

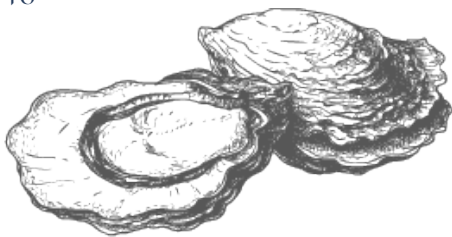
SHELLS

HAND-SHUCKED CANADIAN OYSTERS

The Season's Best Oysters from Canada's Coasts, Cocktail Sauce, Mignonette, Horseradish, Charred Lemon

Half Dozen | 26

Dozen | 46



SEARED OCEAN WISE SCALLOPS | 28

Pea Puree, Spring Salad, Fresh Mint, Crispy Prosciutto, Pickled Red Onion

RAZOR CLAM SALAD | 26

Aioli, Tobiko, Spiced Bread Crumbs, Chives, Radish, Lime Wedge

SEAFOOD TOWERS

Served with Cocktail Sauce, Charred Lemon, Mignonette & Horseradish

SEA BREEZE | 94

Half Dozen Oysters of the Day, Half Dozen Poached Shrimp, Dozen PEI Mussels, Marinated Ahi Tuna, Three Lettuce Cups with Dungeness Crab

OCEANFRONT | 175

Dozen Oysters of the Day, Dozen Poached Shrimp, Dozen PEI Mussels, Marinated Ahi Tuna, Five Lettuce Cups with Dungeness Crab & Half Canadian Lobster

DEEP DIVE | 285

Dozen Oysters of the Day, Dozen Poached Shrimp, Dozen PEI Mussels, Marinated Ahi Tuna, Five Lettuce Cups with Dungeness Crab, Full Canadian Lobster, 10 grams Divine Caviar, Mini Crostini, Chive Sour Cream



STARTERS

PARKER HOUSE ROLLS | 15

Honey Butter, Bee Pollen

DUCK RILLETTE | 25

Toasted Brioche, Homemade Mustard, Marinated Rooftop Garden Veggies

STEVESTON SPOT PRAWN CEVICHE | 24

Charred Pineapple, Red Onion, Celery, Cilantro, Leche De Tigre, Shrimp Crackers

CRAB BISQUE | 22

Dungeness Crab Meat, Crab Oil

GARDEN MIX SALAD | 19

Local Greens, Pickled Kohlrabi, Crispy Quinoa, Candied Lemon, Roasted Red Grapes, Orange Vinaigrette

LOCAL HARVEST SALAD | 22

Asparagus, Radicchio, Endives, Almond Puree, Pecorino Romano

Executive Chef Harris Sakalis

FRESH | LOCAL | SEASONAL

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible. Currently our menus feature:

Ocean Wise Seafood

Free-Range Eggs from Rabbit River Farms in Richmond, BC

Organic Vegetables from Local Harvest Farm in Chilliwack, BC



SEA

LOIS LAKE STEELHEAD | 46

Warm Spring Radish Salad, Bulgur Wheat, Grilled Gai Lan, Pea Puree, Lemon

OCEAN WISE PACIFIC HALIBUT | 54

Poached Halibut, Snow Peas, Bok Choy, Cauliflower, Trout Roe, Miso Beurre Nantais

LOBSTER TORTELLINI | 44

House Made Pasta, Fortified Lobster Broth, Ricotta Espuma, Pickled BC Mushrooms, Cured Pork Jowl, Pea Shoots

LAND

GLOBE'S SIGNATURE BURGER | 42

Two Certified Angus Beef Patties, Shaved Guanciale, Caramelized Onions, Lemon Dressed Arugula, Brie, Peppered Truffled Aioli, Pretzel Bun, Wedge Fries

LAMB PAPPARDELLE | 42

Local Lamb Neck Ragout, Dehydrated Goat Cheese, Sundried Tomato Pesto

FARMER'S MARKET TART (V) | 38

BC Mushrooms, Truffle, Sweet Potato, Frisse Leaves, Almond Vinaigrette

PIRI PIRI CHICKEN | 46

Red Chili Marination, Roasted Half Local Chicken, Sweet Potato Puree, Zucchini, Garden Basil

CANADIAN BEEF

Mashed Potatoes, Grilled Asparagus, Red Wine Jus

12oz SILVER STERLING STRIPLOIN | 56

6oz SILVER STERLING TENDERLOIN | 64

16oz CERTIFIED ANGUS BEEF RIB EYE | 67

GLOBE@YVR'S SIGNATURE

..... 3 COURSE

PRIX FIXE

CRAB BISQUE

Dungeness Crab Meat, Crab Oil

or

LOCAL HARVEST SALAD (V)+

Asparagus, Radicchio, Endives, Almond Puree, Pecorino Romano

LAMB PAPPARDELLE

Local Lamb Neck Ragout, Dehydrated Goat Cheese, Sundried Tomato Pesto

or

LOIS LAKE STEELHEAD

Warm Spring Radish Salad, Bulgur Wheat, Grilled Gai Lan, Pea Puree, Lemon

TIRAMISU TRIFLE

Whipped Mascarpone, Cocoa Nib, Baileys Foam, Croissant Chips

or

GLOBE CHOCOLATE CAKE

Cocoa Tuile, Spruce Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

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79 Per Person



SIDES

Truffle Potato Wedges with Asiago Cheese | 14

Grilled Asparagus | 14

Mashed Potatoes with Caramelized Onions | 14

Buttered Spring Vegetables | 14

Bulgur Wheat with Roasted Mushroom | 14

ADD ONS

Four Prawns | 14

Three Scallops | 20

Half Lobster Tail | 26

3oz Canadian Foie Gras | 22

Chimichurri Sauce | 8

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(V) VEGAN | (V)+ VEGAN OPTION AVAILABLE

Prices exclusive of applicable taxes. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance, or special dietary restrictions please advise and we would be pleased to accommodate.