



**THE SNUG**

— EST. 1954 —

## TO START

<b>CHOWDER (D,G,S)</b>	21
fresh seafood, applewood smoked bacon and new potatoes served with fresh baked bread	
<b>AHI POKE (G,S,N)</b>	19
yellowfin tuna, taro crisps, toasted cashew, red onion, avocado crema, tamari and sesame	
<b>LITTLE GEM CAESAR (D,E,G,S)</b>	19
white anchovy, garlic dressing, parmesan and applewood smoked bacon	
<b>LOCAL GREENS</b>	16
shaved radish, fennel, cherry tomato and honey mustard vinaigrette	
<b>FEATURE SOUP (G)</b>	9/12
served with fresh baked bread	

## TO SHARE

<b>PLOUGHMAN (D,E,G,N)</b>	36
artisan charcuterie, cheese, accompaniments and fresh baked bread	
<b>MUSSELS (D,G,S)</b>	33
saffron, Dijon mustard, white wine and fresh baked bread	
<b>BLUE CORN NACHOS (D)</b>	25
pickled red onion, avocado crema, sour cream, salsa verde, queso fresco and habanero cheddar	
<b>CALAMARI (E,G,S)</b>	21
lemon garlic aioli and agrodolce	
<b>CHICKEN WINGS</b>	21
hot buffalo, teriyaki, maple barbecue or salt & pepper	
<b>TRUFFLE FRIES (D,E)</b>	16
truffle aioli, spring onions and parmesan	

## SANDWICHES

*with french fries, feature soup or green salad  
substitute caesar salad or yam fries 3, extra side 5*

<b>TEMPURA SALMON BURGER (S,G)</b>	28
crispy battered BC salmon, teriyaki sauce and fennel slaw	
<b>SNUG BURGER (D,E,G)</b>	25
angus chuck patty, bacon jam, garlic aioli, arugula and thick cut onion ring	
<b>GRILLED CHICKEN CLUB (E,G)</b>	24
applewood smoked bacon, little gem lettuce, beefsteak tomato and garlic aioli	
<b>HOUSE MADE FALAFEL WRAP (D,G)</b>	21
little gem lettuce, beefsteak tomato, dill pickle, cucumber, onion and cilantro yogurt	

## FRESH PASTA

<b>SEAFOOD SPAGHETTI (D,E,G,S)</b>	32
sautéed prawns, mussels and clams in garlic, tomato and white wine	
<b>PRAWN TAGLIATELLE (D,E,G,S)</b>	29
wild Argentine prawns in nduja cream sauce	
<b>SPAGHETTI CARBONARA (D,E,G)</b>	26
applewood smoked bacon, black pepper, egg yolk, parmesan and broccolini	

## MAIN COURSE

<b>SEAFOOD SALAD (S)</b>	35
sautéed BC salmon, prawns, avocado and local greens in miso ginger dressing	
<b>FISH &amp; CHIPS (E,G,S)</b>	26/32
beer battered pacific ling cod, French fries, fennel slaw and tartar sauce	
<b>HOISIN GLAZED TOFU DONBURI</b>	24
steamed haiga mai rice, avocado, kimchi and sesame roasted shimeji mushrooms	
<b>COBB SALAD (D,E)</b>	19
applewood smoked bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled free-range organic hen's egg	

## DINNER FEATURES

*available after 5pm daily*

<b>NEW YORK STRIP (D)</b>	48
grilled 8oz. black angus striploin, roast new potato, market vegetables, red wine jus and balsamic butter	
<b>SAUTÉED BC SALMON (D,S)</b>	36
applewood smoke-brined salmon, warm potato salad, grainy mustard and caper vinaigrette	
<b>HERB BAKED PACIFIC LING COD (D,E,S,G)</b>	36
chickpea, chorizo and parmesan brodo	
<b>ROAST CHICKEN BREAST (D)</b>	32
Woodgate farm free-range chicken, roast new potato, market vegetables and garlic thyme jus	

## BRUNCH FEATURES

*available weekends from 11am-2pm*

<b>SMOKED SALMON EGGS BENEDICT (D,E,S)</b>	26
smoked wild sockeye salmon, poached free-range organic hen's eggs and charred lemon Dijon hollandaise on house made hash browns	
<b>OAK BAY EGGS BENEDICT (D,E)</b>	24
thick sliced back bacon, poached free-range organic hen's eggs and charred lemon Dijon hollandaise on house made hash browns	

## ADDITIONS

sautéed BC salmon 16 | sautéed prawns 12 | grilled chicken breast 12  
half avocado 6 | house made falafel 8 | yam fries 7/9 | French fries 6/8 | fresh baked bread 3

D contains dairy | G contains gluten | E contains eggs | S contains fish or shellfish | N contains nuts

*Please inform your server of any food allergies or dietary restrictions.  
Consuming raw or undercooked foods may increase your risk of foodborne illness.  
Menu is subject to change based on availability of ingredients. July 2021*