

The Flying Otter Grill

MENU

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

Appetizers Soups & Salads Fish & Chips Handhelds Entrées Dessert Drinks

APPETIZERS

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

SOUPS & SALADS

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

Beer battered fish & chips, fresh cut Kennebec fries, coleslaw and house made tartar sauce. Gluten free \$24

FISH & CHIPS

Halibut \$22 / \$29 **Cod** \$21 / \$24

HANDHELDS

Sirloin Burger A house- crafted 6oz all beef burger with house made mayo, lettuce, tomato, onion and pickle on a brioche bun	\$22	Black Bean Quinoa Burger House made quinoa burger with black beans, jalapeños, onions, peppers, lettuce, tomato, pickles, and house made mayo on a brioche bun	\$22	Halibut Wrap Flour tortilla with beer battered halibut, tartar sauce, coleslaw, and tomato	\$21
Halibut Burger Seasoned halibut fillet served with tartar sauce, pineapple salsa and sliced avocado	\$25	Steak Sandwich Grilled 6 oz sirloin served on a baguette with horseradish aioli, topped with sauteed mushrooms and onions	\$25	Falafel Wrap Lightly fried falafel balls, wrapped in pita bread with tzatziki, tomatoes and red onions. Served with a greek salad as a side.	\$24
Buttermilk Chicken Burger Buttermilk- fried chicken with chipotle mayo, lettuce, tomato, onion and pickles on a brioche bun. Choice of thigh or breast	\$22	Philly Cheese Steak Sautéed mushrooms, onions, and peppers on a Vienna bun with thinly sliced roast beef. Topped with melted Swiss cheese	\$23	Tacos 3 flour tacos with your choice of one protein: fried cod, blackened salmon, spicy prawns	\$21
Grilled Pesto Chicken Burger 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	\$24	Spicy Prawn Wrap Flour tortilla, with sauteed garlic prawns, sambal, chili lime aioli, lettuce, tomato, red pepper, and avocado	\$21		

ENTRÉES

Seafood Paella Halibut, salmon, mussels, prawns, blackened chicken, peppers, onions and chorizo sausage with saffron rice topped with Grana Padano and green onions	\$29	Tuna Poke Bowl Ahi tuna, pickled carrots and ninja radish, cucumbers, peppers, green onions and edamame beans drizzled with Sambal soy and ghost pepper aioli	\$24	Coconut Green Curry 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	\$24
Seafood Linguine Fresh made pasta with mussels, clams, prawns, halibut, salmon in a white wine cream sauce, served with garlic toast	\$29			Butter Chicken 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.	\$25

DESSERT

Deep Fried Cheesecake	\$14	Sticky Toffee Pudding	\$9	Zeppole	\$8
Tossed in cinnamon sugar and served with vanilla ice cream		Topped with rosemary butterscotch and vanilla ice cream		Fried Italian donuts, tossed in cinnamon sugar	
Crème Brûlée	\$8				
Traditional vanilla custard with a hard caramel top					

SIGNATURE COCKTAILS

Watermelon Sugar High (2oz)	\$15	The Pacific Rum (2oz)	\$18
Aviation Gin, house pressed watermelon juice, lime, ginger, mint		Ron Zacapa 23 Year Solar Grain rum, cherry brandy, ginger, pineapple, soda	
High Tea Martini (2oz)	\$15	Sombrio Sour (2oz)	\$17
Haku vodka infused with Silk Road Coastal Rainforest tea, Esquimalt Kina Salad berry liqueur, lemon		Teremana Reposado tequila, Chartreuse, Conejos Mezcal, pineapple, mango, lemon, egg whites, angostura better	

CLASSIC COCKTAILS

Lime Margarita (2oz)	\$14	Smokey Pineapple Margarita (2oz)	\$15	Sangria	\$12
Olemca Silver, Cointreau, lime juice, agave		Olemca Silver, Cointreau, lime, pineapple, agave		Brandy, Cointreau, Peach Schnapps & fresh fruits and fruit juices. Your choice of red or white wine.	
Jalapeno Margarita (2oz)	\$15	Lychee Margarita (2oz)	\$15	Caesar (2oz)	\$14
Olemca Silver, Cointreau, lime juice, house made jalapeño syrup, tajin rim		Olemca Silver, Cointreau, Soho liquor, lime		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'kmp 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

Juice (300ml)

Apple, Orange, Cranberry, Mango, Pineapple

San Pellegrino

Limonata

Bottled Water

Perrier Sparkling Water

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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Yam Fries

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

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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

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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)

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

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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