

SEAFOOD AND
PAPI'S
OYSTER BAR

Seafood Platter | 60
perfect to share with 2 to 4 friends
oyster, ahi tuna, lobster salad, prawn cocktail

— **APPIES** —

Calamarata | 16

seaweed salt 'spicy aioli'

Fish Tacos x3 | 18

cabbage, tomato salsa, chili vinaigrette, spicy aioli

Soup of the Day | 8

Ahi Tuna Ceviche | 18

citrus marinade, corn, pickled shallots

Octopus Popcorn | 17

red pepper, smoked paprika, warm bread with pesto

Braised Pork Belly & Shaved Scallop | 19

tomato marmalade, chicharron

Fried Oysters | 15

charcoal batter, lemon crème fraiche

Burrata & Fungi Salad | 18

Sautéed wild mushrooms, warm bread and pesto

Papi's Caesar Salad | 15

parmigiana, white anchovies, herbed croutons

Beet Salad | 13

aioli, preserved shallots, garlic crumbs

SIDES

Baked Bread | 6

Triple Cooked Wedges | 8

Seasonal Veggies | 8

4 Prawns | 9

2 Scallops | 12

— **MAINS** —

Organic Beef & Cheddar Burger | 18

lettuce, tomato, house made pickles, aioli, onion,
served with wedges or salad

Salmon Sandwich | 20

lettuce, tomato, house made pickles, aioli, onion,
served with wedges or salad

Wild Mushroom Risotto | 15

wild mushrooms, parmigiano

Fish n' Chips | 18

cod, crispy beer batter, coleslaw

Coconut Mussels | 22

green onions, ginger, garlic, coconut milk

Lobster Brioche | 26

coleslaw, mayonnaise, toasted brioche

Clam Spaghetti | 25

white wine and herbs

Lobster Risotto | 30

lobster oil, zucchini

Roasted Chicken Breast | 28

mustard jus, roasted potatoes, seasonal veggies

Whole Branzino | 34

sauce vierge, lime, seasonal veggies

Braised Beef Short Ribs & Shrimp | 35

semi-glacé, roasted potatoes, seasonal veggies

— **DOLCE VITA** —

Chef's Special Dessert | 8

a gratuity of 18% will be added to groups of 6 or more | prices are excluding taxes

vancouver coastal health advises the consumption of raw oysters poses an increased risk of food borne illness.
a cooking step is needed to eliminate potential bacterial or viral contamination.