

## Cold Seafood Sampler

1 LARGE STONE CRAB CLAW  
6 EAST COAST OYSTERS  
6 COCKTAIL PRAWNS  
CITRUS & APPROPRIATE  
CONDIMENTS  
SERVED ICE COLD

\$78 | SERVES 1-2 GUESTS

## Cold Grand Seafood Platter

2 LOBSTER TAILS  
2 LARGE STONE CRAB CLAWS  
10 EAST COAST OYSTERS  
10 COCKTAIL PRAWNS  
TUNA POKE, SHRIMP BRUSCHETTA  
CITRUS & APPROPRIATE CONDIMENTS

\$198 | SERVES 2-4 GUESTS

## Chilled Seafood

OYSTERS ON THE HALF SHELL **MP**  
YUCATAN SHRIMP COCKTAIL **26¾**  
"MEXICAN BLOODY MARY", CUCUMBER,  
ONION, AVOCADO, CILANTRO, LIME  
CLASSIC PRAWN COCKTAIL - **26¾**  
MODERN CEVICHE **25½**  
PRAWNS, LECHE DE TIGRE, AVOCADO,  
TOMATO, ORANGE, ONION, CILANTRO

## INTRO COURSE

WHIPPED FETA & CARAMELIZED ONION DIP · ROASTED TOMATOES, CARAMELIZED ONION, OLIVE OIL **16¾**  
SHRIMP BRUSCHETTA · NORTH ATLANTIC BABY SHRIMP, TOMATO, SHALLOT, GARLIC, CILANTRO **17¾**  
SIGNATURE WARM CRAB IN A JAR · SHUCKED DUNGENESS CRAB, CITRUS BUTTER, FRESH HERBS **32¾**  
SPANISH GARLIC SHRIMP · GARLIC-INFUSED OLIVE OIL; SMOKED PAPRIKA, CHILI, PARSLEY **26¾**  
SEAFOOD MUSHROOM BAKE · LOBSTER, CRAB, SHRIMP, MASCARPONE, SLICED PORTABELLA **27¾**  
**ALL THE ABOVE SERVED WITH GRILLED BAGUETTE**  
MODERN STEAK TARTARE · DIJON, CAPER, GHERKIN, EGG YOLK, TRUFFLE OIL, HOUSE CHIPS **23¾**  
BEEF CARPACCIO · TRUFFLE DIJON AIOLI, MUSHROOMS, CRISPY SHALLOT, OLIVE OIL, CHIVES **28½**  
WAGYU DUMPLINGS · GOCHUJANG AIOLI, PONZU DIPPING SAUCE, SESAME SEEDS, CHIVES **19¾**  
CLASSIC CALAMARI · LIGHTLY BREADED CALAMARI, TZATZIKI, RED ONION, CITRUS **21½**

## FRESH SALADS

MODERN CAESAR SALAD **16**  
BACON, CROUTON CRUMB, GARLIC  
DRESSING, GRANA PADANO  
ENTREE SIZE CAESAR SALAD **21**  
ADD 5OZ. SLICED STRIPLOIN STEAK - **19**  
ADD 5 SAUTEED PRAWNS - **19**  
HEIRLOOM TOMATO SALAD **17¾**  
HEIRLOOM & GEM TOMATOES, LOCAL  
BASIL, FRESCO CUCUMBER, RED  
ONION, WHITE BALSAMIC, OLIVE OIL  
WEDGE SALAD **17¼**  
BACON, TOMATO, FETA, BUTTERMILK  
DRESSING, CRISPY POTATO STRINGS,  
EVERYTHING BAGEL SPICE

## FRESH FISH & SEAFOOD

|  |   |  |  |  |                                 |
|--|---|--|--|--|---------------------------------|
| STONE BAKED<br>ORA KING SALMON<br><b>48¾</b> | PAN FRIED<br>BARRAMUNDI<br><b>48¾</b>     | ASIAN STYLE AHI TUNA<br>SUKIYAKI SAUCE, SCALLION, SESAME<br><b>47¾</b> | PAN SEARED<br>BC HALIBUT<br><b>53½</b>                     | SEARED U10<br>SCALLOPS<br><b>49¾</b>             | SAUTEED<br>PRAWNS<br><b>44¾</b> |
| CHOOSE A SAUCE OR BUTTER :                   | CLASSIC BÉARNAISE                         | CHIMICHURRI CREAM  | CHAMPAGNE BEURRE BLANC                                     | ROASTED GARLIC BUTTER                            |                                 |
| CHOOSE A SIDE :                              | CLASSIC MASHED POTATOES<br>BUTTER & CREAM | TRUFFLE FRIES<br>PARMESAN, GARLIC AIOLI                                | FRIED CAULIFLOWER<br>LIME YOGURT,<br>POMEGRANATE REDUCTION | ASPARAGUS<br>CITRUS VINAIGRETTE,<br>GRANA PADANO | PARMESAN<br>RISOTTO             |

LOBSTER TAIL - 8OZ LOBSTER TAIL, CLARIFIED BUTTER - SIDE OF YOUR CHOICE **69½**

## NOT FISH

CHICKEN SUPREME · OVEN ROASTED, GARLIC BUTTER, MASHED POTATOES, CHEF'S VEGETABLE **34¼**  
MUSHROOM RISOTTO · CREMINI, WHITE TRUFFLE OIL, GRANA PADANO, FRESH HERBS **26¾**

## SURF & TURF PLATTER

ASIAN STYLE BEN'S BEEF NEW YORK STRIPLOIN - 32OZ  
SUKIYAKI SAUCE, SCALLION, SESAME

2 - LOBSTER TAILS  
7 - PRAWNS  
SEAFOOD MUSHROOM BAKE

GRILLED BREAD, DRAWN BUTTER, APPROPRIATE  
SAUCES & TWO CHEF SELECTED SIDES

FEEDS 2-4 - 249 | SUNDAY FEATURE \$199

## 1800<sup>0</sup> STEAKS

FROM OUR PARTNER RANCH  
- BENCHMARK ANGUS -  
CANADA PRIME 100% ALBERTA BEEF  
SERVED WITH MASHED POTATO  
& CHEF'S VEGETABLE

FILET 7oz .....56

NY STRIPLOIN 12oz .....67

RIBEYE 14oz .....71

TOMAHAWK FOR 2 40oz .....198

ADD-ONS - 7 SAUTEED PRAWNS - 24 | 2 LARGE STONE CRAB CLAWS - 42 | 8OZ LOBSTER TAIL - 54 | OSCAR TOPPING - CRAB & BÉARNAISE - 23 | 3 SEARED U10 SCALLOPS - 24

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

**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.



[www.ocean.org](http://www.ocean.org)



INDICATES A SUSTAINABLE SEAFOOD CHOICE

**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

