



# 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