



## BC SPOT PRAWN FESTIVAL

**Join us at CAVU for our salute to what are widely considered the BEST prawns in the world! Caught locally in the cold waters just off the Vancouver coast and only having a short harvest season of up to 6 weeks, these beauties are here just for you to enjoy! Local, sustainable... delicious!**

### FROM THE KITCHEN

#### STARTER

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**SPOT PRAWN CONSOMMÉ \$10**

prawn ceviche | chilies | cilantro | lime

**WHOLE SPOT PRAWNS (peel & eat) \$16**

¼ lb | grilled | lime peppercorn butter | kimchi cocktail sauce | lemon

**SPOT PRAWN & PORK BELLY \$15**

braised belly | sofrito sauce | potato – chive cake | apple jelly

#### ENTREES

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**GRILLED STEAK & SPOT PRAWN \$35**

8oz sirloin | carrot nage | market vegetables | creole prawn butter | apple brioche pudding

**THAI SPOT PRAWN CURRY \$24**

crispy prawns | thai green curry | coconut rice

**CAVU's twist on a summertime cocktail favorite. All the flavour of the cocktail but served fork & spoon style!**

**"CAESAR" INSPIRED BOUILLABAISSSE \$25**

spot prawns | local cod | "clamato" broth | celery | vodka | crostini rouille

### FROM THE BAR

#### BC WINES

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RED ROOSTER PINOT BLANC (6oz) \$8  
OLIVER, BC

#### LOCAL BEER

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RED TRUCK ALE OR LAGER (SLEEVE) \$6