

Oysters

- Fresh Oysters on the Half Shell** ea.3.50
ponzu mignonette, or
chilled soda & limoncello
- Baked Oyster Neptune** 15.00
lobster & hand peeled baby shrimp
cream cheese, panko caper crust
- Masa Fried Oysters** 12.00
tortillas, bbq corn salsa,
fresh guacamole, crème fraiche

« The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination »

*Medical Health Officer
By order of Vancouver Coastal Health*

Salads & Chowder

- Seafood Corn Chowder** 8.00
baby corn and cream
clams and fresh fish
- Organic Spring Greens** 12.00
cabernet sauvignon vinaigrette
Macedonian feta, carrot spaghetti
fresh oregano, teardrop tomato
- Monks Caesar Salad** 11.00
anchovy emulsion, brioche croutons
crispy capers, grated parmesan
add chicken, shrimp 5.00
add salmon 7.00
- Candied Salmon Salad** 16.00
baby spinach,
peppered goat cheese, field berries
vanilla pod balsamic vinaigrette
- Roasted Mongolian Chicken Salad** 16.00
soya marinade, crispy wontons,
black sesame vinaigrette,
gourmet greens, mandarin oranges
- Roasted Beet Salad** 14.00
roasted local candied beets
orange-thyme marinade
Okanagan goat cheese in phyllo pastry
served with frozen grapes

Small Plates

- Seared Hawaiian Ahi Tuna** 15.00
tempura bits, avocado emulsion
ponzu, crisp wonton, julienne vegetables
flying fish roe
- Classic Cheese Burger Sliders** 16.00
three mini burgers with AAA prime rib
cheddar cheese, red relish, garlic aioli
- Dim Sum** 12.00
ha gau (shrimp dumpling)
siu mai (pork & prawn mousse dumpling)
traditional dipping sauces
- Flash Fried Calamari** 14.00
seasoned Japanese panko,
red onion, cilantro & tzatziki
- Manilla Clams** 16.00
sweet corn and white wine broth
sea salt and black pepper popcorn
- Baby Back Ribs** 15.00
bourbon barbeque sauce,
shoe string fries
savoy cabbage slaw
- Crab & Shrimp Cakes** 15.00
house made dungeness crab &
hand peeled baby shrimp cake,
spinach & artichoke dip,
bouquet micro greens

Casual Plates

- Monks Prime Rib Burger** 16.00
6 oz ground prime rib patty,
cheddar cheese, bacon,
sautéed mushrooms, ,
red relish & roasted garlic mayo
yukon gold fries
- Lobster BLT Burger** 17.00
dill havarti, double smoked bacon,
roma tomatoes, citrus aioli,
Yukon gold fries
- Monks Fish & Chips** 16.00
battered & fried pacific cod,
savoy cabbage slaw, traditional tartar sauce

Mussels

- Honey Brown Lager Mussels** 18.00
double-smoked hickory bacon,
braised leeks, monté au beurre
- Smoked Tomato Mussel Caprese** 18.00
smoked tomato rosé, crispy onions,
fresh basil, baby bocconcini
- Coconut Masala Mussels** 18.00
fresh mango, toasted cashew nuts
papadum crisp

Main Plates

- Crusted Ahi Tuna** 29.00
seared ultra rare, black olive salt crusted
tomato concassé, capers, anchovies
oven roasted red potatoes
organic olive oil, fresh oregano
- Grilled Wild Salmon & Jambalaya** 24.00
andouille sausage, house smoked ham hock
fresh peas, tomato confit with orzo pasta
fire roasted peppers
- 8 oz. Spring Creek Sirloin** 29.00
organic AAA beef
lobster and tarragon cheese fondue
pomme frites, grilled asparagus,
shiraz demi-glace
- Spinach & Ricotta Conchiglie** 26.00
stuffed italian pasta shells,
plum tomato rosé,
portabello brunôise, asiago cheese
- Vancouver Bouillabaisse** 30.00
crab, mussels, clams, prawns,
squid, vegetable dumplings,
scallops, mixed white fish
aromatic tomato,
lime & coconut broth,
grilled filone bread, red curry rouille
- Shellfish Platter** 28.00
black cod, salmon, ahi tuna,
scallops, prawns, mussels, & clams,
jasmine rice, citrus beurre blanc

MONK McQUEENS 

Fresh Seafood & Oyster Bar

Executive Chef Jeff Batt

17% gratuity added to all parties
of 8 persons or more