



APPETIZERS

SOUP DU JOUR

OR...

WAG SIGNATURE CRAB BISQUE

tomato, basil, crab, cream, herbs and spices cup 7.99 bowl 9.99

YAM FRIES

ginger aioli 9.99

CALAMARI

preserved lemon, jalapeno, red onion, lime salt, tzatzik 19.49

CRISPY WONTON PRAWNS

wonton crusted tiger prawns, chipotle plum sauce 16.49

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

spicy sweet soy, ginger & scallions 15.99 ~ or, classic salt and pepper

CHILI SOY GLAZED CHICKEN WINGS

1LB of wings, roasted peanut glaze sesame cucumber lime aioli 19.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame cucumber lime aioli 19.49

STEAMED MUSSELS

3/4 lb of fresh mussels, tomato basil white wine broth, house cut fries 22.49

SHORTRIB POUTINE

fries, braised beef shortrib, cheese curds, demi, horseradish aioli 16.49

BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon aioli parmesan, capers, wonton chips 18.49

CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glaze, sriracha tofunaise 16.99

MONDAY TO FRIDAY

DRINKS

LOCAL BREWS

Lager & Pale Ale (16oz) \$6

HOUSE WINES

Red & White 6oz \$6 9oz \$9

SIGNATURE COCKTAILS \$7 each

Berry Mojito / House Sangria / Pineapple Coconut Margarita

HAPPY HOUR



3pm to 5pm

CRAB CAKES \$16

CALAMARI \$15

CHICKEN WINGS \$15

SHORTRIB POUTINE \$12

CRISPY BRUSSEL SPROUTS \$12

SMOKED SALMON WONTON CRISPS \$13

NIBBLES

SALAD TOPPERS

...add 7oz Cajun Chicken Breast 9.49

...6 garlic prawns 9.99

...3 scallops 9.99

STARTER SALADS

WAG HOUSE GREENS SALAD

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

CAESAR SALAD

romaine, pecorino romano, fried capers, balsamic, croutons 16.49

ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved lemon & honey vinaigrette 15.99

ENTREE SALADS

CAJUN CHICKEN CAESAR SALAD

romaine, pecorino romano, roasted garlic, fried capers, balsamic, croutons 25.99

STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers, goat cheese, strawberries, strawberry dill vinaigrette 26.99

SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried cranberries, almonds, maple balsamic vinaigrette 26.99

TURN OVER FOR MORE DELICIOUS OPTIONS



prices do not include taxes

~ gluten free ~

~ 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 \$1.99

WAG CHEESESTEAK BAGUETTE

braised shortrib, roasted red pepper & onion, mozza, rosemary jus 19.99

GRILLED STEELHEAD BURGER

lemon dijon aioli, arugula, sweet chili pickled red onion, brioche bun 19.99

WAG BURGER

peppered bacon, mozza, roasted garlic red relish, smokey mustard, mayo, arugula, brioche bun 23.49



FISH TACOS

two tacos, cajun snapper, pico de gallo, avocado, spiced Mexican rice, chipotle aioli (2) 16.49 (3) 22.49

COD & CHIPS

cod, tempura batter, home made tartar sauce 1 piece 14.99 / 2 piece 19.99

STEELHEAD & CHIPS

steelhead, tempura batter, home made tartar sauce 1 piece 18.99 / 2 piece 26.99

TURN OVER FOR MORE DELICIOUS OPTIONS



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 & edamame

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 23.49 6oz / 28.49 9oz

TERIYAKI FRIED CHICKEN

Spicy lemon cream, coleslaw, butter pickles, wonton chips 23.49 6oz / 28.49 9oz

CRISPY TOFU BOWL

togarashi hot honey, yam, chili cucumber 22.99

PASTAS & POTS

PESTO CHICKEN LINGUINE

7oz chicken breast, brie cheese, artichokes, sun-dried tomatoes, red onion, pesto cream sauce 26.99

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels, red onion, tomato basil cream 26.99

FETTUCCINE CACIO E PEPE WITH PRAWNS

fresh house made pasta, heirloom tomato, black pepper & parmesan reggiano cheese sauce, 8 tiger prawns 29.99

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus, basil pesto, sun-dried tomato pesto 27.99

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans, onions, lemon chili cream 24.99

SEAFOOD HOT POT

prawns, steelhead, snapper, fresh mussels, spicy red curry cream, rice noodles 26.99

KIDS

(Under 12 years old)

CHICKEN STRIPS & FRIES 13.50

PENNE ALFREDO 13.00

CHEESEBURGER & FRIES

brioche bun, patty, mozza, ketchup 16.00

GRILLED STEELHEAD

with rice & veggies 16.00

ROASTED 7OZ CHICKEN BREAST

with rice & veggies 16.00

ENTREES

served with jasmine rice & seasonal vegetables

STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto & goat cheese stuffing, tarragon cream 29.99

HOISIN BBQ BRAISED BEEF

8 oz boneless beef shank, ginger scallions 36.99

CURRY & KAHLUA PRAWNS

white tiger prawns, Kahlua yellow curry cream reduction 25.99

PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 30.99



DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 11.49

CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 10.49

HOMEMADE TIRAMISU

fresh fruit coulis 10.49

CREME BRÛLÉE

vanilla, lemon, caramelized sugar 10.49

WHITE CHOCOLATE CHEESECAKE

white chocolate ganache, strawberry coulis 11.99