

Dzaquaxtala (dinner)

pronounced "dza-kwach-sta-la"



APPETIZERS

Seafood Chowder

Piping hot, fresh and loaded. Served with house made bannock. 10

Sesame Garlic Prawns [GF]

8 Plump and delicious prawns coated in sesame seeds and sautéed slowly in garlic butter. 15.50

Bruschetta [V]

Garlic rubbed artisan bread topped with a mixture of tomatoes, basil, red onions and a house cheese blend baked to perfection and served with balsamic glaze. 15

Seafood Cakes

2 delicious seafood cakes with a mixture of prawns, salmon, halibut, bell peppers and red onions formed in to cakes, panko coated and flash fried until golden brown and served with a cajun and lime aioli. Served over a bed of greens. 16

Honey Garlic Chicken Bites

Crispy and tender chicken bites tossed in a house made honey garlic sauce, sprinkled with sesame seeds and served on a bed of greens. 15

Manila Clams [GF]

½ pound of locally sourced Manilla Clams steamed in white wine, garlic, butter, grape tomatoes and fresh mint. 14.50

Thai Mussels [GF]

½ pound of fresh mussels steamed in a mildly spicy thai cream sauce with flavours of lemongrass, lime, curry and garlic. 15

Calamari

Flash fried and served golden brown on a bed of lettuce topped with red onion, diced tomatoes and served with house made tzatziki. 14.50

[GF] – Gluten Free [V] – Vegetarian

Prices do not include tax