



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 kale and belgian endive salad, crostini

CRAB AND SHRIMP CAKES \$19
konbu coleslaw, house made mayonnaise

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

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

HALF DOZEN FRESH KUSSHI OYSTERS \$25
pear vinegar mignonette, fresh lemon

PRAWN COCKTAIL \$19
steamed prawns, traditional cocktail sauce

SEARED HOKKAIDO SCALLOPS \$19
basque style bisque, baby bell peppers

WINTER VEGETABLE SALAD \$17
parmigiano reggiano dressing, grana padano tuille
add grilled prawns \$12 | add grilled scallops \$16

BOUILLON AUX FRUITS DE MER \$49
pink scallop, clams, mussels, prawn, lobster claw, saffron white wine virgin tomato broth



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

FROG LEGS \$18
tossed with fleur de sel and espelette
add jim beam butter \$4 | add provençal butter \$4

BC CHEESE PLATE \$21
two cheeses produced in bc, mixed olives,
fresh 1/2 baguette in a bag

CRISPY CALAMARI \$15
mixed green salad, aioli

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

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

HALF BAGUETTE IN A BAG \$4
butter
add jim beam butter \$4
add provençal 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