

## ☞ Second Street Small Plates ☞

### The Big Bowl of Steamy Clams

Wonderfully fresh and sweet at this time of year...our Island clams are sautéed with shallots, fresh garlic, and garden thyme • flashed with white wine, and finished with a splash of cream, Italian parsley and shaved Parmesan. 14-

### Fanny Bay Peppered Oysters

Fresh, plump Fanny Bay oysters are dusted with cracked pepper and seasoned flour, lightly fried to perfection, and served with a lemon-caper aioli. 13-

### Black & Blue Tuna

Ahi tuna is rubbed down with black and white sesame seeds and our own Cajun spices, then quickly blackened in a smoking cast iron pan to a perfect medium rare. Garnished with our Pacific Rim Sauce, wasabi, pickled ginger and flying fish roe. 14-

### Garlic & Buttered Sautéed Prawns & Scallops

Three plump prawns and three sweet scallops are sautéed with shallots, fresh garlic and butter, then finished with freshly squeezed lemon and a crisp sauvignon blanc. 15-

### Island Mussels

Fresh Saltspring Island mussels, steamed open with white wine, chicken stock, fresh tomatoes, shallots, roasted garlic, Andouille sausage and mussel lov'n herbs. 14-

### The Oyster Six Pack

Six of Vancouver Island's sexiest oysters are shucked to order, and served naked over ice with Tabasco and lemon. 15-      Want to try just a couple? 3- each

### Warm Goats Nut Salad

Fresh Chèvre cheese is crusted with toasted hazelnuts and served warm on a champagne poached Anjou pear fanned over a salad of organic baby greens that has been gently tossed with a roasted red pepper vinaigrette. 12-

### Bocconcini & Roma Tomato Salad

Sweet Roma tomatoes gently warmed by the spring sun are sliced and fanned with fresh garden basil and tender baby Bocconcini cheese. Drizzled with first cold-pressed olive oil and a fine aged balsamic vinegar. 12-

## ☞ Fresh from The Sea ☛

### Herb Crusted Wild Spring Salmon

Locally caught wild Spring Salmon is first given a gentle massage with a rub of garden fresh herbs and delicate olive oil, quickly seared, then oven baked so the herbs form a savory crust while keeping the salmon incredibly moist. Served with risotto and grilled vegetables. 28-

### The West Coast Seafood Hot Pot

One of our most popular plates. Fresh halibut, Salt Spring Island mussels, plump prawns, and silky scallops are sautéed in a spicy red Thai inspired curry-coconut cream, then settled around a gentle island of lime leaf scented basmati rice. 29-

### Long Beach Dungeness Crab

Caught daily off of Long Beach, our large Dungeness Crab is steamed with lemon and fresh dill, and served whole, in the shell with a warm lemon butter and Caesar salad topped with pancetta and an asiago crustini.

Experience is every thing...instructions for the finer points of crabmeat extraction are graciously given. 39-

### Smoked Black Cod

Our locally caught, in-house smoked Black Cod is first fire seared, then baked to a buttery perfection, and presented with an amazing roasted garlic cream. A west coast taste treat that every one should experience. 29-

### The Mates Plate

This dish has been a staple of the Schooners' menu for over 36 years. We definitely have it down pat, and it is definitely amazing. Incredibly fresh seafood from Clayoquot's clear waters. 4 charbroiled salmon and halibut, grilled Nami Nori oysters, and garlic sautéed prawns and scallops. 30-

### The Captains Plate

The same as above, but for two good friends to share. 59-

### Halibut Bawden Bay

Our signature dish. A filet of fresh halibut is tucked full of crab, shrimp, creamy Brie cheese, scallions, and toasted pine nuts, baked golden, then finished with an apple brandy peppercorn sauce. 29-

## Smoked Salmon Linguini

In-house alder smoked wild Coho Salmon is lightly tossed with linguini and a delicate sauce of fresh cream, a fine white wine, capers, grainy Dijon mustard, garden fresh dill, parsley, and Parmesan cheese. 25 –

## Simply Halibut

If all you are really dreaming about is fresh halibut in all its' own glory, with no sauces or fancy crusts, just the pure fish...this is for you. Simply seasoned and grilled over hot coals. Drizzle your lemon on it. Simply perfect. 27-

## ☞ Land Based ☞

### Baby Back Ribs

Falling off the bone tender, our Pork racks are slow roasted with our hickory home-smoked onion, chipotle, and bourbon infused barbeque sauce. The full rack 26-  
The half rack 19-

### Char-Grilled Chicken Penne

Fresh from the Fraser Valley, our organic chicken breast is dusted with our house spice blend, and char-grilled over coals for the perfect smoky charbroiled flavour. Served over penne with roasted garlic, fresh tomatoes, basil and parmesan and extra virgin olive oil. 26-

### Peppered New York Steak

A generous eight-ounce cut New York is rubbed down with freshly cracked black pepper, pan seared to your specification, and finished with a wonderfully traditional green peppercorn brandy cream demi. One of the Schooner's all time favourites.  
Just ask. 29-

Want it simply charbroiled with no sauce? No problem • just let your server know. 27-  
Would you care for half a Dungeness crab with your steak? 18-  
Or perhaps four garlic sautéed prawns or scallops? 12-

### Second Street Beef Tenderloin

A six ounce beef tenderloin is lightly seasoned, charbroiled, then finished in a hot oven with rich creamy Cambozola cheese and set in a little puddle of a roasted garlic and Merlot-blackberry demi. 30-

### The Hot and Sour Duck

A grain fed free-range Duck breast is seared until the outside is crispy, then baked to a delicate medium rare and served with a roasted red pepper risotto and our in-house hot & sour tamarind sauce. 29-

### Roasted Lamb Sirloin with Clayoquot Sound Wild Mushrooms

Our lamb sirloin is perfectly seasoned, seared over hot coals, then roasted deep in the oven to your liking. Served with a medley of locally picked, wild mushrooms in a rich port cream demi. 27-