



The Lunch Menu

Appetizers

- Bacon Wrapped Oysters** Four Fanny Bay oysters wrapped in crispy bacon served with cocktail sauce and wasabi aioli \$13
- Shrimp Mushroom Caps** Mushroom caps stuffed with shrimp, garlic, herbs and cream cheese, baked with Swiss cheese and accompanied by garlic baguette \$14
- Coconut Prawns** Four prawns served with papaya salsa and red curry aioli \$13
- Calamari** Cajun marinated tossed with tomato, red pepper, onion, jalapeno and flour, crispy fried and served with cilantro lime yogurt Starter \$9 Sharing \$16
- Smoked Pork Poutine** French fries topped with tender smoked pork back rib meat, cheese curds and smoked pork gravy Small \$9 Large \$16
- Signature Coconut Onion Rings** Coconut and panko breaded Spanish onions served golden brown with a red curry aioli \$9
- Crispy Fried Pickles** Dill pickle spear dipped in a smoked spicy paprika tempura and rolled in panko served crispy fried with a buttermilk parmesan ranch dipping sauce.
\$2 per spear
- Fresh Bruschetta** Fresh tomato diced and tossed with garlic, basil, oregano and extra virgin olive oil served on golden brown breaded zucchini with parmesan cheese \$10
- Smoked Fish Plate** Smoked rainbow trout, cold-smoked salmon, candied salmon, red onion, capers, Boursin cheese and toasted ciabatta bread \$18

Soups and Salads

Candied Salmon Chowder Chef's multiple award winning chowder cup \$7.5 bowl \$11

Soups of the Day ask your server about today's Chef's creations cup \$5.5 bowl \$8.5

Starboard Salad Seasonal greens, beets, feta cheese, pumpkin seeds, cucumber, mandarin orange and kalamata vinaigrette appy \$9 meal \$13

Caesar Salad Gem lettuce, Caesar dressing, shredded parmesan, sourdough rye croutons and fresh lemon appy \$9 meal \$13

Beet Salad Cubed beets, fresh mint, carrots and pumpkin seeds tossed in a balsamic vinaigrette, served on a bed of greens and topped with goat cheese
appy \$9 meal \$13

Daily Soup and Salad Combo Your choice of daily soup and any side salad with a garlic baguette \$12

Add to any salad your choice of grilled chicken, baby shrimp, prawn skewer or seared tuna \$7.5

Add garlic baguette \$1.75

substitute for gluten-free bun \$1.25

Sandwiches and Wraps

Steak Sandwich Top Blade steak grilled to your liking, garlic baguette, mushrooms, Dijon aioli and crispy onion strings \$20.5

Canal Beach Clubhouse Toasted bread of your choice, guacamole, bacon, baby shrimp, leaf lettuce, tomato and chipotle mayonnaise \$16.5

Soft Fish Taco Wrap Spicy seasoned cod, guacamole, pineapple slaw, chipotle mayonnaise, leaf lettuce and papaya salsa in a grilled flour tortilla \$17

Smoked Salmon Bagel Toasted locally made bagel, lemon dill cream cheese, cold smoked salmon, red onion and capers \$17

Chicken BCLT Wrap Chicken breast, bacon, lettuce, tomato, mayonnaise and 3 cheeses \$17

Veggie Wrap Spinach, cucumber, carrot, beet, tomato, feta cheese, kalamata vinaigrette, red onion and peppers \$15

Traditional Clubhouse Three pieces of toasted bread of your choice, fresh turkey, bacon, lettuce, tomato and mayonnaise served with your choice of a side \$16

All sandwiches served with fries, soup, yam fries or a side of any salad* *chowder instead add \$2

coconut onion rings instead add \$4

***add gravy \$2.5 (beef or smoked pork)**

Burgers

Sproat Lake Classic In-house fresh ground beef burger on a brioche bun, Dijon aioli, lettuce, tomato, pickle and crispy onion strings \$17

Sesame Crusted Tuna Seared rare on a brioche bun with papaya salsa, lettuce and red curry aioli \$17

Mexicali Chicken Mexican chilli dusted chicken breast, brioche bun, chipotle mayo, guacamole, lettuce, papaya salsa and mozzarella cheese \$17

Veggie Burger Our own patty of sweet potato, roasted vegetables, smoked tofu, black bean and corn served on a brioche bun with Dijon aioli, lettuce, tomato and red onion \$15 ... or have it spicy Cajun style

Salmon Burger Baked salmon with local Metropolitan Chef West Coast rub on a brioche bun, lettuce, tomato, red onion and a balsamic aioli \$18

All burgers served with fries, soup, yam fries or a side of any salad* *chowder instead add \$2* *add gravy \$2.5
coconut onion rings instead add \$4* *Add sautéed mushrooms, cheese or bacon to your burger \$1.5
substitute for gluten-free bun \$1.25

Starboard Favorites

Fish and Chips Dipped in a light tempura batter with pineapple coleslaw and our tartar sauce
Ling Cod: one pce \$18 /two pce \$26

Salmon: one pce \$17 / two pce \$25 Prawn & Chips: 4 pce \$16 / 8 pce \$23

The Hot Pot Salmon, ling cod, prawns, chorizo sausage and roasted vegetables bound in a Butter curry and served with coconut basmati rice and grilled flatbread \$23

Butter Chicken Bowl Chicken breast, chorizo sausage and roasted vegetables bound in a Butter curry and served with coconut basmati rice and grilled flatbread \$20

Ultimate Beef Dip Artisan hoagie, thin sliced roast beef, Swiss cheese, sautéed onion, peppers, mushrooms and au jus with your choice of side salad, soup of the day or fries \$17

Roasted Vegetable Quesadilla Served with pineapple slaw, roasted corn salsa, guacamole and sour cream \$15 (with chicken) \$18

Dock Boy Sandwich Toasted English muffin, egg, cheddar cheese and your choice of tomato, back bacon or bacon \$4.75

Vegetable Mixed Grill Freshly grilled assorted vegetables drizzled with pesto olive oil accompanied by basmati rice and flatbread \$17



The Dinner Menu

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Daily Soup and Salad Combo Your choice of daily soup and any side salad with a garlic baguette \$12

Add to any salad your choice of grilled chicken, baby shrimp, prawn skewer or seared tuna \$7.5

Add garlic baguette \$1.75 substitute for gluten-free bun \$1.25

A bit about us:

The Starboard Grill was opened in October 2012 by Brad DeClercq and continues with the efforts of his hard working team of cooks, dishwashers, servers and bussers. Brad can often be found in the kitchen working away and creating new dishes which are featured every two weeks. Originally From Dryden, Ontario Brad found his love of cooking as a teenager and has worked in various restaurants and resorts in Western Canada. He met his wife in Tofino and the two of them moved to the Alberni Valley in 2010 and were fortunate to land this sweet spot. Brad loves food, beer, hockey, football, camping, playing darts and his dogs. He is grateful every day to be able to come to work at his own restaurant in this great place. We hope you enjoy your dining experience and, if you are a visitor to Port Alberni, we hope you enjoy your time here – it's a great place. Please sign our guest book at the counter. Thank you!

Main Dishes

Rack of Lamb Garlic rubbed rack of lamb roasted to your liking, finished with cranberry mint goat cheese two-bone \$21 four-bone \$30

Platter for Two Perfect for sharing: Full rack of our BBQ ribs, a charbroiled breast of chicken, eight garlic prawns and accompanied by freshly steamed vegetables as well as potato and rice of the day \$52

BBQ Chicken and Ribs Charbroiled chicken breast and Hertel's smoked ribs baked with our own apple BBQ sauce \$27

BBQ Pork Ribs Succulent smoked Hertel's pork ribs baked with our apple BBQ sauce.
½ lb \$20 Full lb \$29.5

Pecan Pesto Chicken and Prawn Charbroiled sundried tomato marinated chicken breast finished with black tiger prawns sautéed with pesto, spinach and a splash of cream \$27.5

Rosemary Salmon Boneless sockeye rubbed with garlic and fresh rosemary pan seared and finished with roasted red pepper coulis \$26

The above dishes are accompanied by vegetable medley and rice or potato of the day

Enhance your meal with a Garlic Prawn Skewer \$7.5

*** Add a half pound of pork ribs to any main for \$9.5 ***

But wait! There's more...

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coconut onion rings instead add \$4 *Add sautéed mushrooms, cheese or bacon to your burger \$1.5*

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