

QUAY WEST

KITCHEN & CATERING

Nanami Dusted Calamari - 11

Tender soy marinated squid, fried and drizzled with nanami aioli and topped with crispy nori.

Cajun Oysters - 11 1/2

Local oysters crispy fried in cajun spice and served with creole dip.

Quay West Baked Oyster - 11 1/2

Local oysters pan seared on seasoned Arugula, bacon and onion. Baked with miso mayo.

Quay West Seafood Nachos - 16

Fresh corn tortilla chips topped with salmon, snapper, baby shrimp, tomato, green onion and cheese, served with fresh cut pineapple salsa.

Dungeness Crab and Shrimp Cakes - 14

Topped with salsa fresca and drizzled with spicy mayo.

Crispy Chicken Wings - 12

Cowichan Bay free range wings coated in our own spice blend and tossed in your choice of sauce.

Sauce Choices: Hot, BBQ, Sweet Thai Chili or Salt & Pepper.

Steak Cut Onion Rings - 8 3/4

Thick cut onions, panko breaded and served with creole aioli dip.

Cajun Prawn Skillet - 12

Cajun butter sauteed prawns with tomato and onions, drizzled with chili mayo and served with foccacia.

Warmed Smoked Salmon and Goat Cheese Dip - 12 1/2

Served with fresh corn tortilla chips. Great for sharing.

Yam Fries - 7 1/2

Served with chipotle aioli dip.

Pulled Pork Tostada - 10

House made pulled pork in chili tequila BBQ sauce on crispy wonton with fresh cut pineapple salsa.

Appetizers

Classic Burgers

Served with lettuce, tomato and dill pickle with choice of day soup, salad or fries. - Rice Bun substitution - 1 1/2

Quay West Burger - 13 1/2

Beef or chicken with smoked cheddar, bacon and quay relish.

Grilled Sockeye Salmon Burger - 15 3/4

With tartar sauce and pickled red onion.

Bayou Oyster Burger - 13

Cajun dusted oysters with creole mayo.

Portabello Burger - 12

With roasted red pepper, goat cheese and creole mayo. A vegetarian favorite.

Signature Burgers

Served with lettuce, tomato and quay relish.

Cajun Halibut Burger - 17 1/2

With creole mayo and salsa fresca.

Bacon Blue Burger - 14

Beef or chicken breast, bacon, blue cheese and caramelized onion.

BBQ Burger - 14 1/2

Beef or chicken breast, BBQ sauce, steak cut onion ring and smoked cheddar.

Breakfast Burger - 14 1/2

Beef or chicken breast, bacon, overeasy egg and smoked cheddar.

Mushroom Burger - 14 1/2

Beef or chicken breast, portobello mushroom, jack cheese.

Classic Favorite

Fish and Chips

Local fish in pale ale beer batter with plenty of fries and coleslaw.

Halibut and Chips

1 Piece - 14 2 Piece - 19 3/4

Salmon and Chips

1 Piece - 13 2 Piece - 17

Quay West Coast Crepes - 19 1/2

Filled with shrimp, salmon, scallops and snapper, Served with caesar salad on the side.

Burgers & Classics

Soups & Salads

Day Soup - Cup 4 Bowl 6 - Using only the freshest ingredients.

Pacific Rim Chowder - Cup 5 1/4 Bowl 7
Chipotle, coconut milk with sweet corn and assorted seafood.

Caesar/Chowder Combo - 12 1/2
Bowl of our house chowder and caesar salad with foccacia.

Crisp House Mixed Greens - Small 5 Large 7 - With choice of dressing.

Roasted Garlic Caesar Salad - Small 6 1/2 Large 9 1/2
Housemade dressing with lots of roasted garlic, asiago cheese and garlic croutons.
Add: Chicken Breast - 5.95 Ice Water Shrimp - 5.95 Sirloin Steak - 6.95

Blue Sirloin Salad - 17
Crisp romain tossed with housemade blue cheese dressing garnished with grape tomatos and spiced almonds, topped with sliced sirloin steak and crumbled blue cheese.

Quay West Coast Salmon Salad - 17
Brown sugar cured sockeye salmon gently poached in maple syrup and served over our house greens with goat cheese.

Roasted Beet and Rocket Salad - 12 1/2
Candied pecans, goat cheese, granny smith apple, white balsamic dressing.

Sandwiches

Served with your choice of soup, salad or fries. Sub rice bun 1 1/2

Tacones - 15 1/2
Grilled tortilla rolled with coleslaw, salsa fresca, pickled red onion and choice of sockeye salmon or spicy prawns.

Pulled Pork Sandwich - 12
Tender pulled pork in our spiced BBQ sauce, with coleslaw and jack cheese.

New York Strip Dip - 14 3/4
Thinly sliced slow roasted Canadian striploin with caramelized onion on ciabatta with horseradish mayo and au jus dip.

Cranberry Turkey Salad Clubhouse - 13 1/2
Cranberry turkey salad, bacon, smoked cheddar, crisp greens and tomato.

Turkey Dip - 13 1/2
Fresh roasted turkey breast in crisp ciabatta with cranberry sauce, mayo and turkey gravy for dipping.

Steak Sandwich - 14 1/2
6 oz AAA Canadian sirloin steak served on garlic toast with sauteed garlic mushrooms and onions.

Shrimp Club Wrap - 13 1/4
Grilled spinach tortilla filled with baby ice water shrimp, bacon, greens, tomato and shredded monterey jack cheese with peppercorn ranch.

Chicken Cordon Blue Sandwich - 14
Breaded chicken breast topped with black forest ham and jack cheese in toasted ciabatta with lettuce, tomato and peppercorn ranch.

Cuban Sandwich - 14
BBQ pulled pork, black forest ham, sliced dill pickle, jack cheese and ranch dressing.

Soups, Salads & Sandwiches

Pastas & Rice Bowls

Kung Pao Stir-fry - 17³/₄

Sauteed vegetables and noodles with crushed peanuts and our garlic ginger kung pao sauce.
Your choice of chicken or prawns.

Coconut Curry Rice Bowl - 17³/₄

Served with naan bread.
Your choice of chicken or prawns.

Jambalaya Penne - 19¹/₂

Chicken, chorizo sausage, prawns, peppers and onions in cajun cream sauce and served with parmesan foccacia.

Quay West Coast Fettuccine - 21

Spinach fettuccine, salmon, mussels, prawns and scallops in rose sauce, served with parmesan foccacia.

Wild Mushroom Ravioli - 18¹/₂

Served in tomato florentine sauce and topped with goat cheese.

Pacific Rim Fisherman's Stew - 24¹/₂

Salmon, halibut, prawns, scallops and mussels in creamy stew over basmati rice.

Mains

Available before 4:00 with coleslaw and choice of soup, salad or fries.

Salmon Oscar - 23

Grilled wild salmon topped with crab and shrimp, baked with miso mayo. Served with fresh vegetables and rice pilaf.

Salmon and Prawns - 23

Grilled salmon with garlic prawn skewer. Served with fresh vegetables and rice pilaf.

Cajun Halibut - 24¹/₂

Topped with fresh cut pineapple salsa. Served with fresh vegetables and rice pilaf.

Wild Mushroom Chicken Breast - Light 15¹/₂ | Entree 19¹/₂

Herb roasted chicken breast in wild mushroom asiago cream. Served with fresh vegetables and chefs potato.

Dungeness Crab Cakes - 24

Served with salsa fresca and chili mayo with fresh vegetables and rice pilaf.

Pork Schnitzel Champignon - Light 15 | Entree 18

Panko breaded pork loin with mushroom peppercorn sauce. Served with fresh vegetables and chefs potato.

Steak and Prawns - 6oz Sirloin 21 | 8oz Sirloin 24 | 8oz New York 25 | 10 oz New York 28

Firegrilled steak paired with garlic prawn skewer. Served with fresh vegetables and chefs potato.

Crab Cake Sirloin - 24

8 oz Sirloin topped with Dungeness crab cake and chipotle butter. Served with fresh vegetables and chefs potato.

Grilled New York Steak - 8 oz 20 | 10 oz 24

Charbroiled to your specifications and topped with peppercorn sauce. Served with fresh vegetables and chefs potato.

Personalize your steak

Add Garlic Mushrooms - 2¹/₂ | Prawn Skewer 6³/₄ | Sauteed Onions 2 | Blue Cheese 2¹/₂ | Peppercorn Sauce 3

Blue Rare - Cool Center, Red Throughout
Medium Rare - Warm Red Centre, Pink Throughout
Medium Well - Pink Centre

Rare - Warm Center, Red Throughout
Medium - Pink Throughout
Well Done - No Pink, Cooked Throughout

Pastas, Rice Bowls & Mains