



# PROVENCE marinaside



## APPETIZERS

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

**SOUPE DU CHEF \$14**  
chef's daily creation

**HERB CRUSTED GOAT CHEESE \$17**  
beurre blanc, balsamic reduction, baby spinach and belgian endive salad, crostini

**CRAB AND SHRIMP CAKES \$19**  
rainbow carrots, snap peas, red radishes, watercress, house made mayonnaise

**1lb STEAMED MUSSELS \$21**  
garlic, white wine, onion, cream, fresh herbs

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

**PRAWN COCKTAIL \$19**  
steamed prawns, traditional cocktail sauce

**SCALLOP CEVICHE \$19**  
espelette, orange, extra virgin olive oil, watercress, red radish

**NIÇOISE SALAD PROVENCAL \$21**  
seared rare albacore tuna, romaine lettuce, green beans, gem tomatoes, baby bell peppers, fingerling potatoes, niçoise olives, balsamic pickled quail egg, anchovy vinaigrette

**MEDITERRANEAN CAESAR SALAD \$17**  
focaccia crouton, shaved grana padano cheese, house made dressing  
add grilled prawns \$12 | add grilled scallops \$16

**PLATEAU DE FRUITS DE MER \$49**  
chilled atlantic lobster, scallop ceviche, grilled squid, fresh oysters, prawn cocktail, cocktail sauce, house made mayonnaise, pear vinegar mignonette



## BITES

**POMME FRITES \$8**  
add truffle oil \$2

**POPCORN \$10**  
brown butter truffle oil

**BLACK OLIVE TAPENADE \$8**  
house made crostinis

**GARLIC PARSLEY MEATBALLS \$14**  
grana padano, garlic crouton,  
onion and tomato sauce, mixed green salad

**SAUCISSON SEC \$14**  
dry cured pork sausage, cornichons

**GRILLED SQUID \$16**  
mediterranean couscous, marinated baby bell peppers,  
lemon chili vinaigrette

**BC CHEESE PLATE \$21**  
two cheeses produced in bc, mixed olives,  
fresh ½ baguette in a bag

**CRISPY CALAMARI \$15**  
mixed green salad, aioli

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

**SPANISH SARDINES \$16**  
toasted baguette, virgin sauce

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

**HALF BAGUETTE IN A BAG \$4**  
butter  
add jim beam butter \$4  
add balsamic vinegar and olive oil \$1

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

### SEARED STRIPE BASS \$42

leafy greens with lemon olive oil and gem tomatoes, quinoa, smoked tomato vinaigrette

### GRILLED LINE CAUGHT BC HALIBUT \$44

warm vegetable and fingerling potato salad, grapefruit, salsa verde

### SEAFOOD PLATTER PROVENÇAL \$59

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

### SAUTÉED WILD PRAWNS PROVENÇAL \$37

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

### CRAB AND LOBSTER BAMBOO RICE \$42

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

### BOUILLABAISSE \$38

west coast style, prawns, scallops, mussels, clams, fish, fingerling potatoes, gruyère et la rouille

### GRILLED FISH TRIO \$38

snap peas, sea asparagus, avocado, fingerling potato salad, spinach and buttermilk dressing

### GRASS FED BEEF TENDERLOIN \$44

asparagus, triple cooked potatoes, red wine peppercorn jus  
add ½ lobster provençal \$29

### HALF CHICKEN PROVENÇAL \$35

rainbow carrots, red radishes, pomme frites, lemon herb pan jus

### ROASTED FRENCHED RACK OF LAMB \$45

crusted with dijon and fresh herbs, moroccan couscous, roasted zucchini, lamb jus

### SEAFOOD LINGUINI \$37

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

### PRAWN AND SCALLOP SPAGHETTINI \$32

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

### WILD MUSHROOM RAVIOLI \$29

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

### ROASTED SHALLOT PANISSE \$29

chickpea cakes, tomato mushroom ragout, wilted greens, watercress, parsley oil



Parties of 6 or more people an 18% 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.