

## Cold Seafood Sampler

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

**OYSTERS ON THE HALF SHELL** MP  
CITRUS, DAILY MIGNONETTE

**PRAWN COCKTAIL (5)** 23<sup>3</sup>/<sub>4</sub>  
COCKTAIL SAUCE, FRESH CITRUS

**BARRAMUNDI CEVICHE** 23<sup>1</sup>/<sub>2</sub>  
AVOCADO, RED ONION, CHILI,  
CILANTRO, FRESH CITRUS, OLIVE OIL

## INTRO COURSE

### SHRIMP BRUSCHETTA 17<sup>3</sup>/<sub>4</sub>

NORTH ATLANTIC BABY SHRIMP, TOMATO,  
SHALLOT, GARLIC, CILANTRO, GRILLED  
BREAD

### SIGNATURE WARM CRAB IN A JAR 29<sup>3</sup>/<sub>4</sub>

DUNGENESS CRAB, CITRUS BUTTER,  
FRESH HERBS, GRILLED BREAD

### SPANISH GARLIC SHRIMP 25<sup>3</sup>/<sub>4</sub>

GARLIC-INFUSED OLIVE OIL; SMOKED  
PAPRIKA, CHILI, PARSLEY, GRILLED BREAD

### SEAFOOD MUSHROOM BAKE 22<sup>1</sup>/<sub>2</sub>

LOBSTER, CRAB, SHRIMP, CHEESE  
STUFFING OVER SLICED PORTABELLA

### WHIPPED FETA & CARAMELIZED ONION DIP 15<sup>1</sup>/<sub>4</sub>

ROASTED TOMATOES, CARAMELIZED  
ONION, MEDITERRANEAN HERBS,  
OLIVE OIL, GRILLED BREAD

### MODERN STEAK TARTARE 23<sup>3</sup>/<sub>4</sub>

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

### BEEF CARPACCIO 28<sup>1</sup>/<sub>2</sub>

TRUFFLE DIJON AIOLI, MARINATED  
MUSHROOMS, CRISPY SHALLOT,  
OLIVE OIL, BOTTARGA, CHIVES

### WAGYU DUMPLINGS 19<sup>3</sup>/<sub>4</sub>

GOCHUJANG AIOLI, PONZU DIPPING  
SAUCE, SESAME SEED, CHIVES

## FRESH SALADS

### MODERN CAESAR SALAD 16

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

### ENTREE SIZE CAESAR SALAD 21

ADD 6OZ. SLICED SKIRT STEAK -15  
ADD 5 LARGE SAUTEED PRAWNS -22

### WEDGE SALAD 17<sup>1</sup>/<sub>4</sub>

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

### STONE BAKED ORA KING SALMON

48<sup>3</sup>/<sub>4</sub>

### PAN FRIED BARRAMUNDI

48<sup>3</sup>/<sub>4</sub>

### SABLEFISH MEDITERRANEAN EN PAPILOTE

49<sup>3</sup>/<sub>4</sub>

### PAN SEARED BC HALIBUT

53<sup>1</sup>/<sub>2</sub>

### SEARED U10 LARGE SCALLOPS

49<sup>3</sup>/<sub>4</sub>

### SAUTEED LARGE PRAWNS

44<sup>3</sup>/<sub>4</sub>

CHOOSE A SAUCE OR BUTTER :

CLASSIC BÉARNAISE

CHIMICHURRI CREAM

CHAMPAGNE BEURRE BLANC

ROASTED GARLIC BUTTER

CHOOSE A SIDE :

CLASSIC MASHED POTATOES  
BUTTER & CREAM

TRUFFLE FRIES  
PARMESAN, GARLIC AIOLI

CHINESE STYLE EGGPLANT  
GINGER OYSTER SAUCE,  
SESAME

FRIED CAULIFLOWER  
LIME YOGURT,  
POMEGRANATE REDUCTION

ASPARGUS  
CITRUS VINAIGRETTE,  
GRANA PADANO

SUN-DRIED TOMATO  
RISOTTO

## NOT FISH

CHICKEN SUPREME - OVEN ROASTED, GARLIC BUTTER, SUN-DRIED TOMATO RISOTTO 36<sup>1</sup>/<sub>4</sub>

MUSHROOM RISOTTO - CREMINI, WHITE TRUFFLE OIL, GRANA PADANO, FRESH HERBS 26<sup>3</sup>/<sub>4</sub>

## SURF & TURF PLATTER

36oz. BONE IN MODERN BENCHMARK STRIPLON,  
2 - NOVA SCOTIA LOBSTER TAILS,  
7 - LARGE PRAWNS, STUFFED MUSHROOM CAP,  
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 8oz .....64

NY STRIPLON 12oz .....67

RIBEYE 14oz .....71

TOMAHAWK FOR 2 40oz .....198

## 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

ADD-ONS - 5 LARGE PRAWNS - 22 | 1/2lb KING CRAB - 64 | TWIN LOBSTER TAIL - 54 | OSCAR TOPPING - CRAB & BEARNAISE - 23 | 3 SEARED U10 SCALLOPS - 24

**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

