

MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL	SELECTION CHANGES DAILY
CITRUS, DAILY MIGNONETTE	
SCALLOP CRUDO	15½
CITRUS, OLIVE OIL, PICKLED RED ONION, KOREAN RED PEPPER	
MARINATED OCTOPUS 🌊	16½
SMOKY GALICIAN PAPRIKA, RED WINE VINEGAR, OLIVE OIL, HERBS	
SHRIMP CEVICHE 🌊	17¾
FOGO ISLAND SHRIMP, TOMATO, SHALLOT, GARLIC, FRESH CITRUS, CILANTRO, CROSTINI	
AHI TUNA TARTARE 🌊	19½
CUCUMBER, ORANGE, SCALLION, SOY SAUCE, SESAME OIL, RICE VINEGAR, SESAME, WONTON CHIPS	

Caviar

NORTHERN DIVINE CAVIAR
PACIFIC STURGEON, FRASER RIVER, BC
\$94 / 12g



POTATO BLINI
HARD BOILED EGG
CORNICHON
RADISH
CRÈME FRAÎCHE

INTRO COURSE

WAGYU DUMPLINGS	18¾
GOCHUJANG AIOLI, PONZU DIPPING SAUCE	
MODERN STEAK TARTARE	22½
DIJON, CAPER, GHERKIN, FARM YOLK, TRUFFLE OIL, HOUSE CHIPS	
WARM CRAB IN A JAR 🌊	29¾
DUNGENESS CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE	
GRILLED SPANISH STYLE OCTOPUS 🌊	19½
OCTOPUS, BEEF CHORIZO, PEPPERS, SMOKED POTATO, OLIVE OIL	
SHRIMP & GRITS 🌊	17¼
FOGO ISLAND SHRIMP, ASIAGO POLENTA, SMOKED TOMATO SAUCE, HERBS	
CIOPPINO	18¾
FRESH FISH & SEAFOOD IN A LIGHT TOMATO BROTH, HOUSE BAGUETTE	
MODERN CAESAR	14¾
ROMAINE, DOUBLE SMOKED BACON, GRANA PADANO, GARLIC DRESSING	
LARGE CAESAR SALAD	17¾
ROMAINE, DOUBLE SMOKED BACON, GRANA PADANO, GARLIC DRESSING	
♦ ADD 6OZ SPRINGVALE STRIPLON - 19	
♦ ADD 6OZ ARCTIC CHAR - 15	
WEDGE SALAD	14¾
ICEBERG LETTUCE, BACON, TOMATO, FETA, BUTTERMILK DRESSING, CRISPY PICKLED ONIONS, EVERYTHING BAGEL SPICE	

FRESH FISH & SEAFOOD

🌊 **SABLE FISH - B.C, CANADA - 39½**
PAN SEARED, JASMINE RICE, MIXED VEGETABLES,
BANANA LEAF, GREEN CURRY SAUCE

MAHI MAHI - HAWAII, USA - 36½
CLAMS, WHITE BEAN MISO SAUCE,
WILTED SPINACH, CHARRED GREEN ONION

🌊 **ARCTIC CHAR - B.C, CANADA 34½**
SPANISH RICE, SMOKED TOMATO BROTH,
BRUSSEL SPROUTS, ARTICHOKE PESTO

🌊 **SEA BREAM - GREECE - 39¾**
WHOLE GRILLED SEA BREAM, SMOKED RED POTATO,
SAFFRON TOMATO BROTH, GRILLED LIME

🌊 **AHI TUNA - HAWAII, USA - 39½**
SPICE CRUSTED, BACON AND CORN HASH,
WHITE BEANS, ARUGULA SALSA VERDE

SCALLOP RISOTTO - NOVA SCOTIA, CAN - 44½
LARGE SEARED U10 SCALLOPS, LOBSTER VELOUTE,
SUN-DRIED TOMATO, GRANA PADANO

SURF & TURF

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

FILET 8oz57
NY STRIPLON 10oz52
RIBEYE 14oz64
T-BONE 28oz86



★ **SURF WITH YOUR TURF** ★
3 COLOSSAL PRAWNS - 29
6oz. NOVA SCOTIA LOBSTER TAIL - 36
3 SEARED U10 SCALLOPS - 29
DUNGENESS CRAB & BEARNAISE - 21

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

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 - 20% GRATUITY ON BOOKINGS OF SIX OR MORE