



Pier Bistro - Dinner Menu

APPETIZERS

CRAB CAKES \$16.95

Three Crab Cakes pan fried till golden brown and served with our special homemade Pier Bistro sauce.

PIER FRIED OYSTERS \$15.99

Freshly breaded oysters with our house recipe, served with homemade tartar sauce and roasted red pepper sauce.

TEMPURA PRAWNS \$15.99

Tempura battered and deep-fried Prawns, served with Thai Sweet & Spicy dip.

LOCAL MUSSEL'S BOWL \$18.99

Steamed Mussel's in a Smoked Paprika Cream Sauce with Red Onions, Chorizo Sausage, garnished with fresh Lemon, Herbs and White Wine.
Served with grilled Foccacia bread.

AWARD WINNING CHOWDER presented by the Saanich Peninsula Chamber of Commerce

"Chowder Cook-off"

SEAFOOD CLAM CHOWDERCUP \$7.95	BOWL \$9.95
SOUP OF THE DAY (Changes Daily)CUP \$6.85	BOWL \$7.95

CRAB CAKE COMBOS-CHOWDER & SALADS

SEAFOOD CLAM CHOWDER & CRAB CAKES. .17.99

Our Specialty – Cup of homemade Seafood Clam Chowder, two pan-fried Crab Cakes topped with our special Pier Bistro sauce and grilled pita bread

CRAB CAKES & MIXED SALAD GREENS. .17.99

Crab Cakes with Bistro sauce on Salad Greens with Orange Citrus dressing and grilled pita bread.

THAI SALAD & CRAB CAKES. .17.99

Crab Cakes with Bistro sauce on our Thai Salad and served with grilled pita bread.

Prices subject to tax

FISH N' CHIPS BISTRO SPECIALITY

4oz DEEP SEA COD 'n' CHIPS	1 Piece ... 15.95	2 Pieces 20.95
4oz SALMON 'n' CHIPS	1 Piece ... 16.95	2 Pieces 23.95
4oz HALIBUT 'n' CHIPS	1 Piece ... 22.95	2 Pieces 30.95

We are proud to offer 4oz portions (not 2 or 3oz)

Pacific fresh Halibut, Cod or "Wild" Salmon, Battered and Deep-fried crisp and golden served with our homemade Fries, Pier Bistro's specialty Tartar sauce and Coleslaw.

DINNER SALADS

THAI SALAD. 16.99

Fresh Mix Salad Greens with roasted Cashews, Red onions and Tomatoes with deep fried Noodles & our homemade Thai Sesame Peanut dressing.

COB SALAD. 17.99

Our version – *A tossed Salad of mixed Greens, roasted Cashews, Green Grapes, Parmesan Cheese and Blue Cheese dressing topped with a sliced grilled Chicken Breast.*

GRILLED SALMON SALAD. . . 17.99

"Wild" Salmon Fillet Grilled and topped on a bed of Mixed Salad Greens with Feta Cheese, Roasted Red Peppers, Balsamic Vinaigrette and roasted Sunflower seeds.

HEART SMART SEA SALAD. . . 17.99

Shrimp & "Wild" Salmon Fillet Grilled and served on a bed of Mixed Salad Greens with Tomatoes and Red Onions all tossed with our homemade Orange Citrus & Sesame dressing.

GRILLED CAJUN HALIBUT WITH HOMEMADE MANGO SALSA...\$22.99

Yummy!!! Grilled Cajun Halibut Fillet topped with our Mango Salsa served on a bed of Mixed Salad Greens with Homemade Orange Citrus & Sesame dressing.

BURGERS

Served on Whole Wheat Buns with your choice of Soup, Salad, or homemade Fries.

ADD ONS: Mushrooms \$2.00 Onions \$1.00, Bacon, Swiss or Cheddar cheese \$2.75

PIER BEEF CHEESE BURGER \$15.99

Bistro Sauce, Mayo, Lettuce, Tomatoes, Red onion & pickles.

GRILLED CHICKEN BURGER \$16.99

Swiss Cheese, Tomato, Lettuce, Red onion, Mayo & Bistro Sauce with side of Mango Salsa.

VEGGIE BURGER \$15.99

Swiss Cheese, Roasted Herb Veggies, Lettuce, Tomatoes, Bistro & Mayo sauce.

HALIBUT BURGER \$22.99 OR SALMON BURGER \$17.99

With Lettuce, Tomatoes, Red onions with our homemade Tartar and Bistro sauce.

PIER OYSTER BURGER \$16.99

Home breaded and deep-fried, Lettuce Tomatoes & homemade Tartar sauce.



DINNER ENTREES

PIER BISTRO'S SEAFOOD MEDLEY \$35.00

Seared Salmon & Halibut on top of a Crab Cake drizzled with a homemade Brandy Cream Sauce and fresh Mango Salsa. Served with Chef Vegetables on a bed of Rice Pilaf.

PIER CAJUN HALIBUT \$31.00

Pan fried Cajun Halibut with Roasted Herb Potatoes in a Red Pepper cream sauce finished with Mango Salsa and a balsamic reduction. Served with fresh Chef Vegetables.

PECAN CRUSTED SALMON \$27.00

Grilled Pecan Crusted Salmon with Lemon Caper Quinoa, Shrimp and Potato Croquette garnished with Garlic Dill Compound Butter. Served with fresh Chef Vegetables.

HALIBUT & SALMON QUICHE \$25.00

House made with Halibut and Salmon baked to perfection in Puff Pastry with Hollandaise on top. Served with Fresh Chef Vegetables and Rice Pilaf.

SEAFOOD PUFF PASTRY \$27.00

Yummy.....Cod, Salmon, Shrimp, Crab, Spinach & Feta cheese wrapped in puff pastry and baked till golden brown, topped with Brandy Cream Sauce. Served with fresh Chef Vegetables and Rice Pilaf.