

LUNCH 11:00 - 4:30 p.m.

Vote For Victoria's Favourite Amorous Oyster

Each week for the next 6 weeks Steamship Grill will be featuring a specific oyster in our buck a shuck happy hour and during regular hours. One oyster, one vote! How democratic! We will be keeping track on the Oyster scoreboard in house.

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THE AMOUROUS OYSTER COMPETITION a different feature oyster each week. The most consumed wins our amorous oyster trophy \$1.95

\$1.00

HH BUCK A SHUCK EVERY DAY 3:00 - 6:00

	WHISKEY CRAB SOUP rich tomato base, rye, rock crab, croutons, creme fraiche a little larger with garlic bread	\$6.95 \$8.95
	FRIED PACIFIC OYSTERS ale dipped, panko and herb crusted with house made tartar add fresh cut fries or artisan greens add a sleeve (14oz) of Phillips 78 Kolsch	\$11.95 \$14.95 \$5.00
)	FIRECRACKER SHRIMP butter, garlic, tomatoes, sambal, green onions and V.I. Lager, with garlic toast add a sleeve (14oz) of Vancouver Island Lager	\$12.95 \$5.00

ENTRÉES

FAT TUG MUSSELS fresh Salt Spring Island mussels, sautéed with Fat Tug IPA, caramelized onions, bacon and fennel broth. fresh cut fries, garlic toast add a sleeve (14oz) of Driftwood Fat Tug IPA	\$19.95 \$5.00
AMBER ALE CHEDDAR CRAB MELT served open faced with fresh cut fries or artisan greens add a sleeve (14oz) of Lighthouse Race Rocks Amber Ale	\$15.95 \$5.00
BLUE BUCK CLAM, MUSSEL AND OYSTER STEW clams, mussels and oysters simmered with potatoes, corn, tomatoes with Blue Buck Pale Ale broth add a sleeve (14oz) of Phillips Blue Buck Pale Ale	\$21.95 \$5.00
LINGUINE VONGOLE Manila clams, Vancouver Island Lager sauce, parmesan cheese add a sleeve (14oz) of Vancouver Island Lager	\$17.95 \$5.00
CLAM OR MUSSEL POT simply steamed in white wine, garlic with fresh cut fries and garlic toast	\$18.95

Featured Local Craft Beers











DINNER

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STARTERS

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THE AMOUROUS OYSTER COMPETITION a different feature oyster each week. The most consumed wins our amorous oyster trophy	\$1.95	\$JE
HH BUCK A SHUCK EVERY DAY 3:00 - 6:00	\$1.00	
WHISKEY CRAB SOUP - rich tomato base, rye, rock crab, croutons, creme fraiche a little larger with garlic bread	\$6.95 \$8.95	
FRIED PACIFIC OYSTERS - ale dipped, panko and herb crusted with house made tartar add fresh cut fries or artisan greens add a sleeve (14oz) of Phillips 76 Kolsch	\$11.95 \$14.95 \$5.00	
\$ FIRECRACKER SHRIMP - butter, garlic, tomatoes, sambal, green onions and V.I. Lager, with garlic toast add a sleeve (14oz) of Vancouver Island Lager	\$12.95 \$5.00	

ENTRÉES

FAT TUG MUSSELS - fresh Salt Spring mussels, sautéed with Fat Tug IPA, caramelized onions, bacon and fennel broth. fresh cut fries, garlic toast add a sleeve (14oz) of Driftwood Fat Tug IPA	\$19.95 \$5.00
BLUE BUCK SHELLFISH BOIL - clams, mussels and shrimp simmered with potatoes, corn and tomatoes in a tasty fennel Blue Buck Pale Ale broth add a sleeve (14oz) of Phillips Blue Buck Pale Ale	\$19.95 \$5.00
LINGUINE VONGOLE - Manila clams, Vancouver Island Lager sauce, parmesan cheese add a sleeve (14oz) of Vancouver Island Lager	\$17.95 \$5.00
STEAK AND SHELLS - 8 oz center cut aged sirloin with choice of half pound of clams or mussels simmered in Blue Buck fennel broth add a sleeve (14oz) of Phillips Blue Buck Pale Ale	\$26.95 \$5.00
CLAM OR MUSSEL POT - simply steamed in white wine, garlic with fresh cut fries and garlic toast	\$18.95
WEST COAST SIRLOIN - our classic 8 oz center cut sirloin topped with crab, shrimp and whiskey cream, potatoes and fresh vegetables	\$27.95

Featured Local Craft Beers

