

# MODERN OCEAN

A SUSTAINABLE FISH & SEAFOOD HOUSE

## INTRO COURSE

<b>WAGYU DUMPLINGS</b> GOCHUJANG AIOLI, PONZU DIPPING SAUCE	17¾
<b>AHI TUNA TARTARE</b> 🌱 CUCUMBER, ORANGE, SOY SAUCE, SESAME OIL, RICE VINEGAR, SESAME,SCALLION, WONTON CHIPS	18½
<b>WARM CRAB IN A JAR</b> 🌱 KING CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE	26½
<b>WHITE PRAWNS "SCAMPI"</b> 🌱 OCEANWISE SELVA PRAWNS, GARLIC WHITE WINE SAUCE, CHERRY TOMATO	19¾
<b>GRILLED OCTOPUS</b> 🌱 BEEF CHORIZO, PEPPER STEW, SMOKED POTATO, OLIVE OIL	19½
<b>WHITE GAZPACHO &amp; KING CRAB</b> KING CRAB, CUCUMBERS, GREEN GRAPES, BREAD, ALMONDS, GARLIC, GREEK YOGURT, EXTRA-VIRGIN OLIVE OIL, SHERRY VINEGAR	12½
<b>MODERN CAESAR</b> ROMAINE, 4K FARMS BACON BITS, GRANA PADANO, GARLIC DRESSING	14¾
<b>ENTREE SIZE STEAK CAESAR SALAD</b> WILD ROSE FILET, ROMAINE, BACON BITS, GRANA PADANO, GARLIC DRESSING	28
<b>UPTOWN SUMMER SALAD</b> MIXED ARTISAN GREENS, STRAWBERRY, ROASTED RED PEPPER, AVOCADO, RADISH, PISTACHIO, MANGO JALAPENO VINAIGRETTE	14¾

## 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 - 32½**  
MISO BROTH, QUINOA, PEARL ONION, SHITAKE MUSHROOM,  
ROASTED PEPPER TAPENADE

🌱 **TURBOT - FOGO ISLAND, NF - 36¾**  
PAN SEARED, VEGETABLE FRICASSEE,  
MANILLA CLAMS, CREAM

🌱 **RAINBOW TROUT - ELBOW SPRINGS, AB - 33¾**  
LAPLANCHA SMOKED POTATO SALAD, BEEF CHORIZO,  
BROCCOLINI, LEMON VINAIGRETTE

🌱 **SWORDFISH - HAWAII, USA - 31¾**  
SMASHED SMOKED POTATO PANCAKE,  
SCALLION, VERACRUZ SAUCE

🌱 **AHI TUNA - HAWAII, USA - 31½**  
SPICE CRUSTED, BACON AND CORN HASH,  
RAMANO BEANS, ARUGULA SALSA VERDE

**SCALLOP RISOTTO - NOVA SCOTIA, CAN - 38½**  
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.

🌱 **OUR WISE CHOICES**

## SURF & TURF

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

FILET 8oz .....49

NY STRIPLOIN 10oz .....49

RIBEYE 14oz .....59

T-BONE 28oz .....76

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

**SUMMER COCKTAILS 2021**

**FROZEN SANGRIA | \$13**  
 FROZEN SANGRIA, PATRON CITRONGE, PEACH SCHNAPPS

**HARVEY SEA BANGER | \$13**  
 VODKA, GALLIANO, COLD PRESSED PINEAPPLE & GRAPEFRUIT JUICE

**RE-RUMMER | \$13**  
 GOSLING DARK RUM, COLD PRESSED LIME, PINEAPPLE & ORANGE JUICE

**BUTTERFLY EFFECT | \$14**  
 EL JIMADOR, BACARDI COCONUT, FRESH LIME, BUTTERFLY PEA EXTRACT, SODA

**NOT MY STEEZ | \$14**  
 EL JIMADOR, LYCHEE LIQUOR, COLD PRESSED LIME & GRAPEFRUIT JUICE

**BRAMBLE GIN SOUR | \$13**  
 BOMBAY GIN, CASSIS, LEMON JUICE, EGG WHITES

**MODERN 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**  
 Caravel - Dead Ahead - Irish Red Ale 4.8% - \$7.25  
 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 (473ml)**  
 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.



**SWORDFISH - HAWAII, USA**

Hawaiian swordfish is superior in quality and is preferred over foreign imports. All Hawaii swordfish are line-caught. Hawaii swordfish are being fished sustainably. Overfishing is not occurring in the Hawaii fishery or in the western and central Pacific.



**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.

