

BEGINNINGS

FRESH OYSTERS \$3.50 EACH
ASK FOR DAILY OYSTER SELECTION
MINIMUM 3 PER ORDER
WHILE SUPPLIES LAST

Served with fresh grated horseradish and lemon
with choice of mignonette and cocktail sauce.

Doc' Crowded Seafood Chowder Cup \$8.5 / Bowl \$13

Creamy chowder with a fresh Pacific seafood medley, an award winning – house specialty GF

One Giant Meatball \$17

Beef sirloin meatball stuffed with mozzarella, braised in house tomato sauce with arugula and shaved parmesan.

Make it a meal add linguini \$6.

Chorizo Prawns \$24

Sautéed in a garlic white wine cream sauce with garlic bread for dipping.

Calamari Frito \$19

Served with banana peppers, green goddess dressing, fresh lemon wedge with green onion and cilantro.

5 Cheese Spinach & Artichoke Dip \$19

Warm mozzarella, cheddar, Monterey jack, Parmesan, fresh spinach, oregano and topped with feta. Served with tortilla chips.

DOC'S FAMOUS WINGS \$18

Served with carrots & celery sticks and ranch dressing GF

NORTH - Buffalo sauce with crumbled blue cheese

SOUTH - smokey bbq and cilantro

EAST - Korean gochujang and sesame

WEST - Cracked black pepper, flakey salt and fresh lemon

BOWEN - House screaming hot sauce

FROM THE GARDEN

House Salad Half - \$9 / Full - \$16

Tender greens, fresh blueberries, dried cranberries and creamy yogurt dressing with crunchy granola sprinkles. GF

Winter Belgian Endive Salad Half - \$10 / Full - \$17

Endive, arugula, pear, gruyere, toasted almonds tossed in a sherry vinaigrette. GF

Harissa Squash Salad Half - \$10 / Full - \$17

Warm winter squash roasted with red harissa spices, spiced toasted walnuts, goat cheese and mixed greens with balsamic maple dressing. GF

Caesar Half - \$10 / Full - \$17

Romaine lettuce and kale tossed in a vegetarian caesar dressing with croutons, parmesan and anchovies on top.

EXTRAS TO ADD ON -

Grilled Chicken Breast \$7 Grilled Salmon \$10 Steak \$11 Garlic Prawns \$9 Tuna Poke \$10

GASTROPUB FARE

DOC MORGAN'S FISH & CHIPS

All fish & chips served with Yukon Gold fries, house coleslaw, lemon & our own tartar sauce. Extra Tartar \$1.50 Extra House Coleslaw \$2.50

Pacific Rock Cod	1 piece \$18.50	2 piece \$22.50
Halibut	1 piece \$24.50	2 piece \$29.50

Sri Lankan Butter Chicken \$26.50

Marinated chicken thighs in a spiced tomato and butter sauce topped toasted almonds and cilantro. Served with jasmine rice and naan bread to soak up all the flavour.

Dragon Poke Bowl \$26.50

Sesame ginger ahi tuna, cucumber, avocado, edamame, radish, carrots served on sushi rice with furikake, pickled ginger, wasabi mayo and crispy wontons. Sub tofu - no charge. GF

Fresh Mussels \$26.50

Fresh mussels in a lemon garlic white wine beurre blanc. Served with artisan garlic bread.

Steak Sandwich \$22.50

8 oz. sirloin sliced on artisan baguette with garlic butter, lemon dressed arugula & onion rings.

Pacific Fish Tacos \$18.50

Three - flour tortillas with crispy beer battered rockfish, cilantro slaw, avocado crema & spicy baja sauce.

Mediterranean Lamb Burger \$21.50

Lamb patty spiced with cumin and mint on a brioche bun with cucumber, pickled red onion, baby spinach, and tzatziki sauce served on a brioche bun with a pickle spear

Classic Beef Dip \$20.50

Artisan baguette with house horseradish mayo stuffed with thin sliced roast beef and au jus.

Doc's Burger \$19.50

Grass-fed 7 oz Angus chuck hand-pressed patty, American cheese, red onion jam, Doc's secret sauce, lettuce, field tomatoes on artisan potato bun with a dill pickle spear.

OMG Crunchy Chicken Burger \$19.50

House-made crunchy chicken breast, brioche bun, Sriracha aioli, Canadian brie cheese, lettuce, field tomatoes, red onions & a dill pickle spear.

Wild BC Salmon Burger \$20.50

Wild BC salmon fillet, tartar, red onion, lettuce served on a brioche bun with a pickle spear.

Impossible Burger \$20.50

Grilled vegan Impossible patty, Doc's secret sauce, lettuce, tomato and red onion on brioche bun with a dill pickle spear.

Extras to Add on - Bacon \$2.50 Wild mushrooms \$2 Red Onion Jam \$1.50 Tofu \$2.50
Sharp Cheddar \$2.50 Gluten free bun \$3 Garlic bread \$4.25 Gravy \$3
Dips \$1.50 - blue cheese, house hot, honey mustard, plum sauce, BBQ

Burgers served with Yukon Gold fries, House salad or Soup
Substitute Chowder or Caesar Salad \$3

LARGE PLATES

Creamy Porcini Gnocchi \$27

House made potato gnocchi, black truffle and mixed mushrooms in a Parmesan cream sauce.

Beef Short Ribs \$35

Braised short ribs with red wine jus served with garlic smashed potatoes and seasonal vegetables GA

Beurre Blanc Mussels and Linguini \$26

Fresh mussels with linguini in lemon garlic, white wine beurre blanc topped with Parmesan and parsley.
Served with artisan garlic bread.

Basil Pesto Linguini \$24.50

Fresh basil, spinach, cherry tomatoes, green beans and cashews. V

HOUSE-MADE DESSERTS

Doc's Famous Key Lime Pie \$9.75

Vanilla Bean Creme Brûlée \$9.25

Berry Kraken Cheesecake \$9.75

Apple Pie a la Mode \$9.75

With Riley's Cider Caramel sauce

OFF SALES

Ask your server for our current selection.

20% Gratuity added for groups of 8 or more

GF -Gluten Free V - Vegan

Please note we are not a gluten free establishment.

Please inform your server of any allergies before any orders!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A cooking step is needed to eliminate potential bacteria via; contamination.

DOC'S COCKTAILS

All feature drinks are 2oz. pours

Dark & Stormy \$14

Kraken rum, fresh lime juice & ginger beer.

Margarita \$ 14

Tequila with fresh lime juice, Triple Sec, simple syrup. Always on the rocks!

Rosa'rita \$15

Scratch made - shaken tequila with fresh lime juice, strawberry, Triple Sec, simple syrup. Always on the rocks!

Hayley's Cosmo \$15

A hand shaken classic cosmo with Grand Marnier for a special touch

Winter Warmer \$14

Spiced Rum, hot water, honey syrup , garnished with dried orange & a cinnamon stick

Polar Bear \$14

White hot chocolate, Peppermint Schnapps & Forty Creek Irish Cream

Snug Cove Coffee \$14

Forty Creek Irish Cream, Cointreau and brandy

Howe Sound Hot Chocolate \$14

Premium Hot chocolate, Appleton Signature rum & Forty Creek Irish Cream

Doc's Ceasar \$14

Vodka, Doc's specially blended Clamato juice with pickled asparagus.

Cauldron Mulled Wine \$12

Warmed red wine blended with orange, cinnamon, nutmeg, cloves & aromatic spices. With a dried orange and a cinnamon stick.

Maple Bourbon Sour \$14

Bullit Bourbon, fresh lemon juice and Canadian maple syrup

Red Dragon Negroni \$14

Aviation gin, Cinzanno Rosso and Campari with orange essence & orange peel

WHITE & Rosé WINES

by Glass & Bottle

British Columbia

Unsworth - Rose 6oz \$9 / 9oz \$12/ Btl \$36

Black Hills - Rose 6oz \$9 / 9oz \$12/ Btl \$38

Gehring Brothers Private Reserve - Pinot Gris

6oz \$9 / 9oz \$12 / Btl \$34

Stone Road - White Blend 6oz \$8 / 9oz \$11/ Btl \$30

Stone Road - Rose 6oz \$8 / 9oz \$11/ Btl \$30

USA - Ironstone 'Leaping Horse' Chardonnay

6oz \$9 / 9oz \$12 / Btl \$36

Italy - Tolloy - Pinot Grigio 6oz \$9 / 9oz \$12 / Btl \$36

RED WINES

by Glass & Bottle

British Columbia

Gehringers Brothers 'Dry Rock' - Cab/Merlot

6oz \$9 / 9oz \$12 / Btl \$34

Stone Road - Red Blend 6oz \$8 / 9oz \$11/ Btl \$30

Spain

Juan Gil 'Honoro Vera' - Monastrell (Organic) 6oz \$9 / 9oz \$12 / Btl \$37

Argentina

Trapiche Reserve Mendoza Malbec 6oz \$9 / 9oz \$12 / Btl \$36

Chile

Sibaris - Pinot Noir 6oz \$9 / 9oz \$12 / Btl \$36

USA

Wente 'Southern Hills' - Cabernet 6oz \$11 / 9oz \$15 / Btl \$44

BUBBLES

Unsworth Charme de L'Ile glass \$11 / Btl \$36

Segura Viudas - Cava 200ml \$11 / Btl \$39

Sea Change - Sparkling Rose \$39

Valdo 'Marco Oro' - Prosecco \$45

Pierre Paillard - Bouzy Grand Cru \$136

Wine by the BOTTLE

White

New Zealand

Misty Cove - Sauvignon Blanc \$44

USA

Wente 'Riva Ranch' - Chardonnay \$60

Red

British Columbia

Red Rooster - Cab/Merlot \$36

Mayhem - Merlot/Cab/Franc \$43

USA

Hess 'Allomi' - Cabernet Sauvignon \$80

Tom Gore - Cabernet Sauvignon \$45

Italy

Tommasi - Amarone Classico Di Valpolicella \$115

DRAFT BEER & CIDER

Sleeve 16 oz. / Pitcher 60 oz.

Doc's Lager - Parallel 49 \$7.40/ \$24.50

Blue Buck - Phillips \$7.40 / \$24.50

Fat Tug IPA - Driftwood \$7.40/ \$24.50

Red Truck Lager - Red Truck \$7.40/ \$24.50

Dark Matter - Hoyne \$7.40/ \$24.50

Pilsner- Hoyne \$7.40/ \$24.50

Chase My Tail Pale Ale - Yellow Dog \$7.40/
\$24.50

Sip & Tell - Riley's Cidery \$11.25

BOTTLES

Becks \$9.25

Budweiser \$8.25

Coors Light \$8.25

Corona \$9

Guinness \$10

Heineken \$9

Kokanee \$8.25

Stella Artois \$8.50

Kronenbourg Blanc \$8.75

Kronenbourg 1664

\$8.75

Red Racer - Street Smart Pilsner & IPA(Non Alcoholic)

\$8.25

CIDERS & COOLERS

Growers Ex Dry Apple Cider \$8.25 Growers

Peach \$8.25

Hey Y'all Hard Iced Tea \$7.25.

Lonetree Cider

\$8.25

Strongbow Cider \$9.25

No Boats

Cider \$8.25