

# The Flying Otter Gril

## MENU

Call **250-414-4220** for pickup and receive 15% off your order.

[Appetizers](#)   [Soups & Salads](#)   [Fish & Chips](#)   [Handhelds](#)   [Entrées](#)   [Dessert](#)   [Drinks](#)

### APPETIZERS

<b>Calamari</b> Crispy salt and pepper calamari served with spicy Tzatziki sauce.	\$21	<b>Yam Fries</b> Crispy yam fries, served with chipotle maple mayo	\$10	<b>Poutine</b> Canadian classic with fresh cut Kennebec potatoes, cheese curds, bacon bits, gravy, and green onion	\$19
<b>Bacon prawns</b> Pan-seared bacon wrapped prawns topped with a dollop of chili lime aioli	\$20	<b>Fries</b> Fresh cut Kennebec potatoes	\$8	<b>Spinach Dip</b> Three cheese spinach and artichoke dip served with baked focaccia bread	\$16
<b>Tuna Tataki</b> Sesame encrusted ahi tuna, lightly seared layered with avocado with a sambal soy drizzle	\$20	<b>Truffle Fries</b> Grana Padano, fresh parsley, garlic, truffle oil, side of house made mayo	\$11	<b>Wings</b> Lightly breaded and tossed with your choice of: Hot sauce, Apple BBQ, Sweet thai chili, Honey garlic, Ghosty, Cajun, S&P	\$10 for \$18 / \$16 for \$25

### SOUPS & SALADS

<b>Chowder</b> House made New England clam chowder, served with oyster crackers	Cup \$8 / Bowl \$11	<b>House Salad</b> Dressing: Mango, Bleu Cheese, Ranch, Red Wine Shallot Vinaigrette, Oil & Vinegar	\$10	<b>Mango Salad</b> Artisan lettuce with a warm mango dressing, feta, cashews, and curled beets. Choice of: chicken, tofu, or prawns	\$26
<b>Caesar Salad</b> Crispy romaine tossed in our house made dressing, topped with fried capers, croutons and Grana Padano	\$10	<b>Cobb Salad</b> Chicken breast & artisan lettuce tossed in ranch dressing and topped with candied pecans, cucumbers, tomatoes, pumpkin seeds, dried cranberries, bleu cheese, and a hard boiled egg	\$26	<b>Blackened Salmon Quinoa Salad</b> Blackened Wild Sockeye Salmon served medium, atop a bed of quinoa, red onions, cucumbers, bell peppers, and green onion.	\$26

Beer battered fish & chips, fresh cut Kennebec fries, coleslaw and house made tartar sauce. Gluten free \$2

## FISH & CHIPS

### Halibut

\$22 / \$29

### Cod

\$21 / \$24

## HANDHELDS

### Sirloin Burger

\$22

A house- crafted 6oz all beef burger with house made mayo, lettuce, tomato, onion and pickle on a brioche bun

### Halibut Burger

\$25

Seasoned halibut fillet served with tartar sauce, pineapple salsa and sliced avocado

### Buttermilk Chicken Burger

\$22

Buttermilk- fried chicken with chipotle mayo, lettuce, tomato, onion and pickles on a brioche bun. Choice of thigh or breast

### Grilled Pesto Chicken Burger

\$24

Juicy grilled chicken breast topped with pumpkin seed pesto, brie cheese, red onion marmalade and sangria poached pear, lettuce, tomato, onion, and mayo on a brioche bun

### Black Bean Quinoa Burger

\$22

House made quinoa burger with black beans, jalapeños, onions, peppers, lettuce, tomato, pickles, and house made mayo on a brioche bun

### Steak Sandwich

\$25

Grilled 6 oz sirloin served on a baguette with horseradish aioli, topped with sauteed mushrooms and onions

### Philly Cheese Steak

\$23

Sautéed mushrooms, onions, and peppers on a Vienna bun with thinly sliced roast beef. Topped with melted Swiss cheese

### Spicy Prawn Wrap

\$21

Flour tortilla, with sauteed garlic prawns, sambal, chili lime aioli, lettuce, tomato, red pepper, and avocado

### Halibut Wrap

\$21

Flour tortilla with beer battered halibut, tartar sauce, coleslaw, and tomato

### Falafel Wrap

\$24

Lightly fried falafel balls, wrapped in pita bread with tzatziki, tomatoes and red onions. Served with a greek salad as a side.

### Tacos

\$21

3 flour tacos with your choice of one protein: fried cod, blackened salmon, spicy prawns

## ENTRÉES

### Seafood Paella

\$29

Halibut, salmon, mussels, prawns, blackened chicken, peppers, onions and chorizo sausage with saffron rice topped with Grana Padano and green onions

### Seafood Linguine

\$29

Fresh made pasta with mussels, clams, prawns, halibut, salmon in a white wine cream sauce, served with garlic toast

### Tuna Poke Bowl

\$24

Ahi tuna, pickled carrots and ninja radish, cucumbers, peppers, green onions and edamame beans drizzled with Sambal soy and ghost pepper aioli

### Coconut Green Curry

\$24

Garlic, red onions, carrots, peppers, green cabbage sauteed with your choice of protein with jasmine rice and coconut green curry sauce. Choice of: chicken, tofu, prawns

### Butter Chicken

\$25

Marinated chicken thighs or crispy pan fried tofu. Finished with our butter chicken sauce and served on a bed of jasmine rice with grilled pita bread.

## DESSERT

**Deep Fried Cheesecake** \$14  
Tossed in cinnamon sugar and served with vanilla ice cream

**Crème Brûlée** \$8  
Traditional vanilla custard with a hard caramel top

**Sticky Toffee Pudding** \$9  
Topped with rosemary butterscotch and vanilla ice cream

**Zeppole** \$8  
Fried Italian donuts, tossed in cinnamon sugar

## SIGNATURE COCKTAILS

**Watermelon Sugar High (2oz)** \$15  
Aviation Gin, house pressed watermelon juice, lime, ginger, mint

**The Pacific Rum (2oz)** \$18  
Ron Zacapa 23 Year Solar Grain rum, cherry brandy, ginger, pineapple, soda

**High Tea Martini (2oz)** \$15  
Haku vodka infused with Silk Road Coastal Rainforest tea, Esquimalt Kina Salad berry liqueur, lemon

**Sombrio Sour (2oz)** \$17  
Teremana Reposado tequila, Chartreuse, Conejos Mezcal, pineapple, mango, lemon, egg whites, angostura better

## CLASSIC COCKTAILS

**Lime Margarita (2oz)** \$14  
Olemca Silver, Cointreau, lime juice, agave

**Jalapeno Margarita (2oz)** \$15  
Olemca Silver, Cointreau, lime juice, house made jalapeño syrup, tajin rim

**Smokey Pineapple Margarita (2oz)** \$15  
Olemca Silver, Cointreau, lime, pineapple, agave

**Lychee Margarita (2oz)** \$15  
Olemca Silver, Cointreau, Soho liquor, lime

**Sangria** \$12  
Brandy, Cointreau, Peach Schnapps & fresh fruits and fruit juices. Your choice of red or white wine.

**Caesar (2oz)** \$14  
Absolut, Clamato, Otter 10 ingredient Caesar Mix, topped with an olive & bean garnish.

## WINE

### White Wine

Jackson Triggs Sauvignon Blanc,  
Sumac Ridge Sauvignon Blanc,  
Gray Monk Reisling, Gray Monk  
Pinot Gris, N'kmip Chardonnay,  
Unsworth Pinot Gris, Mission Hill  
Family Estates Reserve  
Chardonnay

### Red Wine

Jackson Triggs Cabernet  
Sauvignon, Trapiche Malbec,  
Vintage Ink Whiskey Barrel  
Blend, Gray Monk Pinot Noir, Mt.  
Boucherie Merlot, J.Lohr  
Cabernet Sauvignon, Sea Sun  
Pinot Noir, Mission Hill Family  
Estate Reserve Merlot

### Bubbles & Rosé

Mionetto Prosecco, Domaine  
Houchart Provence Rosé

## BEER

### Local Draft

Otter Lager, Hoyne Pilsner, Fat  
Tug IPA, Fluffy Cloud Hazy IPA,  
Blackberry DinoSour, Race  
Rocks Amber Ale

### Domestic & Import

Coors Light, Corona, Stella  
Artois, Guinness(tall can),  
Gutenberg Blonde Ale (gluten-  
free).

### Ciders

No Boats on Sunday (Apple),  
Somersby Cider (Blackberry),  
Strongbow Dry Apple Cider,  
Strait and Narrow (Pear Rhubarb  
Gin).

### Local Craft Cans

33 Acres of Ocean West Coast  
Pale Ale, Tofino Blonde Ale, Dark  
Matter, Tropical Storm Hazy IPA,  
Blue Buck

### Non-Alcoholic Beer

Corona Sunbrew (0.0%), Iota  
Pilsner (0.3%), Iota Hazy IPA  
(0.3%)

## MOCKTAILS

### Melondramatic

Watermelon, ginger, lime, mint

\$7

### Pink Drink

Pineapple, cherry syrup, lemon,  
Silk Road sour green cherry tea,  
ginger beer, mint

\$8

### The "Forty Year Old Virgin"

Cinnamon infused black tea,  
maple syrup, orange juice,  
angostura bitters

\$9

### Jungle Fire

Mango, lemon, house made  
jalapeño syrup, egg whites

\$7

### Herbal Oasis

Silk Road Angelwater tea,  
lemon, agave, lavender bitters,  
mint

\$9

## NON-ALCOHOLIC

### Fountain Pop

Coke, Diet Coke, Nestea, Sprite,  
Ginger Ale

### Gosling's Ginger Beer

### Bottled Water

Perrier Sparkling Water

### Juice (300ml)

Apple, Orange, Cranberry,  
Mango, Pineapple

### San Pellegrino

Limonata

### Caffeinated

Espresso, Americano

## **SPECIALS**

Daily Specials are for dine in only.

Happy Hour Specials: 2pm-5pm

2oz Classic Lime Margaritas - \$10

16oz Draught Sleeves - \$7

House Red & White Wine - \$7 for 6oz, \$9 for 9oz

Highballs - \$4.50 for 1oz, \$8.50 for 2oz

\$3 off Appetizers

# WEST-COAST INSPIRED CUISINE PAIRED WITH MEMORABLE HARBOUR VIEWS

WE CAN'T WAIT TO WELCOME YOU!

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Appetizers Soups & Salads Fish & Chips

Handhelds Entrées Dessert Drinks

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Tzatziki sauce. \$20

Bacon prawns

Pan-seared bacon wrapped prawns topped with a  
dollop of chili lime aioli \$20

Tuna Tataki

Sesame encrusted ahi tuna, lightly seared layered  
with avocado with a sambal soy drizzle \$10

Yam Fries

Crispy yam fries, served with chipotle maple mayo  
\$8

Fries

Fresh cut Kennebec potatoes \$11

Truffle Fries

Grana Padano, fresh parsley, garlic, truffle oil, side  
of house made mayo \$19

Poutine

Canadian classic with fresh cut Kennebec potatoes,  
cheese curds, bacon bits, gravy, and green onion  
\$16

Spinach Dip

Three cheese spinach and artichoke dip served with  
baked focaccia bread \$10 for \$18 / \$16 for \$25

Wings

Lightly breaded and tossed with your choice of: Hot  
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## Wing Wednesdays: 3PM-CLOSE

- One Pound of Wings for \$10
- \$6.50 Pints of Otter Lager

## Flavours:

- Hot, Honey Garlic, Thai Chili, Salt & Pepper, BBQ, Ghosty, Cajun, Franks Dry Rub, Dill Pickle

## Steak Thursdays: 3PM-CLOSE

- \$22.95 - 6oz Sirloin Steak, 3 Garlic Prawns, Loaded Baked Potato & Your Choice of Caesar Salad, Mixed Greens Salad, or Fries!
- 30% off Bottles of Red Wine

## Fish AND CHIP FRIDAYS: 3PM-CLOSE

- \$14 One Piece Cod Fish and Chips
- \$18 Two Piece Cod Fish and Chips
- \$8.50 Draught Pints

### **Pasta Saturdays (NEW!): 3pm-CLOSE**

- \$18-\$22 Chef Curated rotating pasta specials
- \$2 off White Wine (6oz, 9oz)

### **Caesar Sundays: All Day!**

- \$8 for 2oz Caesar Cocktails

### **2 for 1 Appetizers (3pm - Close)**

- Why have one appetizer when you can have two for the same price!

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- One Pound of Wings for \$10
- \$6.50 Pints of Otter Lager

### **Flavours:**

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- One Pound of Wings for \$10
- \$6.50 Pints of Otter Lager

#### Flavours:

- Hot, Honey Garlic, Thai Chili, Salt & Pepper, BBQ, Ghosty, Cajun, Franks Dry Rub, Dill Pickle



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- \$18 Two Piece Cod Fish and Chips
- \$8.50 Draught Pints



### PASTA SATURDAYS (NEW!): 3PM-CLOSE

- \$18-\$22 Chef Curated rotating pasta specials
- \$2 off White Wine (6oz, 9oz)



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- \$8 for 2oz Caesar Cocktails

### **2 FOR 1 APPETIZERS (3PM - CLOSE)**

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