

# MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

## CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL SELECTION CHANGES DAILY | MP

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

## 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

## 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

MODERN CAESAR SALAD SMALL 15 | LARGE 21

DOUBLE SMOKED BACON, GRANA PADANO, HOUSE CROUTON, GARLIC DRESSING

WEDGE SALAD 15¾

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

SALAD ADD-ONS - 4OZ BLACK APRON STRIPLOIN - 15 | 3OZ AHI TUNA - 14

## SURF & TURF PLATTER

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

FEEDS 2-4 - 256

## 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.

PACIFIC SNAPPER - B.C, CANADA 38¾

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

SABLE FISH - B.C, CANADA 48¾

CORN VELOUTE, SMOKED BACON, BEEF FAT POTATO, HERB OIL, CHARRED CORN & GRILLED ZUCCHINI, CHIMICHURRI

AHI TUNA - NORTH ATLANTIC, USA 41¾

WHITE BEAN & CHORIZO STEW, BACON, ROMESCO SAUCE, GRILLED SHISHITO PEPPERS\*CONTAINS ALMONDS\*

SEAFOOD RISOTTO - NOVA SCOTIA, CAN 39¾

SOUS-VIDE OCTOPUS, BAY SCALLOPS, BABY SHRIMP, LOBSTER VELOUTE, SUNDRIED TOMATO, GRANA PADANO, GRILLED LEMON

CRISPY SKIN ORGANIC SALMON - B.C, CANADA 36½

ROSE SAUCE, ISRAELI COUS COUS, CHARRED BROCCOLINI, CRISPY SHALLOTS

## VEGGIE & VEGAN

MUSHROOM RISOTTO 26¾

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

CABBAGE STEAK 21¼

ROASTED CABBAGE, MARINATED MUSHROOMS, GRILLED SHISHITO PEPPERS

## SURF & TURF

FROM OUR PARTNER RANCH

- BENCHMARK ANGUS -

PRIME GRADE 100% ALBERTA BEEF

SERVED WITH MASHED POTATO & SEASONAL VEGETABLE

FILET 7oz .....58

NY STRIPLOIN 10oz .....54

RIBEYE 14oz .....68

TOMAHAWK FOR 2 40oz .....174

100% RANCH SPECIFIC



★ SURF WITH YOUR TURF ★

3 COLOSSAL PRAWNS - 22 | 6oz. NOVA SCOTIA LOBSTER TAIL - 36

3 SEARED SCALLOPS - 29 | ½lb KING CRAB LEGS - 59

OSCAR TOPPING - CRAB & BEARNAISE - 23