



PROVENCE

marinaside

CROQUE MONSIEUR BENEDICT \$20

black forest ham, gruyère cheese, sundried tomato butter on focaccia
hollandaise sauce, provençal roasted tomato, provence breakfast potatoes

CRAB CAKE BENEDICT \$25

crab and shrimp cakes, hollandaise sauce
provençal roasted tomato, provence breakfast potatoes

SMOKED SALMON BENEDICT \$21

corn pancakes, hollandaise sauce
provençal roasted tomato, provence breakfast potatoes

TWO EGGS ANY STYLE \$19

toasted baguette, provence breakfast potatoes, provençal roasted tomato
your choice of: bacon or smoked steelhead or veal sausages or roasted vegetables
or herbed turkey sausage (add \$2)

CHORIZO SCRAMBLE \$19

cured chorizo sausage, piquillo peppers, marinated tomatoes
fresh herbs, gruyère cheese, toasted baguette
provençal roasted tomato, provence breakfast potatoes

HAM AND CHEESE OMELET \$18

black forest ham, gruyère cheese, fresh herbs
provençal roasted tomato, provence breakfast potatoes

CRAB AND LOBSTER OMELET \$26

spinach, grape tomatoes, hollandaise sauce
provençal roasted tomato, provence breakfast potatoes

BEEF TARTINE ON BAGUETTE \$26

seared beef tenderloin, dijon mayonnaise, caramelized onion,
arugula, provençal roasted tomato
add a sunny side up egg \$3½ | add hollandaise sauce \$3





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MORNING GLORY

oj, crème de cassis de dijon

ORCHARD

giffard abricot du rousillon

RASPBERRY

giffard framboise de ronce

PINK GRAPEFRUIT

grapefruit juice, giffard pamplemousse rosé

MADE WITH TERRE CEVICO TREBBIANO FRIZZANTE \$9

MADE WITH BOTTEGA IL VINO DEI POETI PROSECCO \$12



PROSECCO MIMOSA FLIGHT \$55

make your own with a bottle of bottega il vino dei poeti prosecco and a selection of juices

FRENCH MIMOSA FLIGHT \$80

make your own with a bottle of françois labet crémant de bourgogne brut with a selection of juices

CHAMPAGNE MIMOSA FLIGHT \$165

make your own with a bottle of veuve clicquot yellow label brut with a selection of juices

SALTY DOG \$10

stolichnaya vodka, grapefruit Juice, salted rim

TEQUILA SUNRISE \$11

cazadores tequila, oj, house made grenadine

APEROL SPRITZ \$14

aperol, prosecco, soda, orange



CAESARS & BLOODY MARYS

MADE WITH STOLICHNAYA VODKA

MEDITERRANEAN \$17

house made provençal rim

garnished with a prawn, an olive, a pickled onion, pepperoncini, and a spicy bean

COWBOY \$16

kicked up with a shot of pickle juice and a peppered bacon rim
garnished with a spicy smoked pepperoni stick and a pickle spear

WEST COAST \$16

house made horseradish west coast sauce and a lemon pepper rim
garnished with smoked salmon and cucumber



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APPETIZERS

MAMIE SUZANNE'S FISH SOUP \$18
bold fish broth, crostini, gruyère et la rouille

SOUPE DU CHEF \$15
chef's daily creation

HERB CRUSTED GOAT CHEESE \$17
beurre blanc, balsamic reduction, frisée salad

CRAB AND SHRIMP CAKES \$20
baby kale and pickled beet slaw, house made mayonnaise

1lb STEAMED MUSSELS \$22
garlic, white wine, onion, cream, fresh herbs

HALF DOZEN HOUSE OYSTERS \$20
pear vinegar mignonette, fresh lemon

HALF DOZEN PREMIUM OYSTERS \$22
pear vinegar mignonette, fresh lemon

WILD PRAWN COCKTAIL \$19
chilled wild prawns, traditional cocktail sauce

SEARED HOKKAIDO SCALLOPS \$21
crispy leek and blue crab salad, crustacean beurre blanc

WINTER VEGETABLE SALAD \$18
curly endive, roasted delicata squash, toasted walnuts, blue cheese dressing
add grilled prawns \$12 | add grilled scallops \$16

SALADE MÉLANGÉE \$17
house pickled vegetables, mesclun greens, dijon balsamic vinaigrette

LA TOUR DE FRUITS DE MER \$114
½ dungeness crab, atlantic lobster salad,
hokkaido scallop crudo, wild prawn cocktail
grilled squid, fresh oysters, smoked steelhead,
smoked herring roe, pear vinegar mignonette
cocktail sauce, house made mayonnaise

PLATEAU DE FRUITS DE MER \$53
atlantic lobster salad, hokkaido scallop crudo,
grilled squid, wild prawn cocktail, fresh oysters,
cocktail sauce, pear vinegar mignonette



TWB

BITES

POMME FRITES \$9
add truffle oil \$2

POPCORN \$10
brown butter truffle oil

KALAMATA OLIVE & ANCHOVY TAPENADE \$9
house made crostinis

GARLIC PARSLEY MEATBALLS \$16
grana padano, garlic crouton,
onion and tomato sauce, mixed green salad

SAUCISSON SEC \$14
dry cured pork sausage, cornichons

FROG LEGS \$18
flat leaf parsley, sun dried tomato velouté

BC CHEESE PLATE \$22
two cheeses produced in bc, mixed olives,
fresh ½ baguette in a bag

CRISPY CALAMARI \$17
mixed green salad, lemon aioli

GRILLED AVOCADO WITH BABY SHRIMP \$17
espelette and lime dressing

ESCARGOT PROVENÇAL \$18
garlic, parsley, brandy, butter sauce

HALF BAGUETTE IN A BAG \$5
butter
add jim beam butter \$4
add balsamic vinegar and olive oil \$2



Vancouver Coastal Health advises "The consumption of RAW oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination" – Medical Health Officer



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ENTRÉES

SEAFOOD PLATTER PROVENÇAL \$59

½ lobster tail, wild prawns, hokkaido scallops, mussels, clams, fish, seasonal vegetables, seven grain rice

SMOKED LOIS LAKE STEELHEAD \$39

olive oil confit root vegetables, brussels sprout leaves, black garlic and balsamic vinaigrette

SAUTÉED WILD PRAWNS PROVENÇAL \$38

garlic, parsley, marinated tomato and brandy butter sauce, seven grain rice, zucchini spaghetti

DUNGENESS CRAB AND ATLANTIC LOBSTER BAMBOO RICE \$42

snap peas, tomato, fresh herbs, white wine butter sauce

WEST COAST STYLE BOUILLABAISSE \$42

wild prawns, hokkaido scallops, mussels, clams, fish, fingerling potatoes, gruyère et la rouille

DOVER SOLE \$56

sautéed rainbow carrots, steamed potatoes, lemon butter sauce with herring roe

WHOLE MEDITERRANEAN FISH \$42

roasted with red onion, tomato, lemon and white wine seasonal vegetables, seven grain rice

HALF CHICKEN PROVENÇAL \$38

brussels sprouts, fingerling potatoes with grainy mustard, lemon pan jus

GRASS FED BEEF TENDERLOIN \$45

green beans, sundried black olive mashed potatoes, red wine peppercorn jus
add ½ atlantic lobster tail provençal \$32

ROASTED FRENCHED RACK OF LAMB \$45

crusted with dijon and fresh herbs, baby bell peppers, fennel, gem tomatoes, artichoke hearts and sunchoke, lamb jus

SEAFOOD LINGUINI \$38

sautéed clams and mussels, grilled fish, wild prawns, roasted garlic, tomato sauce

WILD PRAWN AND HOKKAIDO SCALLOP SPAGHETTINI \$34

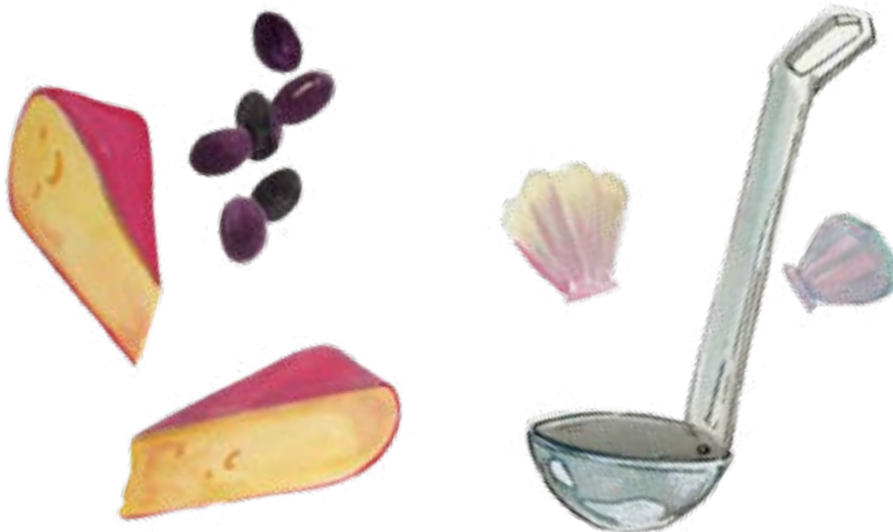
plum tomato sauce, roasted garlic, white wine, fresh herbs

WILD MUSHROOM RAVIOLI \$30

white wine butter sauce, garlic, fresh tomato, herbs, parmesan cheese
add grilled prawns \$12 | add grilled scallops \$16

VEGAN PANISSE CAKES \$29

artichoke hearts, root vegetables, artichoke and garlic confit spread, baby kale



For parties of 6 or more a 20% gratuity will be added to the bill. Separate bills are not available for groups of 6 or more. Please be aware that a fee will apply to any substitutions or alterations. | Outside food and beverages are not permitted in the restaurant.

As per health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.