARGE SAUTEED PRAWNS -22

WEDGE SALAD

171/4

BACON, TOMATO, FETA, BUTTERMILK DRESSING, CRISPY POTATO STRINGS, EVERYTHING BAGEL SPICE

PLAN YOUR NEXT EVENT WITH MODERN! Private Rooms | Special Events | Stampede

FRESH FISH & SEAFOOD

ORA KING SALMON

PROSECCO BEURRE BLANC,

BABY CARROTS &

POTATOES

493/4

BC STURGEON

DUCHESS POTATO, FRENCH ONION SOUBISE, CHARRED BROCCOLLINI, CRISPY LEEKS,

541/4

SABLEFISH

SOY GLAZED, BOK CHOY, SHIITAKE, KABAYAKI SOBA NOODLE

51¾

PRAWN RISOTTO

PRAWNS, LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO

491/2

SURF & TURF

36oz. BONE IN MODERN BENCHMARK STRIPLOIN, 2 - NOVA SCOTIA LOBSTER TAILS, 7 - COLOSSAL PRAWNS, GARLIC BAY SCALLOPS, DRAWN BUTTER, APPROPRIATE SAUCES & TWO CHEF SELECTED SIDES

FEEDS 2 - 4 - 224 | SUNDAY FEATURE \$199

1800°STEAKS

FROM OUR PARTNER RANCH - BENCHMARK ANGUS -

PRIME GRADE 100% ALBERTA BEEF SERVED WITH MASHED POTATO & CHEF'S VEGETABLE

FILET 80z64

NY STRIPLOIN 12oz64

RIBEYE 14oz71

TOMAHAWK FOR 2 40oz198

MUSHROOM RISOTTO - CREMINI, WHITE TRUFFLE OIL, GRANA PADANO, FRESH HERBS

SAUCES & BUTTERS BÉARNAISE-7 | CREAMY COGNAC PEPPERCORN-7 | ARGENTINE CHIMICHURRI-5 | HORSERADISH CREMA-5 | MODERN STEAK SAUCE-5 | SUKIYAKI SAUCE-5 | BLUE CHEESE CRUST-9 | TRUFFLE BUTTER-5 | ROASTED GARLIC BUTTER-5 | MODERN STEAK BUTTER-5

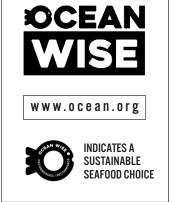
263/4

ADD-ONS - 5 LARGE PRAWNS - 22 | GARLIC BAY SCALLOPS - 21 | 1/21b KING CRAB - 64 | NOVA SCOTIA LOBSTER TAIL - 45 | OSCAR TOPPING - CRAB & BEARNAISE - 23



OUR OCEAN STORY

Modern Ocean is the definitive destination for seafood in Calgary. Modern Ocean is known for its excellence in celebrating all the extraordinary flavours of the ocean and can be recognized for unparalleled service, and an unforgettable food experience in an upscale setting. All our seafood is delivered to our kitchen daily by the best suppliers and only the absolute freshest, exceptional quality fish and shellfish are to be selected. Line-caught, trap caught or sustainably farmed is our goal and commitment. We only want to procure and serve responsibly sourced seafood without compromising our ocean habitat.



Ocean Wise is a nonprofit organization whose mission is to empower communities and individuals to take action to protect and restore our world's oceans. Ocean Wise Seafood empowers consumers and businesses to choose sustainable seafood options that support healthy oceans — today and into the future. Thanks to our team of scientists and collaborators, our recommendations are based on the most up-to-date science on aquatic ecosystems and the species they support.

OUR SELECTIONS

