

Seagrille

SEAFOOD & SUSHI
AT BRENTWOOD BAY RESORT

Soup

Prawn & Lobster Bisque 14
herbed crostini, red pepper oil

Roasted Butternut Squash Soup 12
crème fraîche, gruyère cheese

Miso Soup 4
seaweed & green onions

Salad

Seagrille Organic Greens 12
mixed greens, Grana Padano, & toasted hazelnuts

Spinach & Blue Cheese Salad 16
blue cheese poached pear, walnuts & port vinaigrette

Wa-gomae 9
spinach, seaweed, tobiko & bonito, sesame dressing

Sunomono Salad 10
prawns, crab, octopus & rice noodles in sanbai zu

Local Smoked Fish & Frisee Greens 16
smoked sablefish, tuna & salmon, lemon vinaigrette

Starter

Local Oysters on the Half Shell 12
1/2 dozen with sweet, sour & spicy mignonette

Jumbo Scallops 16
asparagus, tomato, prosciutto, garlic & white wine

Dungeness Crab Cake 16
local crab, peppers, tandoori lemongrass cream

Tataki Tuna or Beef 11
seared rare beef or local albacore tuna, ponzu sauce

Tataki Combo 15
seared rare beef & local albacore tuna, ponzu sauce

Solo Nigiri

\$2 each

Tobiko (fish egg)

Saba (mackerel)

Tamago (egg)

Ika (squid)

Ebi (prawn)

Tai (snapper)

Hokki Gai (surf clam)

\$3 each

Amaebi (sweet shrimp)

Sha-ke (salmon)

Hotate (scallop)

Maguro (tuna)

Toro (fatty tuna)

Tako (octopus)

Hamachi (yellow-tail tuna)

Unagi (eel)

Ahi (blue fin tuna) \$4 each

Osechi

California Combo 18
california roll, four piece nigiri sushi

Dynamite Combo 19
dynamite roll, four piece nigiri sushi

Seagrille 20
salmon & tuna sashimi, two nigiri sushi & hosomaki

Sushi Rolls

Hosomaki Small Roll 5
choice of tuna, salmon, avocado or cucumber

Cone 6
spicy scallop, tuna, salmon, california or crab

Brentwood Roll 7
fire roasted pepper, spinach, avocado, cucumber

Ahi Tuna Hosomaki Small Roll 7
blue fin tuna

California Roll 8
crab, avocado, spinach & sesame seed

Spicy Tuna Roll 8
spicy tuna, cucumber, tobiko

Tod Inlet Roll 9
crab, salmon, avocado, tobiko

Dynamite Roll 9
tempura prawns, tobiko, tamago, cucumber

BBQ Eel Roll 11
bbq eel, cucumber

Finlayson Roll 12
spicy prawn, spinach, avocado, cucumber, salmon

Rainbow Roll 14
cucumber with an assortment of seafood & crab

Sashimi

Tuna & Salmon 12
wild sockeye salmon & albacore tuna sashimi

Spicy Sashimi 13
choice of wild salmon or tuna, spicy sauce

Hamachi Sashimi 16
yellow tail jack fish

Toro Sashimi 16
fatty albacore tuna

Ahi Tuna Sashimi 19
blue fin tuna

Assorted Sashimi small 19 large 25
chef's assortment of 5 selected sashimi

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Entrées

Pacific Rim Sushi & Sashimi Platter	large 57
chef's signature assorted sashimi, sushi rolls, maki, nigiri & albacore tuna cone	
Sashimi Don	24
chef's bowl with tai, sha-ke, maguro, tako, hotate, tamago & hokki gai on sushi rice	
BBQ Pork Udon Bowl	22
asian spiced tenderloin, bok choy, broccolini, celery, carrots, wheat udon noodles	
Vegetable Udon Bowl	18
bok choy, broccolini, celery, carrots, wheat udon noodles, lemongrass ginger broth	
Saltspring Island Mussels & Clams Steamer Bowl	22
white wine-garlic or tomato-fennel broth, baby potatoes, asparagus & carrots	
Wild Pacific Salmon	28
spot prawns, dungeness crab, steamed baby potatoes, ginger & lemongrass broth	
Pistachio Crusted Seared Halibut	32
roasted red pepper sauce, winter vegetable, wild rice pilaf	
Seared Blue Fin Tuna	37
seared rare sesame crusted ahi, ponzu sauce, winter vegetables, jasmine rice	
Seafood Risotto	28
crab, langostine, prawn, garlic white wine, shallots, grana padano, winter vegetables	
Marinated Ling Cod	24
local ling cod, ginger, lime & cilantro marinade, asparagus, wild rice pilaf	
Sake Glazed Chicken Kanargi	26
ginger & garlic marinated boneless free range chicken thighs, jasmine rice, asian vegetables	
Seared Duck	29
juniper berry brined duck breast, potato pavé, pomegranate & apricot glaze	
Roasted Breast of Chicken	28
herb sherry butter, winter vegetables, roasted garlic mashed potato	
Rack of Lamb	36
half herb crusted rack brushed with dijon mustard, winter vegetables, potato pavé	
Filet Mignon	34
AAA Alberta beef, demi glace, winter vegetables, potato pavé	
Beer Braised Bison Short Ribs	32
maple glazed bison short ribs, winter vegetables, garlic mashed potatoes	
Pappardelle Puttanesca	19
olives, capers, chilies, fresh roma tomatoes, shaved grana padano, fresh basil	

Please notify your server of any allergies