

port701

Marinaside Dining | Lounge

LIMITED
MENU



STARTERS

SEARED SEA SCALLOPS | \$20

Pan seared diver sea scallops with a beet root puree, house pickled onions + balsamic crema

MUSSELS + CLAMS | \$19

1lb mussels + clams, chorizo sausage, garlic, celery root, parsley, onions, white wine, tomato pesto, warm naan bread

BACON WRAPPED ASPARAGUS | \$17

pan seared then baked with housemade teriyaki sauce + crispy prosciutto

CREOLE PRAWN SKILLET | \$17

Garlic sauteed prawns + andouille sausage baked in spicy tomato sauce with melted cheese, served warm naan bread

CALIFORNIA MAKI ROLL | \$15

Mango, cucumber, red tobiko, japanese mayo, real crab meat, nori wrapped

MANGO ROLL | \$14

Mango, cucumber, avocado, rice, nori wrapped, mango mayo, sesame seeds

SPICY TUNA ROLL | \$15

Raw tuna, sesame oil, cucumber, japanese mayo, peppers, rice, nori wrapped, chili flakes, topped with pickled ginger

BURIDDA SEAFOOD BISQUE | \$14

Seafood medley, seasonal root vegetables, white wine, herbs, cream, chili oil, croutons

BOWLS

TOFU TERIYAKI BOWL | \$20

Fried tofu, carrots, broccoli, cucumber, rice, teriyaki sauce, sesame, mango chutney

SPICY TUNA POKE BOWL | \$23

Raw ahi tuna, quinoa, avocado, cucumber, pickled ginger, mango chutney, wokame, black sesame seeds

SALADS

PORT701 CAESAR SALAD | \$17

Romaine lettuce, parmesan cheese, herb croutons, bacon, house made dressing
Add grilled chicken \$5 Add prawns \$8

FRESH CRAB SALAD | \$20

Fresh dungeness crab, onion, celery, apple, dill, citrus mayo dressing topped with arugula + mild jalapeno

SEAFOOD SALAD | \$25

Fried calamari, prawns, mussels, grape tomato, cucumber, bell peppers, onion, olives, feta cheese, greens, herb vinaigrette, tzatziki + naan

CHIMICHURRI STEAK SALAD | \$26

5oz flank steak, organic greens, grape tomato, cucumber, bell peppers, crispy chick pea, blue cheese crumble, dijon mustard vinaigrette

ROTISSERIE CHICKEN SALAD | \$22

Shredded rotisserie chicken, crispy romaine, grape tomato, avocado, black bean, cucumber, bell peppers, feta, rosemary vinaigrette

PORT701 MARINASIDE DINING | NELSON, BC

 GLUTEN FREE |  VEGTARIAN

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CASUAL PLATES

CRISPY CHICKEN BURGER | \$19

Breaded + fried chicken, lettuce, tomato, jalapeno, sriracha mayo, cheddar, brioche bun

HALIBUT BURGER | \$19

Beer battered halibut, tartar sauce, tomato, sweet chili slaw, arugula, brioche bun

✓ \$ PORT701 BURGER | \$19

Choice of beef, chicken or impossible. Onion strings, roasted red pepper, grainy mustard, garlic aioli, cheddar, tomato, lettuce, pickle

\$ ROTISSERIE CHICKEN CLUB | \$18

Shredded chicken, applewood bacon, avocado, lettuce, tomato, mayo, cheddar, sourdough

\$ STEAK SANDWICH | \$26

6oz AAA sliced sirloin steak, cooked to your liking, sauteed mushrooms, grainy mustard demi, grilled hoagie + crispy onion strings

\$ BEEF BRISKET DUNK | \$19

beef brisket, caramelized onion, sauteed mushroom, jack cheese, hoagie bun, beef au jus

SHAWARMA WRAP | \$18

Spiced chicken, onions, lettuce, tomatoes, parsley, tahini sauce, fresh arabic bread

✓ ZUCCHINI HALOUMI FRITTERS | \$18

Housemade vegetarian fritter with haloumi cheese, shredded zucchini & herbs. served with purgatory sauce & tomato arugula salad

FISH + CHIPS | \$25

Two halibut pieces in a housemade local ale beer batter, tartar sauce + sweet chili coleslaw

\$ HOUSEMADE CHICKEN TENDERS | \$18

Gluten free rice flour tenders, baked then fried crispy, housemade honey mustard dip

MAIN COURSE

\$ BLACKENED SALMON | \$28

Sockeye salmon filet blackened with cajun spice, tarragon bearnaise, side + vegetables

\$ HAIDA GWAIL HALIBUT | \$34

Pan seared halibut filet, coconut curry cream, fire roasted tomato jam, side + vegetable

BEEF BRISKET RAVIOLI | \$24

Housemade ravioli with rotisserie beef brisket, salami, arugula, truffle buerre blanc, parmigiano reggiano

SQUID INK AL VERDE PASTA | \$28

Mussels, tiger prawn, crab, fine herbs, roasted garlic, basil pesto cream sauce, black squid ink, pasta, parmigiano reggiano

✓ KING OYSTER PAPPARDELLE | \$21

Oyster mushrooms, cherry tomato confit, fresh parmesan cream sauce, pappardelle pasta

\$ FRENCHED CHICKEN BREAST | \$24

Marinated herb organic chicken, in a pan au jus, served with side + vegetables

\$ BRAISED LAMB SHANK | \$32

Port wine braised new zealand lamb shank, tomato ratatoulie + choice of side

\$ BEEF + REEF | \$34

6oz AAA sirloin steak, seasoned then cooked to your liking, tiger prawns in creole spices, duxelle sauce, choice of side + vegetables

\$ SIRLOIN STEAK | \$35

8oz AAA sirloin, classic sauce bordelaise, compound butter, choice of side + vegetables

\$ FILET MIGNON | \$42

6oz AAA filet mignon, classic sauce bordelaise, compound butter, choice of side + vegetables