



TUGBOAT ANNIE'S

◆ PUB & GRILLE ◆

Menu

*6911 Graybar Road, Richmond, British Columbia V6W 1H3
(604) 270-0364 www.tugboatannies.ca*

Drink Selections

<i>DRAUGHT BEER</i>	<i>16 Oz</i>	<i>20 Oz</i>	<i>64 Oz</i>
	<i>Sleeve</i>	<i>Pint</i>	<i>Pitcher</i>
Tugboat House Lager	4.00	5.00	15.00
Molson Canadian	5.00	6.00	18.00
Coors Light	5.00	6.00	18.00
Belgian Moon	5.50	6.50	19.00
Rickard's Red	5.50	6.50	19.00
Granville Island Seasonal Selection	5.50	6.50	19.00
Okanagan Springs 1516 Lager	5.50	6.50	19.00
Okanagan Springs Pale Ale	5.50	6.50	19.00
Sleeman Honey Brown	5.50	6.50	19.00
Sapporo	5.50	6.50	19.00
Fat Tug IPA	5.75	6.75	20.00
Carlsberg	5.95	7.25	21.00
Somersby Draught Apple Cider	6.00	7.50	22.00

BOTTLES

Budweiser ~ 5.75
 Bud Light ~ 5.75
 Canadian ~ 5.75
 Coors Light ~ 5.75
 Kokanee ~ 5.75
 Labatt Blue ~ 5.75
 Miller Genuine Draft ~ 6.00
 Becks ~ 6.50
 Corona ~ 6.50
 Heineken ~ 6.50
 Stella Artois ~ 6.50
 Kronenbourg Blanc ~ 6.75
 Guinness Draught Tall Can ~ 7.95

CIDERS / COOLERS

Growers Apple ~ 5.50
 Growers Peach ~ 5.50
 Growers Pear ~ 5.50
 Growers Bing Cherry ~ 5.50
 Growers Strawberry Rhubarb ~ 5.50
 Mike's Hard Lemonade ~ 6.75
 Smirnoff Ice ~ 6.50
 Strongbow Cider Tall Can ~ 7.50
 Somersby Pear Tall Can ~ 7.95

~ Full bar service is available ~
~ Ask your server about our daily specials ~

Starters & Light Meals

Chicken Tenders

Breaded chicken tenders with crisp fries, served with your choice of honey mustard or plum sauce. 12.75

Tugboat Wings

One pound of wings tossed in your choice of sauces, served with carrots, celery and ranch dip. 12.5
Sauce & Seasoning Choices: Hot, BBQ, Honey Garlic, Thai Chili, Teriyaki, Dry Cajun, Chili Lime, Lemon Pepper, Salt & Pepper.

Stuffed Yorkies

3 Yorkshire Puddings filled with garlic mashed potatoes and shaved roast beef, topped with rich beef gravy and our house made horseradish sauce. 12.50

Potato Boats

Potato skins stuffed with a blend of shredded cheese, bacon, and green onion. Served with sour cream. 8

Truffle Fries

Crisp fries tossed in white truffle oil, garlic, herbs, and parmesan cheese. Served with garlic aioli. 9

Fried Pickles

Crispy fried breaded dill pickle spears with a cool ranch sauce for dipping 6.95

Potato Cod Bites

Tender pacific cod bites coated in a crispy potato batter. Served with tartar sauce. 11

Tuna Poke Wonton Cups

Crispy wonton shells filled with sesame-ginger ahi tuna sashimi, topped with sliced avocado, scallion, sesame and cucumber-wasabi aioli. 13

Original Poutine

A mound of crispy fries, topped with cheese curds and rich brown gravy. 9 +*Cajun Chicken* 4

Calamari

Lightly dusted with Cajun seasonings, flash fried and served with creamy tzatziki and pita bread. 13

Dry Ribs

One pound of rib tips, house marinated & tossed with sea salt and cracked black pepper. 12.5

Soups & Salads

Seafood Chowder

A West Coast favourite made in house with bacon and clams, New England style. 10.5

Santa Fe Chicken Salad

Seasonal mixed greens topped with Cajun chicken, avocado, olives, tomatoes and jalapenos and finished with salsa, sour cream and crispy tortilla strips. 16

Seafood Cobb Salad

Seasonal mixed greens topped with smoked salmon, shrimp, cucumber, tomato and a hard-boiled egg. Served with your choice of dressing. 16

Chili Bowl

Our house made beef and tomato chili, topped with cheese and served with garlic bread. 11

Wor Wonton Soup

Wontons, jumbo shrimp, sliced BBQ pork, vegetables and chow mein noodles in a classic chicken broth. 12.50

Chef's Salad

Seasonal mixed greens topped with cucumber, tomato, cheddar and jack cheese, turkey, ham and a hard-boiled egg. 15

Sandwiches & Wraps

Served with your choice of crisp fries or house green salad.

Substitute Caesar Salad, Sweet Potato Fries, Onion Rings or Soup for an additional 2

Substitute Seafood Chowder for an additional 3

Chicken & Waffles

Buttermilk fried chicken breast topped with melted jack cheese and crisp bacon, sandwiched between two golden Belgian waffles and drizzled with maple sriracha glaze. Lettuce, tomato and mayo. 16

The Montreal Reuben

Thinly sliced Montreal Smoked Beef on grilled marble rye with sauerkraut, Dijon mustard and melted Jack cheese. 13

Seafood Club

A triple-decker of baby shrimp and smoked salmon with lemon-dill aioli. Served on toasted multigrain with lettuce, tomato and mayo. 15

Traditional Beef Dip

Slow roasted beef, shaved thin and piled on a grilled garlic hoagie bun. Served with house made au jus for dipping. 13

Steak Sandwich

Fire grilled 6 oz. sirloin steak served open faced on a hoagie style bun and topped with sautéed mushrooms. 16

Turkey Avocado Wrap

Sliced turkey breast, corn, black beans, edamame, tomato, bacon and jack cheese with fresh sliced avocado and chipotle mayo wrapped in a flour tortilla. 13

Fish Tacos

Cajun whitefish stuffed into 2 flour tortillas with house made coleslaw and fresh avocado, finished with chili-garlic aioli. 13

Schnitzel Sandwich

Breaded tender pork schnitzel, served on grilled marble rye bread. Topped with lettuce, tomato and mayo. 14

Side of sauerkraut included upon request.

Chicken Club

Fire grilled chicken breast topped with melted jack cheese and crisp bacon, served on toasted multigrain with lettuce, tomato and mayo. 13.5

Cajun Chicken Wrap

Spicy grilled Cajun chicken breast with lettuce, tomato and chipotle mayo, all wrapped up in a warm flour tortilla. 12.5

Chicken Caesar Wrap

Classic Caesar salad with fire grilled chicken breast, bacon and parmesan cheese all wrapped in a warm flour tortilla. 12.5

Tuna Melt Wrap

House made tuna salad, green onion, tomatoes and creamy jack cheese wrapped in a flour tortilla and oven baked warm and crispy. 13.5

Grilled Quesadilla

Mixed peppers and onions grilled in a flour tortilla with a blend of cheddar and mozzarella cheese. Served with sour cream and salsa. 12.5
+Chicken 4 +Guacamole 3

Burgers

Served with your choice of crisp fries or house green salad.

Substitute Caesar Salad, Sweet Potato Fries, Onion Rings or Soup for an additional 2

Substitute Seafood Chowder for an additional 3

Basic Burger

Fire grilled all beef patty topped with lettuce, tomato, onion and pickle on a grilled rustic bun with mustard and mayo. 13

Works Burger

Fire grilled all beef patty covered with sautéed mushrooms, bacon and cheddar cheese. Topped with lettuce, tomato, onion and pickle on a grilled rustic bun with mustard and mayo. 15

Westminster Burger

All-beef burger seasoned and fire grilled, topped with jack cheese, bacon and crisp onion rings. Finished with lettuce, tomato and pickle on a grilled rustic bun with mustard and mayo. 15

Hawaiian Chicken Burger

Fire grilled chicken breast topped with melted jack cheese, pineapple and teriyaki, with lettuce, tomato, onion and pickle on a rustic bun with mayo. 14

Veggie Burger

A fire grilled 100% Veggie Patty, served on a grilled rustic bun with mustard and mayo, topped with sautéed mushrooms, cheddar cheese and fresh veggies. 13

Salmon Burger

Flame grilled coho salmon filet with a lemon dill aioli, lettuce, tomato, onion and pickle. 16

Mains

Seafood Fettuccine

Smoked salmon and baby shrimp simmered in a dill infused cream sauce, served over al dente fettuccini noodles with freshly grilled garlic toast. 16.5

Schnitzel Plate

Breaded pork schnitzel topped with mushroom gravy. Served with mashed potatoes and seasonal veggies. Sauerkraut side on request. 15

Tugboat's Fish & Chips

Flaky Arctic Cod, fried crispy in our house made beer batter. Fries, tartar sauce, and coleslaw.
One piece 12 Two Piece 15

Chicken Pot Pie

Tender chicken in a home-style broth with potato, carrot, celery & green beans baked with a flaky puff pastry. Served with a garden salad. 14

Cajun Chicken Pasta

Grilled chicken breast with sautéed peppers and onions in a Cajun cream sauce on a bed of fettuccine noodles, with garlic toast. 15

Mango Salmon

A six ounce flame grilled coho salmon filet, topped with fresh mango salsa and served over brown rice pilaf. Seasonal veggies on the side. 19

Bangers and Mash

Two jumbo grilled farmer's sausage over mashed potatoes, smothered with caramelized onions and gravy and served with seasonal vegetables. 14

Perogies and Sausage

Grilled farmer's sausage with 7 pan fried cheddar and potato perogies, topped with sautéed bacon and onions and served with sour cream. 12.50

Tuna Poke Rice Bowl

Ahi tuna sashimi tossed in a sesame-ginger dressing. Served over sriracha-honey rice, surrounded by corn, black beans, edamame, fresh avocado and diced mango. Topped with Asian cucumber-wasabi coleslaw. 16

Weekend Breakfast Menu

Served every Saturday and Sunday from 11:00 am to 2:00 pm

Ham & Cheese Omelette

Three egg omelette stuffed with Smoked Ham and Cheddar Cheese.

Served with diced hashbrowns and toast. 11.5

Double the meat or cheese for 2 each.

Additional Omelette Toppings available for .50 each.

Diced Tomato, Mushrooms, Onions, Black Olives, Jalapeno Peppers, Sour Cream, Salsa

Montreal Breakfast Skillet

Diced potatoes, onions, and green peppers sautéed with chopped Montreal smoked beef.

Topped with 2 scrambled eggs and smothered with shredded cheddar cheese and hollandaise sauce. Multigrain toast on the side. 13.50

Eggs Benedict

Two fresh eggs poached medium, served on a toasted English muffin with smoked ham, covered with rich hollandaise sauce.

Diced hashbrowns on the side. 11.5

Breakfast Plate

Two eggs cooked any style, 2 slices of bacon or 2 sausage links, diced hashbrowns and multigrain toast. 8.5

Breakfast Sandwich

Two eggs scrambled with bacon or ham, between two slices of toast with melted cheddar cheese.

Diced hashbrowns on the side. 9.5

