

LUNCH / DINNER

BAG OF CORN CHIPS | 4
avocado cream & pico de gallo

BOWL OF EDAMAME | 4
sesame oil & kosher salt

BAG OF HANDCUT FRIES | 4
lemon pepper aioli & smoked tomato ketchup

JAR OF NUTS | 5
maple herb spiced cashews,
almonds & pistachios


MUSSELS & FRITES

REGULAR | 15
PUMP IT UP | +4
white wine, fresh lemon pepper, & parsley
or
tomato, chorizo, basil


POUTINE | 15
pickled mushrooms, crispy onions, gravy
& squeaky golden ears cheddar curd

MAC N' CHEESE BAKE | 8
bacon, caramelized onion, smoked gouda veloute
& fresh herb crust


STURGEON CRAB CAKES | 14 
lime aioli, chipotle relish & mixed greens

CANDIED PROVIDER SALMON | 12 
rye cracker, egg, caper berry, pickled onion
neufchatel cheese & preserved lemon

DEEP FRIED CAULIFLOWER | 10
citrus mignonette & lemon aioli

PACIFIC ALBACORE TUNA | 15 
white soy aioli, crispy black rice, yuzu gel,
avocado & cabbage

FISH


PACIFIC SPRING SALMON | 28 
roasted mushroom, sun choke & potato fricassee,
horseradish lemon butter & cauliflower puree

SABLEFISH | 30
smoked sable croquette, soubise & bacon,
hot mustard

LING COD | 25
wheat berry barley risotto, octopus chorizo,
preserved lemon vinaigrette, black olive puree,
fennel

SEAFOOD LINGUINI | 25
prawns, scallops, halibut, salmon, tomatoes
& peppers in a garlic white wine cream sauce

BAJA TACOS

CRISPY PACIFIC LING COD | 4½ea 
or
PULLED CHICKEN | 4½ea
pico de gallo, avocado cream, cabbage
& fresh cilantro
(have one, have ten! we won't tell)

CRISPY PORK SLIDERS | 14
velvet blue, smoked tomato ketchup,
frissee & pickled onion

WINGS | 14
signature sweet heat, hot,
bbq, lemon pepper or salt & pepper

CALAMARI | 14
potato fried squid, fresh jalapenos, preserved
lemon, yam, red onion, fresh cilantro,
cocktail sauce & lime aioli

CRISPY PORK SIDE RIBS | 14
fresh citrus pepper garlic butter,
chopped cilantro & bbq sauce

ONE LAYER NACHOS | 16
fresh fried nachos, mozza, jalapenos,
tomatoes, pico de gallo & avocado cream
PULLED CHICKEN | 5

YAM FRIES | 8
lime aioli

FISH & CHIPS


HALIBUT	1pc - 15	2pc - 23
COD	1pc - 14	2pc - 19

MEAT


(available 5 - 11pm)

served with early harvest potato,
farmer vegetables & red wine sauce


6OZ FLAT IRON | 24
8OZ LAMB SIRLOIN | 24
8OZ PEPPERCORN CRUSTED SIRLOIN | 32
10OZ RIBEYE | 42
12OZ STRIPLOIN | 44

additions
PRAWNS | 8 
LOBSTER | 15
and/or
KING OYSTER MUSHROOMS | 3.5

BIG GREENS

STURGEON CRAB CAKE SALAD | 17 
black bean & corn salsa, romaine,
watercress, crisp tortilla, avocado
& chipotle ranch dressing

COBB SALAD | 15
butter lettuce, chicken breast, bacon,
poached egg, avocado, caramelized onions,
neufchatel cheese & house made ranch

SEAFOOD SALAD | 19 
selva prawns, baja scallops,
wild pacific fish & citrus vinaigrette

DUCK & BEET SALAD | 16
duck confit, golden ears feta cheese, beets,
spiced nuts, frisée & jus

SALADS 4 SHARING

FARMERS | 12
seasonal variety of lettuces, flowers, vegetables
& white balsamic dressing


JUST FOR YOU | 8
CHICKEN | 6 SALMON | 7 PRAWNS | 8 

CAESAR | 13
croutons, shaved radish, preserved lemon,
grana padano & lemon caper dressing

JUST FOR YOU | 9
CHICKEN | 6 SALMON | 7 PRAWNS | 8 

SOUPS

SOUP FROM THE KETTLE | 6
please ask your server for today's feature

NOTSO BOSTON CHOWDA' | 9 
white, creamy & made in Richmond
(*don't forget gelderman's bacon!*)

SUPPLIERS SO GOOD THEY GO ON THE MENU

PORK - Geldermans Farms (Abbotsford)

STEAKS - Double R Ranch (Okanagan)

STURGEON - Northern Divine (Sechelt)

SALMON - Pacific Provider (Vancouver)

PASTA - Pasta de Angelo (Port Moody)


CHEESE - Golden Ears Cheese Crafters (Maple Ridge)

PRODUCE - Barnston Island & Hazelmere Farm
(Lower Mainland)


for more supplier information, please visit pier73.com



SOCIAL BOWLS

TOMATO BUCATINI PASTA | 17
olives, basil, golden ears feta, tomatoes
& fresh bucatini noodles
CHICKEN | 6 SALMON | 7 PRAWNS | 8 

BUTTER CHICKEN | 17
naan, mango chutney, raita
& steamed rice

JAMBALAYA | 19 
cajun lime shrimp, andouille sausage,
braised chicken, corn bread & basmati rice

HANDHELDS


served with your choice of
handcut fries, soup or salad

GRASS FED BURGER | 17
with all the groceries plus golden ears cheddar,
bacon & house made bbq sauce on brioche

STEAK & FRITES | 21
flat iron steak, red wine sauce, fried onion
& truffled king oyster mushrooms

CRISPY HALIBUT BURGER | 15 
tartar sauce, leaf lettuce, tomato
& onion on brioche

CRISPY CHICKEN CLUB WRAP | 15
gelderman's bacon, tomato, lettuce
red onion & smoked gouda

SALMON BURGER | 16 
chipotle relish, mayo & all the groceries

BRUSCHETTA SANDWICH | 14
fresh tomato & basil bruschetta, bocconcini,
grana padano, watercress & balsamic glaze
on olive bread

OUR COMMUNITY



\$1 from this dish will be donated to Growing Chefs!

Growing Chefs is a program run by
Chefs for Children's Urban Agriculture
in elementary schools to get kids excited
about growing, cooking and eating healthy food.



- Oceanwise
Recommended by the Vancouver Aquarium

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