

COLD TAPAS

OYSTERS ON THE HALF SHELL SELECTION CHANGES DAILY CITRUS, DAILY MIGNONETTE	MP
PRAWN COCKTAIL (5) COCKTAIL SAUCE, FRESH CITRUS	22½
“LOBSTER ROLL” BAO BUNS (3) NOVA SCOTIA STYLE	18¾
TUNA TATAKI RARE SEARED AND SLICED AHI TUNA, CITRUS GINGER SOY, PICKLED VEGETABLES, FRESNO CHILE	19¼
STEAK & EGGS MODERN STEAK TARTARE & NORTHERN DIVINE CAVIAR	29¾
MODERN STEAK TARTARE	22¾
SOUTHWEST PRAWNS GARLIC PRAWNS, AVOCADO, WONTON TOSTADA, CHILI FLAKES, CHILI LIME VINAIGRETTE	22½
SHRIMP BRUSCHETTA NORTH ATLANTIC BABY SHRIMP, TOMATO, SHALLOT, GARLIC, CILANTRO, TOASTED BAGUETTE	17¾

HOT TAPAS

RED CURRY CHOWDER MONKFISH, POTATO, CILANTRO IN A SAVORY RED CURRY BROTH	16½
GRILLED SPANISH STYLE OCTOPUS OCTOPUS, BEEF CHORIZO, PEPPERS, SMOKED POTATO, OLIVE OIL	26¾
SAUTEED SHRIMP SELECTION(S) SM/24 L/32 - SCAMPI STYLE - MISO BUTTER ADD GRILLED FRENCH BREAD \$3	
BAY SCALLOPS SPANISH TAPAS STYLE, GARLIC BUTTER, WHITE WINE, CHILI FLAKES, FRESH HERBS	21¼
WARM CRAB IN A JAR DUNGENESS CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE	29¾
COWBOY PEPPERS & PRAWNS CHARRED SHISHITO PEPPERS, SAUTEED PRAWNS, COWBOY BUTTER, BAGUETTE	26½
WAGYU DUMPLINGS GOCHUJANG AIOLI, PONZU DIPPING SAUCE	19¾
“CHILI CHICKEN” SQUID CRISPY HUMBOLDT SQUID, HOMEMADE SWEET CHILI SAUCE, GREEN ONION, SESAMES	17¾

FRESH SALADS

MODERN CAESAR SALAD
DOUBLE SMOKED BACON,
GRANA PADANO,
CROUTON CRUMB,
GARLIC DRESSING
SM 15 | LRG 21

WEDGE SALAD
BACON, TOMATO, FETA,
BUTTERMILK DRESSING,
CRISPY POTATO STRINGS,
EVERYTHING BAGEL SPICE
15¾

CRAB SALAD
DUNGENESS CRAB, AVOCADO,
PICKLED VEGETABLES,
ARUGULA, GREEN GODDESS,
CRISPY WONTON
29¾

SALAD ENHANCEMENTS

SAUTEED BAY SCALLOPS - 11 | 4OZ. STEAK - 15 | 3OZ. AHI TUNA - 14

FRESH FISH & SEAFOOD

ORA KING SALMON
MISO BUTTER,
SHIITAKE MUSHROOMS,
ASPARAGUS,
EDAMAME
DASHI BROTH
46¾

Haida Gwaii Halibut
SUMMER CORN
CHOWDER RISOTTO,
SMOKED BACON,
CHARRED CORN,
CHIMICHURRI
49¾

SABLE FISH
PAN SEARED,
JASMINE RICE,
MIXED VEGETABLES,
GREEN CURRY SAUCE
48¼

SEAFOOD SPAGHETTI

LARGE TIGER PRAWNS, BAY SCALLOPS,
HUMBOLDT SQUID, MONK FISH, GARLIC, WHITE WINE,
CALABRIAN CHILI, TOMATO SUGO, FRESH BASIL

89 FEEDS 2

VEGGIE & VEGAN

MUSHROOM RISOTTO
CREMINI,
WHITE TRUFFLE OIL,
GRANA PADANO

26¾

MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

Grand Seafood Platter

3 NOVA SCOTIA LOBSTER TAILS,
1 2 EAST COAST OYSTERS,
1 2 COCKTAIL PRAWNS,
PEI MARINATED MUSSELS,
SHRIMP BRUSCHETTA,
TUNA TATAKI,
FRESH CITRUS,
APPROPRIATE CONDIMENTS

\$198 | SERVES 2-4 GUESTS

Caviar Service



POTATO BLINI, HARD BOILED EGG
CORNICHON, RADISH, CRÈME FRAÎCHE

NORTHERN DIVINE CAVIAR
PACIFIC STURGEON, FRASER RIVER, BC
\$98 / 12g

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SURF & TURF PLATTER

36oz. BONE IN MODERN BENCHMARK STRIPLIN
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

1800⁰ STEAKS

FROM OUR PARTNER RANCH
- BENCHMARK ANGUS -
PRIME GRADE 100% ALBERTA BEEF
SERVED WITH MASHED POTATO & SEASONAL VEGETABLE

FILET 7oz58

NY STRIPLIN 10oz54

RIBEYE 14oz68

TOMAHAWK FOR 2 40oz184

★★★★★ SURF WITH YOUR TURF ★★★★★

5 LARGE PRAWNS - 22 | GARLIC BAY SCALLOPS - 21
5oz. NOVA SCOTIA LOBSTER TAIL - 36
OSCAR TOPPING - CRAB & BEARNAISE - 23

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 | UMAMI BUTTER - 5 | COWBOY BUTTER - 5