

Coastal Kitchen Café

Lunch Menu

Appetizers

COASTAL CALAMARI
Served with house made Tzatziki sauce. **13**

BREADED OYSTERS
Four fresh plump oysters breaded and fried. **10**

COWICHAN VALLEY CHICKEN WINGS
Farm fresh wings lightly dusted and tossed in Hot, Honey Garlic, or BBQ. **12**

POUTINE
Home cut fries, house made gravy and cheese curds. **8**

HOMEMADE CHICKEN TENDERS
Local chicken breaded in house, served with your choice of side, and Honey Mustard sauce. **11**

Steamer Bowl

Steamed in white wine, garlic, and butter, served with toasted garlic bread.

COMOX VALLEY CLAMS 16

SALT SPRING ISLAND MUSSELS 16

SEASONAL SHUCK AND CHUCK

Everything shellfish!
Please ask your server about what's in season right now.

Soup and Salad

THE DAILY
Daily house made soup. Ask your server for details.
Cup **5** Bowl **8**

SEAFOOD CHOWDER
Made fresh in house.
Cup **7** Bowl **10**

THE BERRY GODDESS

The Coastal favorite: candied walnuts, local greens, and red onions, served with our house made Blackberry Vinaigrette.
Full **10** Half **7**

KALE CAESAR SALAD

Romaine and kale, with fresh Parmesan, house made Caesar Dressing and garlic toast.
Full **10** Half **7**

BUTTER LETTUCE AND BEET SALAD

Tender butter lettuce, with beets, apple, cucumber, and goat cheese, with a Maple Balsamic Vinaigrette. **12**

SALAD ADDITIONS

Halibut Fillet **11** Sockeye Salmon **10** Cowichan Valley Chicken **7**

Fish Out Of Water

Fresh local fish, lightly battered with our house made Tartar sauce. Please tell your server if you prefer your fish seared.

HALIBUT & CHIPS

One Piece **18** Two Piece **23**

WILD SALMON & CHIPS

One Piece **15** Two Piece **21**

Burgers and Sandwiches

Served on a Kaiser Bun with lettuce and tomato, or on a Portofino gluten free bun, with your choice of fries, salad, or daily soup.

THE COASTAL BURGER

Six ounces of Redneck Heaven, with sauteed mushrooms, onions, Cheddar cheese and local bacon. **14**

HIPPY BURGER

Our house made veggie burger, served with a garlic aioli, and goat cheese. **13**

HALIBUT BURGER

Local halibut, seared, and topped with fresh house made black bean salsa and Tartar sauce. **17**

SOCKEYE BURGER

Local Sockeye salmon, seared, and topped with fresh mango salsa. **16**

OYSTER PO BOY

Two fresh oysters, breaded and fried. **14**

THE CHICKEN MEDITERRANEAN

Cowichan Valley chicken, pesto, artichoke hearts, and Mozzarella, on toasted ciabatta. **14**

THE BEEF BRISKET

Smoked beef, sauerkraut, and Mozzarella on ciabatta. **15**

UPGRADE TO SWEET POTATO FRIES, ONION RINGS, OR SEAFOOD CHOWDER FOR JUST \$2.