



Pink Peppercorn

Seafood House

FIRST COURSE

Dinner 6 Days a week, Tues to Sunday – 5 pm to 10 pm

DAILY SELECTION OF FRESH SHUCKED OYSTERS market price
served with smoked tomato vinaigrette

*"The consumption of RAW oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination. - Medical Health Officer*

MANILA CLAM CHOWDER 13.95

OUR DAILY SOUP 12.95

LOBSTER BISQUE 16.95
garnished with baby shrimp

SEASONAL GREEN SALAD 12.95
tossed in an orange vinaigrette & topped with blue cheese crumble

CAESAR SALAD 14.95
add baby shrimp 8.95

PANKO CRUST PAN SEARED GOAT CHEESE SALAD 15.95
with scallion, Dijon & balsamic dressing

WARM SPINACH PRAWN & PAPAYA SALAD 16.95
with cilantro, chili garlic dressing

CALAMARI 15.95
served with tzatziki

TRIO OF TARTARE 15.95
Ahi tuna, salmon & scallops with soy wasabi sauce

TIGER PRAWN OR BABY SHRIMP COCKTAIL 15.95
served with cocktail sauce

SAN FRANCISCO STYLE MUSSELS 18.95
leek, concassé & basil, cracked black pepper in white wine garlic sauce

SEAFOOD PLATTER per person 26.95
oysters, mussels, prawns, scallops, candied salmon
crab claws, baby shrimp & crisp vegetables

CRAB & SALMON CAKE 15.95
served with frisée & Asian style tamarind sauce

WE ONLY USE THE FINEST AND FRESHEST SEASONAL INGREDIENTS AND PREFER TO BE TEMPORARILY OUT OF AN ITEM RATHER THAN SERVE PRODUCTS THAT DO NOT MEET OUR QUALITY STANDARDS.

FOOD ALLERGIES, PLEASE INFORM YOUR SERVER

MAIN COURSE

CHEF'S CREATION

*each day the Chef creates an extraordinary dish,
utilizing the freshest seafood available.
market price*

SALMON WELLINGTON 41.95
*a Pink Peppercorn style – local salmon, fresh baby shrimp & mushroom duxelle,
baked in a golden puff pastry, Pinot Noir Sauce*

FRESH NOVA SCOTIA LOBSTER market price
*steamed to order & served with drawn butter
Thermidor add 12.00*

SMOKED ALASKAN BLACK COD 46.95
*served with country mashed potatoes,
market vegetables & a lemon butter sauce*

WEST COAST BOUILLABAISSÉ 36.95
*a selection of fresh fish, shellfish & julienne vegetables,
simmered in a tomato saffron & fennel broth*

CEDAR PLANK WILD BC SALMON 36.95
*served with country mashed potatoes,
market vegetables with a mango tomato chutney*

BLACKENED LOUISIANA STYLE CATFISH 36.95
Yukon gold mashed potatoes, market vegetables & mango salsa

AHI TUNA "PEPPER CRUST" 45.95
*accompanied with fresh herbs, lemon pepper risotto
& a lemon butter sauce*

GRILLED FREE RANGE CHICKEN BREAST 32.95
accompanied with Yukon gold mashed potatoes, market vegetables & sage jus

SAUTEED SCALLOPS & PRAWNS 36.95
served with basmati rice, market vegetables, garlic, white wine chive cream sauce

10 OZ NEW YORK STEAK 45.95
*served with mashed potatoes, market vegetables & peppercorn sauce
(add six prawns for \$12.95)*

ROASTED RACK OF LAMB 46.95
served with country mashed potatoes, market vegetables, rose mary demi

AGED ALBERTA BEEF TENDERLOIN 59.95
served with Yukon gold mashed potatoes, market vegetables & thyme jus

PACIFIC RIM SEAFOOD PASTA "LINGUINE" 36.95
medley of fish with prawns, scallops, mussels and clams in a tomato sauce

**PINK PEPPERCORN WOULD BE PLEASED TO PREPARE
ANY SPECIAL DIETARY REQUESTS OR VEGETARIAN OPTIONS**



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Seafood House

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www.eddypinkpeppercorn.com