

Magellan's Waterfront Restaurant: Closed Tuesday Nights

Magellan's

MAGELLAN'S OYSTERS

RAW w/

- Louisiana Hot Sauce and Fresh Lemon
- Champagne Vinegar and Shallot Brunoise
- Soya Sauce, Sake, Fresh Ginger and Green Onion
- Absolut Vodka, Citrus Crème Fraiche and Tobiko

COOKED w/

- Fresh Chipotle Salsa
- Panchetta, Peppers and Garlic Butter
- Smoked BC Salmon, Saffron Crème, and Asiago
- Spinach, Ouzo, and Citrus Hollandaise

\$2 each / \$10 half dozen

TAPAS

Baked Goat Cheese in Filo over Organic Greens with a Pear, Fig and Port Chutney \$10

Chilled **Jumbo Prawns** with Avocado and Spicy Mango Salsa \$12

Marinated **Raw Ahi Tuna Poke** with Spinach Gomei \$12

Seared **Smoked Salmon Wrapped Scallops** over Baby Greens with Gorgonzola, Candied Pecans, and Sherry Maple Vinaigrette \$12

Roast **Free Run Chicken Breast**, infused with Fresh Herbs & Roast Garlic over a Poblano Pepper Achiote Compote \$15

Flank Steak Arracherra, over Pepperonatta, with a Balsamic Pinot Noir Reduction \$16

Pan Roasted **Breast of Duck** with a Maple Grapefruit Glaze and Orange Chipotle Demi \$16

Chimmichirri **Lamb Chops** with Goat Cheese and Smoked Tomato and Sweet Onion Soubis \$18

Pan Seared **Wild Salmon Filet** with Fresh Herbs over Fennel Compote and Saffron Crème \$14

Potato and Leek Crusted **Halibut Filet** over Wild Mushroom Crème \$15

Seared Ahi Tuna in a Fresh Ginger and Wasabi Crust with Pickled Ginger Beurre Blanc \$16

Spice Rubbed Prawns, Grilled with Sundried Tomato Salsa and Lemon Butter \$17

Tempura'd **Lobster with Crab and Scallop Roll**, Shitake Black Bean
Timbale and Wasabi Beurre Blanc \$18

Side Dishes

Roast Garlic Mashed Potatoes \$5

Wild Mushroom Risotto \$6

Shoestring Fries with Malt Vinegar Reduction \$5

Steamed Asparagus with Citrus Hollandaise \$6

Grilled Vegetable Medley \$5

Open Wednesday-Monday
Kitchen hours 5pm-10pm
Please call 604-740-0904 for a reservation