



BASIL'S SEAFOOD FEST

Menu available Tuesday, Thursday and Saturday from 5pm-10pm

ALL YOU CAN EAT FISH & CHIPS

fresh cut alaskan cod, fried to perfection with French fries,
tartar sauce and Cajun remoulade - \$19.95

THREE WAY SHRIMP

scampi prawns, tempura shrimp and crispy rock shrimp served with French fries, sautéed vegetables,
vodka cocktail sauce and lime aioli - \$26.95

FULL POUND OF NORTHWEST CLAMS

local pacific clams, pancetta, garlic, red chili, coconut cream, cilantro - \$24.95

CAJUN SEAFOOD SAMPLER

alaskan cod, crab cakes, rock shrimp and tempura prawns served Cajun style with
spicy remoulade, tartar and vodka cocktail sauce - \$29.95

NORTHWEST SEAFOOD PLATTER

petite wild salmon, two jumbo prawns and two sea scallops seared with garlic and lemon along with
steamed clams served in coconut cream sauce - \$36.95

BASIL'S THREE COURSE SPECIAL

start off with a bowl of our Seafood Chowder, followed by Northwest Clams and finished with our
Jumbo Garlic Prawns with angel hair pasta and vegetables - \$34.95

Starters & Sides

SWEET POTATO FRIES - \$3.95

FRIED CALAMARI - \$9.95

GARLIC WHIPPED POTATOES - \$4.95

SEAFOOD CHOWDER - \$8.95

FRENCH FRIES - \$3.95

BASIL'S CAESAR SALAD - \$6.95

FIRE ROASTED BROCCOLI - \$5.95

SAUTÉED BRUSSELS SPROUTS - \$5.95

oven roasted with garlic, red pepper

with olive oil and pancetta