

LUNCH

Pier 73
Restaurant

STARTERS

TODAY'S SOUP 6 1/2
it just may be your favourite!

CHOWDER  9
sustainable clams, Gelderman bacon and cream

CRISPY PORK SLIDERS 14
cabbage, tonkatsu, mayo on brioche

FARMER'S SALAD 12
seasonal variety of lettuces, fruits, vegetables
and white balsamic dressing

chicken 7 prawns 8 crab cakes 8 coho salmon 10

CAESAR SALAD 12
croutons, shaved radish, preserved lemon,
grana padano and lemon caper dressing

chicken 7 prawns 8 crab cakes 8 coho salmon 10

HAND HELDS

served with your choice of handcut fries, soup or salad

CRISPY HALIBUT BRIOCHE  18
tartar sauce, leaf lettuce, tomato and onion

SALMON BURGER  18
cocktail sauce, battered pickle, watercress,
pickled onion, mayo on sesame bun

8oz GRASS FED BURGER 17
with all the groceries plus smoked cheddar,
Gelderman bacon and housemade bbq sauce
on brioche

FRIED CHICKEN WRAP 15
slaw, cilantro, carolina mustard and bbq sauce

BRUSCHETTA SANDWICH 14
fresh tomato and basil bruschetta, bocconcini,
grana padano, watercress and balsamic glaze
on olive bread
pulled chicken 3

 Recommended by the Vancouver Aquarium's
Ocean Wise program as ocean-friendly

Please advise your server of any food sensitivities and
severe allergies, gluten-free options are available.

Consuming raw or undercooked meats, seafood, shellfish
or eggs may increase your risk of foodborne illness.

Meet our local suppliers

GELDERMAN FARMS, Abbotsford DOUBLE R RANCH, Okanagan PACIFIC PROVIDER, North Vancouver BARNSTON HERBS, Surrey
PASTA D'ANGELO, Port Moody GOLDEN EARS CHEESE CRAFTERS, Maple Ridge MOGIANA COFFEE, Richmond

BIG SALADS

SEAFOOD SALAD  20
romaine, tuscan greens, baby kale,
selva prawns, baja scallops, wild pacific fish
and citrus vinaigrette

STURGEON CRAB CAKE SALAD  18
greens, avocado, grilled onions, charred
Gelderman bacon, cilantro, salted orange,
chips and white balsamic dressing

COBB SALAD 17
butter lettuce, romaine, chicken breast,
Gelderman bacon, poached egg, avocado,
caramelized onions, neufchatel cheese and ranch

MAINS

FISH N' CHIPS 
halibut 1pc 15 2pc 24
ling cod 1pc 14 2pc 19

JAMBALAYA 19
cajun lime shrimp, andouille sausage, braised
chicken and corn bread

LAMB CURRY 19
basmati rice, naan, yogurt and cilantro chutney

6oz FLAT IRON STEAK 25
early harvest potatoes, farmers vegetables
and red wine sauce

SEAFOOD LINGUINI  26
selva prawns, scallops, halibut, salmon,
tomatoes and peppers in a garlic white wine
cream sauce

TOMATO BUCATINI PASTA 18
olives, basil, Golden Ears feta, tomatoes and
fresh bucatini noodles
chicken 7 prawns 8 coho salmon 10

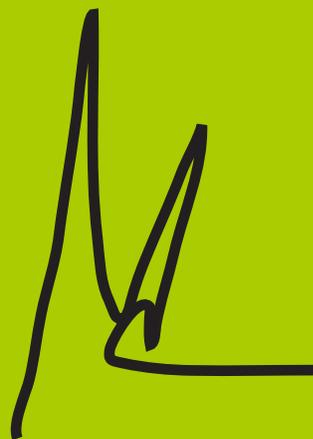
Parties of 8 or more are subject to a 15% gratuity

At Pier 73, we aren't shy about leveraging our location on the Fraser River, the climate in this beautiful region and the dedication of local growers to provide a brilliant experience! We source locally, in most cases from family owned producers and then let our talented team work at creating fresh, seasonal dishes that are rich in ingredients and flavor.

Add to that a view you can't get anywhere else, a team that will provide service that is natural yet knowledgeable and you have all the fixings for an experience that will bring you back time and time again.

Simply said, just knowing where your food is coming from is our biggest commitment – and that is the beauty of the West Coast.

Live well, eat well and enjoy!

A stylized, handwritten signature in black ink, consisting of a large, sweeping 'M' followed by a smaller 'L' and a horizontal line extending to the right.

MORGAN LECHNER
EXECUTIVE CHEF

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