

Magellan's

MAGELLAN'S OYSTERS

RAW w/

- Louisiana Hot Sauce and Fresh Lemon
- Champagne Vinegar and Shallot Brunoise
- Soya Sauce, Sake, Fresh Ginger and Green Onion
- Absolut Vodka, Citrus Crème Fraiche and Tobiko

COOKED w/

- Fresh Chipotle Salsa
- Panchetta, Peppers and Garlic Butter
- Smoked BC Salmon, Saffron Crème, and Asiago
- Spinach, Ouzo, and Citrus Hollandaise

\$2 each / \$10 half dozen

TAPAS

Baked Goat Cheese in Filo over Organic Greens with a Pear, Fig and Port Chutney \$10

Chilled **Jumbo Prawns** with Avocado and Spicy Mango

Salsa \$12

Marinated **Raw Ahi Tuna Poke** with Spinach Gomei
\$12

Seared **Smoked Salmon Wrapped Scallops** over Baby
Greens with Gorgonzola, Candied Pecans, and Sherry
Maple Vinaigrette
\$12

Roast **Free Run Chicken Breast**, infused with Fresh Herbs
& Roast Garlic over a Poblano Pepper Achiote Compote
\$15

Flank Steak Arracherra, over Pepperonatta, with a Balsamic
Pinot Noir Reduction \$16

Pan Roasted **Breast of Duck** with a Maple Grapefruit Glaze
and Orange Chipotle Demi \$16

Chimmichirri **Lamb Chops** with Goat Cheese and Smoked
Tomato and Sweet Onion Soubis
\$18

Pan Seared **Wild Salmon Filet** with Fresh Herbs over
Fennel Compote and Saffron Crème \$14

Potato and Leek Crusted **Halibut Filet** over Wild Mushroom
Crème \$15

Seared Ahi Tuna in a Fresh Ginger and Wasabi Crust with
Pickled Ginger Beurre Blanc \$16

Spice Rubbed Prawns, Grilled with Sundried Tomato Salsa

and Lemon Butter \$17

Tempura'd **Lobster with Crab and Scallop Roll**, Shitake
Black Bean Timbale and Wasabi Beurre Blanc \$18

Side Dishes

Roast Garlic Mashed Potatoes
\$5

Wild Mushroom Risotto
\$6

Shoestring Fries with Malt Vinegar Reduction. \$5

Steamed Asparagus with Citrus Hollandaise \$6

Grilled Vegetable Medley \$5

Open Wednesday- Sunday
Kitchen hours 5pm-10pm

Please call 604-740-0904 for a reservation