



APPETIZERS

SOUP DU JOUR

OR...

WAG SIGNATURE CRAB BISQUE

tomato, basil, crab, cream, herbs and spices cup 6.49 bowl 9.49

YAM FRIES

ginger aioli 9.99

CALAMARI

preserved lemon, jalapeno, red onion, lime salt, tzatzik 18.49

CRISPY WONTON PRAWNS

wonton crusted tiger prawns, chipotle plum sauce 14.99

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli, greens 16.99

CRAB CAKES

3 cakes, tarragon tarter, preserved lemon slaw 19.99

DRY RIBS

salt & lemon pepper, sriracha ranch 14.99

CHILI SOY GLAZED CHICKEN WINGS

1LB of wings, roasted peanut glaze sesame cucumber lime aioli 18.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame cucumber lime aioli 18.49

STEAMED MUSSELS

3/4 lb of fresh mussels, tomato basil white wine broth, house cut fries 19.99

SHORTRIB POUTINE

fries, braised beef shortrib, cheese curds, demi, horseradish aioli 15.99

BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon aioli parmesan, capers, wonton chips 17.49

CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glaze, sriracha tofunaise 14.49

MONDAY TO FRIDAY

HAPPY HOUR



3 pm to 5 pm

DRINKS

LOCAL BREWS

Lager & Pale Ale (16oz) \$5

HOUSE WINES

Red & White \$6

SIGNATURE COCKTAILS

Slim Soda \$4 Caesar \$5 Sangria \$6

CRAB CAKES \$15

CALAMARI \$13

CHICKEN WINGS \$13

SHORTRIB POUTINE \$11

CRISPY BRUSSEL SPROUTS \$11

SMOKED SALMON WONTON CRISPS \$12

NIBBLES

SALAD TOPPERS

...add 8oz Cajun Chicken Breast 8.99

...4 garlic prawns 6.99

...3 scallops 9.99

STARTER SALADS

WAG KALE N' GREENS SALAD

Yuzu sesame dressing, honeydew, pear, five spice almonds, feta 14.99

CAESAR SALAD

romaine & kale, pecorino romano, fried capers, balsamic, croutons 15.49

ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved lemon & honey vinaigrette 14.49

ENTREE SALADS

CAJUN CHICKEN CAESAR SALAD

romaine & kale, pecorino romano, roasted garlic, fried capers, balsamic, croutons 23.99

STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers, goat cheese, strawberries, strawberry dill vinaigrette 25.99

SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried cranberries, roasted almonds, maple balsamic vinaigrette 25.49

TURN OVER FOR MORE DELICIOUS OPTIONS



prices do not include taxes

GF - gluten free -

OF - item has no gluten ingredient but may contain traces - Please notify server of all allergies -

Ocean Wise -

BEACH FARE

served with garlic fries or house salad

sub caesar \$2.49, sub yam fries \$2.49, sub lettuce wrap (no charge) sub cup of tomato crab bisque or daily soups \$1.49

WAG CHEESESTEAK BAGUETTE

braised shortrib, roasted red pepper & onion, mozza, rosemary jus 18.99

GRILLED STEELHEAD BURGER

lemon dijon aioli, arugula, sweet chili pickled red onion, brioche bun 18.49

WAG BURGER

peppered bacon, mozza, roasted garlic red relish, smokey mustard, mayo, arugula, brioche bun 19.99

TURN OVER FOR MORE DELICIOUS OPTIONS



FISH TACOS

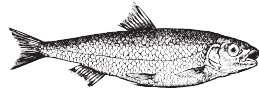
two tacos, cajun snapper, pico de gallo, avocado, preserved lemon slaw, chipotle aioli (2) 13.99 (3) 18.99

COD & CHIPS

2 piece cod, tempura batter, home made tartar sauce 17.99

STEELHEAD & CHIPS

2 piece steelhead, tempura batter, home made tartar sauce 24.99



WAG WILD RICE BOWLS

All bowls served with organic brown & wild rice, stir fried vegetables, pickled red cabbage & carrots *Stir fried veggies - onions, red peppers, bok choy & zucchini

GRILLED AHI TUNA

Wasabi ranch, ginger aioli, cucumbers, sesame, wonton chips 22.99 3oz / 27.99 6oz

HOISIN BRAISED BEEF

Kimchi Cream, carrots, chives, wonton chips 22.99 6oz / 27.99 9oz

TERIYAKI FRIED CHICKEN

Spicy lemon cream, coleslaw, butter pickles, wonton chips 21.99 6oz / 26.99 9oz

VEGAN FRIED BRUSSEL BOWL

maple garlic soy sauce, sriracha tofunaise, chives 19.99

PASTAS & POTS

PESTO CHICKEN LINGUINE

8oz chicken breast, brie cheese, artichokes, sun-dried tomatoes, red onion, pesto cream sauce 25.49

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels, red onion, tomato basil cream 24.49

MEDITERRANEAN GNOCCHI

House made gnocchi, mushrooms, zucchini, onion, marinara, topped with goat cheese and basil 21.99

STEELHEAD GNOCCHI

House made gnocchi, smoke salmon, red onion, spinach, caper cream sauce, 4oz steelhead filet 28.99

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus, basil pesto, sun-dried tomato pesto 26.99

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans, onions, lemon chili cream 22.99

SEAFOOD HOT POT

prawns, steelhead, snapper, fresh mussels, spicy red curry cream, rice noodles 24.99

KIDS

(Under 12 years old)

CHICKEN STRIPS & FRIES 13.00

PENNE ALFREDO 12.00

CHEESEBURGER & FRIES brioche bun, patty, mozza, ketchup 16.00

GF GRILLED STEELHEAD with rice & veggies 15.00

GF ROASTED 8OZ CHICKEN BREAST with rice & veggies 14.00

ENTREES

served with jasmine rice & seasonal vegetables

STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto & goat cheese stuffing, tarragon cream 28.49

BRAISED BEEF SHORT RIB

slow braised in a house made hoisin BBQ sauce 35.99

GF CURRY & KAHLUA PRAWNS

oceanwise tiger prawns, Kahlua yellow curry cream reduction 24.49

GF PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 29.49



DESSERT

CHOCOLATE PEANUT BUTTER PIE WAGS "infamous" dessert 10.99

GF CHOCOLATE GANACHE TORTE raspberry coulis, vanilla ice cream 10.49

HOMEMADE TIRAMISU fresh fruit coulis 9.99

GF CREME BRÛLÉE vanilla, lemon, caramelized sugar 9.99

CHURRO CHEESECAKE Dulce de leche caramel sauce, churro bites 11.99