

CHILLED SEAFOOD

- OYSTERS ON THE HALF SHELL** MP
SELECTION CHANGES DAILY
CITRUS, DAILY MIGNONETTE
- PRAWN COCKTAIL (3)** 22
COCKTAIL SAUCE,
FRESH CITRUS
- TUNA TARTARE** 21½
HAND CHOPPED AHI TUNA,
CHILI LIME VINAIGRETTE,
SUNOMONO CUCUMBER,
FRIED CAPERS, TOGARASHI
SPICE, WONTON CHIPS

FRESH SALADS

- MODERN CAESAR SALAD** SM 15 | LRG 21
DOUBLE SMOKED BACON, GRANA PADANO,
HOUSE CROUTON, GARLIC DRESSING
- WEDGE SALAD** 15¾
BACON, TOMATO, FETA, BUTTERMILK
DRESSING, CRISPY POTATO STRINGS,
EVERYTHING BAGEL SPICE
- SALAD ENHANCEMENTS**
4OZ BLACK APRON STRIPLON - 15
3 LARGE PRAWNS - 22
3OZ AHI TUNA - 14

MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

Grand Seafood Platter

2 NOVA SCOTIA LOBSTER TAILS,
½LB KING CRAB LEGS,
10 EAST COAST OYSTERS,
6 COCKTAIL PRAWNS,
MARINATED PEI MUSSELS,
SHRIMP BRUSCHETTA,
TUNA TARTARE,
FRESH CITRUS,
APPROPRIATE CONDIMENTS

\$229 | SERVES 2-4 GUESTS

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INTRO COURSE

- SHRIMP BRUSCHETTA** 17¾
NORTH ATLANTIC BABY SHRIMP,
TOMATO, SHALLOT, GARLIC,
CILANTRO, TOASTED BAGUETTE
- ESCARGOT FLAT BREAD** 21¾
ESCARGOT, GARLIC BECHAMEL,
MUSHROOMS, GRANA PADANO,
ARUGULA
- WARM CRAB IN A JAR** 29¾
DUNGENESS CRAB, CITRUS BUTTER,
FRESH HERBS, HOUSE BAGUETTE
- GRILLED SPANISH STYLE OCTOPUS** 26¾
OCTOPUS, BEEF CHORIZO,
PEPPERS, SMOKED POTATO,
OLIVE OIL
- SAFFRON GINGER PEI MUSSELS** 25¼
1 LB PEI MUSSELS, SAFFRON
GINGER CREAM, PEPPERONATA,
CROSTINI
- MODERN STEAK TARTARE** 21½
DIJON, CAPER, GHERKIN,
CURED FARM YOLK, TRUFFLE OIL,
HOUSE CHIPS
- WAGYU DUMPLINGS** 19¾
GOCHUJANG AIOLI,
PONZU DIPPING SAUCE

FRESH FISH & SEAFOOD

ocean wise. A SUSTAINABLE CHOICE

All our seafood is delivered to our kitchen daily and only the absolute freshest, exceptional quality fish and shellfish are selected. Most of them are line caught, trap caught or farmed sustainably. Our commitment is to procure and serve responsibly sourced seafood without compromising our important ocean habitat. WWW.OCEAN.ORG

PACIFIC SNAPPER
PAN SEARED,
JASMINE RICE,
MIXED VEGETABLES,
GREEN CURRY SAUCE

38¾

SABLE FISH
CORN VELOUTE,
SMOKED BACON, BEEF
TALLOW POTATO, HERB OIL,
CHARRED CORN & GRILLED
ZUCCHINI, CHIMICHURRI

48¾

AHI TUNA
WHITE BEAN &
CHORIZO STEW,
BACON, ROMESCO
SAUCE, GRILLED
SHISHITO PEPPERS,
CONTAINS ALMONDS

41¾

RISOTTO NERO
GRILLED SQUID,
SUN-DRIED TOMATO,
SQUID INK, CRISPY SHALLOTS,
CHILI LIME VINAIGRETTE,
GRANA PADANO

32¾

CRISPY SKIN ORGANIC SALMON
ROSE SAUCE,
ISRAELI COUS COUS,
CHARRED BROCCOLINI,
CRISPY SHALLOTS

36½

SURF & TURF

PLATTER

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

FEEDS 2-4 - 256

VEGGIE & VEGAN

MUSHROOM RISOTTO
CREMINI,
WHITE TRUFFLE OIL,
GRANA
PADANO

26¾

CABBAGE STEAK
ROASTED CABBAGE,
MUSHROOMS,
GRILLED SHISHITO
PEPPERS

21¼

1800⁰ STEAKS

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

FILET 7oz58
NY STRIPLON 10oz54
RIBEYE 14oz68
TOMAHAWK FOR 2 40oz174

100%
RANCH
SPECIFIC

★★★★★ SURF WITH YOUR TURF ★★★★★
3 LARGE PRAWNS - 22 | 6oz. NOVA SCOTIA LOBSTER TAIL - 36
3 SEARED SCALLOPS - 29 | ½lb KING CRAB LEGS - 59
OSCAR TOPPING - CRAB & BEARNAISE - 23

SAUCES & BUTTERS

BÉARNAISE - 7 | CREAMY COGNAC PEPPERCORN - 7 | ARGENTINE CHIMICHURRI - 5 | HORSE RADISH CREMA - 5 | MODERN STEAK SAUCE - 5
JAPANESE WAGYU SUKIYAKI SAUCE - 5 | BLUE CHEESE CRUST - 9 | TRUFFLE BUTTER - 5 | ROASTED GARLIC BUTTER - 5 | UMAMI WAGYU BUTTER - 5

HAND CRAFTED COCKTAILS 2oz.



FROZEN GIN & TONIC | \$14
FROZEN SHERINGHAM LEMON GIN LIQUEUR, TONIC AND LIME



SMOKEY PEACH SOUR | \$15
40 CREEK RYE, PEACH SCHNAPPS, EGG WHITE, SIMPLE SYRUP, FRESH LEMON



SO EMPRESSED | \$16
EMPRESS GIN, CHAMBORD, MINT SIMPLE SYRUP, FRESH LEMON, CRANBERRY



MODERN "ESPRESSO MARTINI" | \$16
COFFEE LIQUOR, LICOR 43, COLD BREW COFFEE, HEAVY CREAM



MODERN CAESAR (1oz.) | \$13
SKY VODKA, MODERN SPICE MIX, HOUSE CLAMATO, PICKLED ASPARAGUS, MODERN PEPPERONI STICK



CAN-TUCKEY OLD FASHIONED | \$17
APPLE INFUSED WILD TURKEY, MEZCAL, MAPLE SYRUP, MULLED SPICES, SMOKE



DAIQUIRI MILAN | \$15
WRAY & NEPHEW OVERPROOF RUM, FERNET BRANCA, SIMPLE SYRUP, FRESH LIME, PINEAPPLE



CRISTAL MORADO | \$16
CIMMARRON BLANCO, FRESH LEMON, SIMPLE SYRUP, LAVENDER CITRUS BITTERS, EMPRESS GIN FLOAT



NON-ALCOHOLIC DISTILLED COCKTAILS

TROPICAL DREAM | \$10
Bright Light Lumette "Gin", Simple Syrup, Muddled Orange, Mint, Guava Soda

SUNNY IN LONDON | \$10
London Dry "Gin" Lumette, Simple Syrup, Lime Juice, Pineapple, Hellfire Bitters, Soda

RUM CHERRY | \$10
Lum "Rum" Lumette, Lime Juice, Grenadine, Pepsi

\$9.75 DRAFT BEER 16oz



LEVELS LAGER

A collaboration between
Trolley 5, Modern Steak & DJ KAV
Light Lager 4.9% - Calgary, AB

ORIGINAL 16 - CANADIAN PALE ALE

ORIGINAL 16 - CANADIAN COPPER ALE

BANDED PEAK - MICROBURST HAZY IPA

STANLEY PARK - SUNSETTER PEACH WHEAT ALE

STELLA ARTOIS - PILSNER

CORONA - CRISP PALE MEXICAN LAGER

BOTTLED BEER | CIDER

LOCAL BOTTLED BEER

Common Crown - Ploughman Wheat Ale - \$10.75 (473ml)

Tool Shed - People Skills - Cream Ale - \$7.25 (355ml)

Trolley 5 - First Crush White IPA - \$7.25 (355ml)

Dandy - The Wild Sour - \$11.75(473ml)

OLD SCHOOL BEER

Pabst - Blue Ribbon Lager - \$6.75 (355ml)

Pacifico - Golden Lager - \$7.75 (330ml)

Guinness - Stout - \$9.75 (500ml)

NON-ALCOHOLIC BEER

Corona - Sun Brew 0.0% - \$6.75 (355ml)

CIDER

Lonetree - Authentic Dry Cider 5.5% - BC, CAN - \$9.75 (355ml)

CANNED COCKTAILS & SUCH

OLE MARGARITA | \$11
TEQUILA & LIME COCKTAIL 5.2%

NUDE VODKA SODA | \$10
CLASSIC LIME 5%

NUDE PINK LEMONADE | \$10
VODKA & HINT OF PINK LEMONADE 5%