

MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

INTRO COURSE

WAGYU DUMPLINGS	17¾
GOCHUJANG AIOLI, PONZU DIPPING SAUCE	
AHI TUNA TARTARE 🌿	18½
CUCUMBER, ORANGE, SOY SAUCE, SESAME OIL, RICE VINEGAR, SESAME, SCALLION, WONTON CHIPS	
WARM CRAB IN A JAR 🌿	26½
KING CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE	
PEAS & RADISH	13¾
BUTTER POACHED RED RADISH, SAUTEED SNOW PEAS, BUERRE BLANC HORSERADISH CREMA, PINE NUT GRATIN	
GRILLED OCTOPUS 🌿	19½
BEEF CHORIZO, PEPPER STEW, SMOKED POTATO, OLIVE OIL	
CIOPPINO	18¾
FRESH FISH & SEAFOOD IN LIGHT TOMATO BROTH, HOUSE BAGUETTE	
MODERN CAESAR	14¾
ROMAINE, 4K FARMS BACON BITS, GRANA PADANO, GARLIC DRESSING	
ENTREE SIZE STEAK CAESAR SALAD	28
SPRINGVALE FILET, ROMAINE, BACON, GRANA PADANO, GARLIC DRESSING	
WINTER SALAD	13¾
FETA, GRANNY SMITH APPLES, ARUGULA, ROASTED BUTTERNUT SQUASH, SPICED PECANS, GINGER EMULSION DRESSING	

CHILLED SEAFOOD

Grand Seafood Platter

NOVA SCOTIA LOBSTER TAIL
KING CRAB LEGS
EAST COAST OYSTERS
POACHED PRAWNS
HOUSE MARINATED OCTOPUS
APPROPRIATE CONDIMENTS

SMALL - \$99
LARGE - \$174

FRESH OYSTERS SEE DAILY FRESH SHEET

JUMBO PRAWN COCKTAIL 4¾ each

🌿 KING CRAB COCKTAIL 32
HALF POUND OF CRAB, CLARIFIED BUTTER

Caviar

NORTHERN DIVINE CAVIAR
PACIFIC STURGEON, FRASER RIVER, BC
\$80 / 12g



POTATO BLINI
HARD BOILED EGG
CORNICHON
RADISH
CRÈME FRAÎCHE

FRESH FISH & SEAFOOD

🌿 **ORA KING SALMON - NELSON, NZ - 36½**

HASSELBACK BUTTERNUT SQUASH, CREME FRIACHE, BACON, PECANS,
MAPLE VINAIGRETTE

🌿 **TURBOT - FOGO ISLAND, NF - 36¾**

PAN SEARED, VEGETABLE FRICASSEE,
MANILLA CLAMS, CREAM

🌿 **RAINBOW TROUT - ELBOW SPRINGS, AB - 33¾**

LAPLANCHA SMOKED POTATO SALAD, BEEF CHORIZO,
SNOW PEAS, LEMON VINAIGRETTE

🌿 **SEA BREAM - GREECE - 39¾**

SMOKED RED POTATO, SAFFRON
TOMATO BROTH, GRILLED LIME

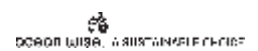
🌿 **AHI TUNA - HAWAII, USA - 31½**

SPICE CRUSTED, BACON AND CORN HASH,
RAMANO BEANS, ARUGULA SALSA VERDE

SCALLOP RISOTTO - NOVA SCOTIA, CAN - 39½

LARGE SEARED SCALLOPS, LOBSTER VELOUTE,
SUN-DRIED TOMATO, GRANA PADANO

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 in sustainable. Our commitment is to procure and serve responsibly sourced seafood without compromising our important ocean habitat.



SURF & TURF

FROM OUR PARTNER RANCH

- BENCHMARK ANGUS -

PRIME GRADE 100% ALBERTA BEEF

SERVED WITH MASHED POTATO & SEASONAL VEGETABLE

FILET 8oz49

NY STRIPLOIN 10oz49

RIBEYE 14oz59

T-BONE 28oz76

100% RANCH SPECIFIC



3 SAUTEED JUMBO PRAWNS - 19 / 6 SAUTEED JUMBO PRAWNS - 32

NOVA SCOTIA LOBSTER TAIL - 32 / TWIN NOVA SCOTIA LOBSTER TAIL - 58

🌿 ½LB KING CRAB - 32 / 1LB KING CRAB - 58 🌿

3 SEARED LARGE SCALLOPS - 23 / 6 SEARED LARGE SCALLOPS - 42

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN AND LACTOSE INTOLERANCE. PLEASE INQUIRE WITH YOUR SERVER.

*PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION * ONE CHEQUE PER TABLE - 18% GRATUITY ON BOOKINGS OF SIX OR MORE

COCKTAILS 20Z.

- HARVEY SEA BANGER | \$13**
SKYY VODKA, GALLIANO, COLD PRESSED PINEAPPLE & GRAPEFRUIT JUICE
- RE-RUMMER | \$13**
APPLETON RUM 8YR, COLD PRESSED LIME, PINEAPPLE & ORANGE JUICE
- BUTTERFLY EFFECT | \$14**
ESPOLÓN TEQUILA, COCONUT RUM, FRESH LIME, BUTTERFLY PEA EXTRACT, SODA
- NOT MY STEEZ | \$14**
ESPOLÓN TEQUILA, LYCHEE LIQUOR, COLD PRESSED LIME & GRAPEFRUIT JUICE
- BRAMBLE GIN SOUR | \$13**
BULLDOG GIN, CASSIS, LEMON JUICE, EGG WHITES
- MODERN APEROL SPRITZ | \$14**
APEROL, COCCHI VERMOUTH, ANTECH ROSE, HIBISCUS FLOWERS
- SAZERAC LUIGI | \$14**
GIBSONS BOLD RYE, VECCHIO AMARO DEL CAPO, CREME DE CACAO, BITTERS
- BARREL AGED MANHATTAN | \$15**
JACK DANIELS RYE, COCCHI VERMOUTH, BITTERS, BOOZY CHERRIES



BOTTLED BEER | CIDER | SODAS

- DRAFT BEER 16oz.**
Heineken - Pale Lager 5.0% - Netherlands - \$9.75
- LOCAL BOTTLED BEER**
Annex - Metes & Bounds - Extra P.A 6.0% - \$10.75 (473ml)
Railyard - Railyard Lager 5.0% - \$9.25 (473ml)
Legend 7 - Serpens - Pilsner 4.8% - \$7.25
Tool Shed - People Skills - Cream Ale 5.2% - \$7.25
Inner City - Hub & Spoke Vienna Lager 4.4% - \$9.25 (473ml)
Trolley 5 - First Crush White IPA 6.2% - \$7.25
- OLD SCHOOL BOTTLED BEER**
Pabst - Blue Ribbon Lager 4.9% - \$6.75
Sol - Mexico Golden Lager 4.5% - \$7.75
Miller High Life - American Lager 4.6% - \$6.75
- CIDER (355ml)**
Lonetree - Authentic Dry Cider 5.5% - BC, CAN - \$9.75
- ITALIAN "ADULT" SODA (355ml)**
Bella Amari - Blood Orange - 6.5% - ONT, CAN - \$8.75
Bella Amari - Lemon - 6.5% - ONT - CAN - \$8.75

ORA KING SALMON - NELSON, NZ

Ora King salmon is the first and only choice for discerning chefs around the world. The high oil content naturally present in the Ora King breed can be seen in the striking marbled fat lines within the bright orange flesh, instantly drawing comparison to Wagyu Beef.



TURBOT - FOGO ISLAND, NF

Turbot a close cousin of Halibut are line caught from the clean, cold North Atlantic Ocean by inshore fishers that employ proper at sea handling procedures from the moment the fish are captured. The fish are cleaned, washed and iced thoroughly at sea. Turbot are rich in healthy Omega-3 & polyunsaturated oils. A beautifully buttery flaky white fish that tastes like a cross between halibut and cod.



RAINBOW TROUT - ELBOW SPRINGS, AB

Alberta Rainbow Trout are the most sought after Trout in Alberta, and have been the most widely stocked fish in Alberta for decades. The Rainbows of the Bow River, which average 16 inches in length and often reach lengths of 22" or better. With a natural fresh taste and a rich pink coloured flesh it's the best seafood on the prairies.



SEA BREAM - GREECE

Sea Bream: it's big flavor. In one small, delicious package. Widely considered by chefs to be the tastiest of all fish, Mediterranean sea bream has a wonderfully clean taste and satisfyingly meaty texture. Serve it whole or in fillets for a simple and filling meal.



AHI TUNA - HAWAII, USA

In Hawaii, "Ahi" refers to two species, the Bigeye Tuna and the Yellowfin Tuna. All Hawaii bigeye tuna are line-caught. Most of Hawaii's bigeye tuna are caught by deep-set longline fishing gear off shore of Hawaii. a fish with a firm texture and mild flavour makes versatile for any preparation.



SCALLOPS - NOVA SCOTIA, CAN

Mildly sweet, buttery and delicately tender scallops. Slightly bigger than a toonie with a light, pearly-white or pink hue, these scallops are shucked and packed on ice immediately after harvest with absolutely no chemicals added. They sear beautifully with a firm texture and clean fresh flavor.

