

SEAFOOD AND
PAPI'S
OYSTER BAR

SNACKS

Fried Smelt | 9
lemon, Papi's secret sauce

Fries | 8
Papi's secret sauce

Truffle Fries | 10
parmesan, chives

Oysters Kilpatrick | ½ doz 19 | doz 35
bbq sauce, Worcestershire, smoked bacon

APPETIZERS

New England Style Chowder | small 12 | large 19
salmon, rockfish, halibut, potato, cream and fresh dill

Kale Caesar Salad | 14
house caesar dressing, croutons, cherry tomatoes
add prawns +6 add scallops +10 add steak +15

Noodle Salad | 14
rice noodles, seasonal vegetables, cilantro,
Thai vinaigrette, shallots
add prawns +6 add scallops +10 add steak +15

Calamari | 15
crispy jalapenos, pico de gallo, tzatziki

Rockfish Tacos x3 | 16
shaved cabbage, pico de gallo, garlic aioli, cilantro

Crab Cakes | 19.5
blue crab, kale, caper aioli

Seafood Boil

Wednesdays 5 – 9pm

24 per person (two sharing)

lobster, rockfish, prawns, mussels, clams, chorizo,
corn on the cob, miso glaze and brioche toast

OYSTERS

check the mother schuckin' board to
see today's selections!

all oysters are served with lemon,
horseradish, and mignonette – locally
sourced and shucked with love



SANDWICHES

served with house cut kennebec fries. sub caesar salad +2

The Lobster Roll | 23
atlantic lobster, shredded iceberg, garlic aioli, chives,
toasted vienna roll

Salmon Burger | 19
wild salmon, tartar, tomato, slaw

Angus Beef Burger | 17
tomato, aioli, aged white cheese, pickles, lettuce

Veggie Burger | 18
beyond meat patty, Papi's secret sauce

MAINS

Fish n' Chips | rock fish 1pc 16 / 2pc 23 | halibut 1pc 21 / 2pc 29
beer batter, slaw, tartar sauce, lemon, served with fries

Thai-Style Seafood Curry | 24
coconut curry broth, mussels, clams, prawns,
seared scallops, rockfish
add rice noodles +3

Mussels & Fries | 21
choice of chorizo & tomato or white wine & herb butter

Prawn & Chorizo Linguini | 19
tomato sauce, fresh basil, garlic toast

Steak Frites | 29
8oz AAA striploin, herb butter,
served with fries and broccolini

Pan Roasted Ling Cod | 29
tomato broth, potato, broccolini

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.*

due to travel restrictions, some ingredients are difficult to source and may not always be available. thank you in advance for understanding.