

COAST

COOK
CATCH
EAT



Tripadvisor

TOP 10% OF RESTAURANTS
WORLDWIDE



GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

FIVE SAILS

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



coast

1054 Alberni Street, Vancouver | 604 685 5010

Coast is where fresh British Columbia seafood dazzles! The freshest fish, succulent shellfish and the most colossal seafood towers are here, with the rarest, perfectly prepared oysters nestled in beds of ice, waiting for you. This is BC's best seafood, and offers true West Coast dining, flashy and fun for every mood and every occasion.

SPECIALTIES

Fresh seafood, oysters, mussels, clams, fish and chips, sushi

WINES

Italy, California, France, Spain, boutique British Columbia wineries



Exquisitely fresh and perfectly prepared, our menu reflects the love we have for all the best foods from all the best places.

Coast is Vancouver's premier destination for fresh, West Coast seafood served in a modern, chic setting. Celebrated for its vibrant energy and refined yet approachable style, Coast offers the perfect backdrop for unforgettable events and celebrations.

"This is the kind of place where guests come together to share oysters, crack into crab claws, and toast over seafood towers that always make a statement," says proprietor Emad Yacoub. "It's about exceptional seafood, lively atmosphere, and creating memorable moments."

At the 24-seat Oyster & Chowder Bar, chefs shuck fresh Atlantic and Pacific oysters to order and prepare signature favourites like Dungeness crab cakes, whole lobsters, rich chowders, and sushi. Guests can also indulge in the signature colossal seafood towers, a highlight praised by reviewers, or opt for premium cuts of beef for a perfectly balanced menu.

The expansive dining room features sleek, contemporary design with warm coastal accents, striking a balance between sophistication and comfort. The dynamic O Lounge brings a playful buzz to any event, anchored by a live-action sushi station where chefs craft intricate rolls and nigiri in full view, a favourite feature for receptions and cocktail parties.

Upstairs, the mezzanine level offers a more intimate experience, with two private dining rooms — The Port Room and The Starboard Room — ideal for corporate dinners, milestone celebrations, and private events.

Whether you're hosting a lively cocktail reception, an elegant sit-down dinner, or a seafood feast to impress, Coast delivers an experience defined by energy, flavour, and Vancouver's signature style — a place to remember and return to often.

awards & accolades

2004

Best New Restaurant in British Columbia
Restaurant Food & Service Association

Best New Restaurant
Vancouver Magazine

Best New Restaurant
Georgia Straight

2005

Wine Spectator Award of Excellence

2006

Best Design, Best Seafood, Best Regional
Vancouver Magazine

Wine Spectator Award of Excellence

2007

Most Memorable Meal, Seafood
WHERE Magazine

Wine Spectator Award of Excellence

2008

Wine Spectator Award of Excellence

2009

Best in Competition
International Interior Design Association

Award of Excellence
Interior Designers Institute of BC

Wine Spectator Award of Excellence

2010

Reader's Choice Best West Coast

2011

Reader's Choice Best West Coast and Seafood

WHERE Vancouver
Where to Dine Vancouver Awards

2012

Best Fish/Shellfish Restaurant
Golden Plate Awards

2013

Best Seafood in Vancouver
WestEnder Vancouver Restaurant Awards
(reader's poll)

Best West Coast
WHERE to Dine Awards

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

2014

Golden Plate Awards
Best Seafood

Vancouver Magazine Awards
Best Seafood Honorable Mention

Les Clefs d'Or
Canada Silver Service Award

Best West Coast Cuisine
WestEnder - Best of the City

Best Service
WestEnder - Best of the City

Best Seafood
WestEnder - Best of the City

Award of Excellence
Wine Spectator

Award of Excellence
Trip Advisor

2015

Award of Excellence
Wine Spectator

Best Seafood Restaurant
Readers Choice | Vancouver Courier

Award of Excellence
Trip Advisor

2016

Best Fish/Shellfish
Golden Plate Awards

Best Seafood
Golden Plate Awards

Top 10 Seafood Cuisine
TripAdvisor

Top 10 Seafood Cuisine
Opentable

Award of Excellence
Wine Spectator

Gold | Best Seafood
Westender Best of the City

Gold | Best West Coast
Westender Best of the City

2017

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2018

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2019

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2020

Best Restaurant for Seafood
Golden Plate Awards

2022

Top 10% Of Restaurants Worldwide
Trip Advisor

2023

Top 10% Of Restaurants Worldwide
Trip Advisor

2024

Best Seafood
Golden Plate Finalist

Top 10% Of Restaurants Worldwide
Trip Advisor

2025

Silver Award of Excellence - Coast
DiRoNA

Best Seafood - Coast
Golden Plates Award Nominee

Top 10% Of Restaurants Worldwide
Trip Advisor

EVENTS & PRIVATE DINING

Whether you are looking for a private dining room, lounge space or a cocktail reception area, Coast Restaurant is an excellent choice for your special occasion – comfortably holding anywhere from 10 to 260 guests.

MAXIMUM
SEATING
CAPACITY

TOTAL - 260

UPPER - 112
PATIO - 35

PRIVATE
ROOMS

THE PORT
ROOM - 30

THE STARBOARD
ROOM - 20

THE OAK
ROOM - 16

BUYOUT
AVAILABLE

BUYOUT COST
CONTINGENT ON DAY OF
THE WEEK AND TIME OF
THE YEAR

VIRTUAL TOUR

Next door, an intimate split-level room welcomes up to 70 guests in this sleek and stylish private lounge.

MAXIMUM
CAPACITY

STAND - 70
SEAT - 52



O LOUNGE

BUYOUT
AVAILABLE

BUYOUT COST
CONTINGENT ON DAY OF
THE WEEK AND TIME OF
THE YEAR

VIRTUAL TOUR

BOOKING POLICY

Set menus for groups over 12 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable.



MEZZANINE



THE PORT ROOM



OAK ROOM



THE PORT ROOM



OAK ROOM



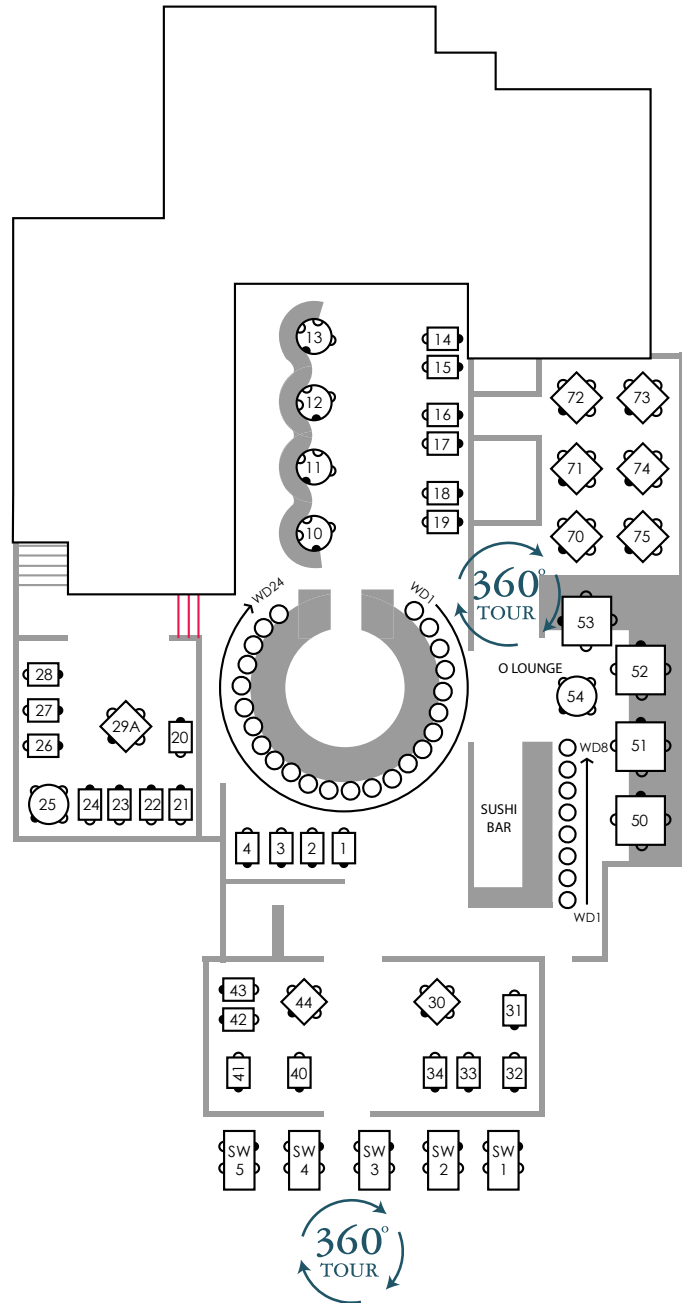
O LOUNGE



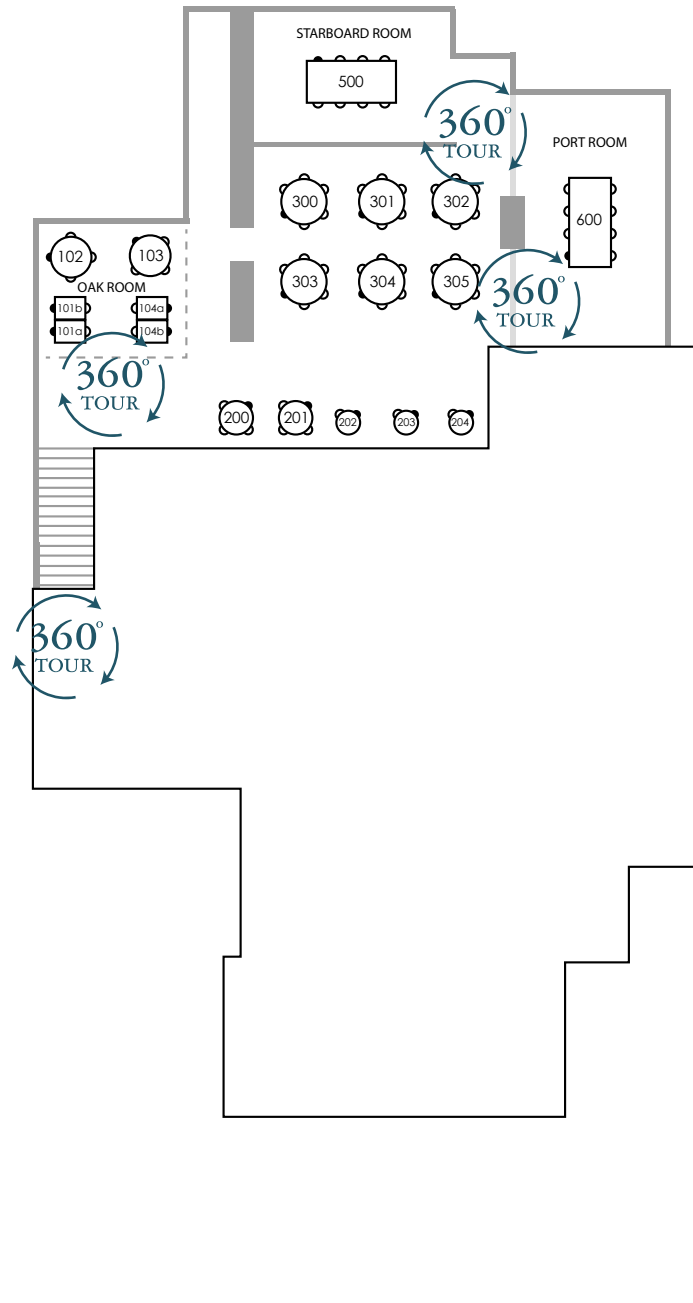


THE
STARBOARD
ROOM





MAIN FLOOR & LOUNGE



MEZZANINE & PRIVATE DINING ROOMS

The background is an aerial photograph of a coastline, showing a mix of dark blue water and lighter blue land. A white circle is centered on the image, containing the text. The text is in a teal color that matches the water in the background. The word 'COAST' is at the top, followed by 'GROUP' in a smaller font, then 'MENUS' in a large, bold font, and '2025' at the bottom.

COAST

GROUP

MENUS

2025



LUNCH A \$39

+ Tax and Gratuity

APPETIZER

New England Chowder

clams, bacon, roasted vegetables

- or -

Caesar Salad

romaine hearts, bacon, croutons, parmesan

ENTRÉE

Fish & Chips

2 pc cod, coleslaw, tartar sauce

- or -

Forno Chicken

olive oil mashed potatoes, seasonal vegetables
red wine jus

- or -

Mushroom Risotto

roasted mushrooms, truffle
porcini mushroom sauce, parmesan

LUNCH B \$55

+ Tax and Gratuity

APPETIZER

Wagyu Beef Carpaccio

black pepper crusted, horseradish aioli
capers, arugula, shaved parmigiano
- or -

Beet Salad

arugula, roasted beets, goat cheese
pistachio, balsamic glaze

ENTRÉE

Roasted Salmon

house made lemon ricotta gnocchi, leeks
sweet corn, butternut squash
- or -

Forno Chicken

olive oil mashed potatoes, seasonal vegetables
red wine jus
- or -

Mushroom Risotto

roasted mushrooms, truffle
porcini mushroom sauce, parmesan

DESSERT

Apple Caramel Cheesecake

caramelized apple, caramel sauce

LUNCH C \$69

+ Tax and Gratuity

Fresh Baked Brioche Bread

whipped butter, capers, red onion

APPETIZER

West Coast Crab Cake

dungeness & rock crab, herb mayo, cucumber, dill

- or -

Winter Squash Salad

baby kale, roasted squash, cranberry
feta cheese, candied walnuts

ENTRÉE

Branzino

baby potatoes, broccolini, salsa verde

- or -

Prime 10oz Striploin

potato rosti, asparagus, red wine jus

- or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Butter Cake

crème anglaise, fresh berries

DINNER E \$79

+ Tax and Gratuity

APPETIZER

Lobster & Corn Bisque

roasted corn, ginger, brandy & chili cream
- or -

Caesar Salad

romaine, bacon, croutons, parmesan

ENTRÉE

King Salmon

herbed mashed potatoes, broccolini
lemon beurre blanc
- or -

Prime 10oz Striploin

potato rosti, asparagus, red wine jus
- or -

Mushroom Risotto

roasted mushrooms, black truffle
porcini mushroom sauce, parmigiano-reggiano

DESSERT

Butter Cake

crème anglaise, fresh berries

DINNER F \$95

+ Tax and Gratuity

APPETIZER

Wagyu Beef Carpaccio

black pepper crusted, horseradish aioli, capers
arugula, parmesan, shaved black truffle
- or -

Spicy Bluefin Tuna Roll

sesame ginger chili sauce, green onion
- or -

Burrata Salad

tomato, red onion, arugula, herb buttermilk

ENTRÉE

Miso Marinated Sablefish

bok choy, shiitake, mushroom consommé
- or -

Prime 8oz Tenderloin

truffle potato pavé, smoked onion marmalade
baby heirloom vegetables, red wine jus
- or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Dark Chocolate Bar

fresh berries, feuilletine crunch

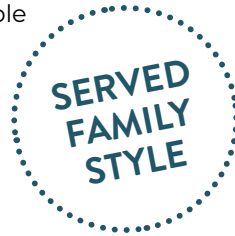
Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

DINNER G \$115

+ Tax and Gratuity | Minimum 12 people

Fresh Baked Brioche Bread
whipped butter, capers, red onion



SUSHI PLATTERS

Rolls

spicy ahi tuna roll, salmon avocado roll, coast california roll

Nigiri

ahi tuna, tiger prawns, hamachi, king salmon

Sashimi

albacore tuna, king salmon, ahi tuna

SALAD

Caesar Salad

romaine, bacon, croutons, parmesan

ENTRÉE PLATTERS

Canadian Prime Striploin | Lobster Tail

Spring Salmon | Seared Prawns | Seared Sablefish

signature brussels sprouts, herbed mashed potatoes
broccolini, asparagus

DESSERT PLATTERS

Apple Caramel Cheesecake
caramelized apple, caramel sauce

Dark Chocolate Bar
fresh berries, feuilletine crunch

Vanilla Crème Brûlée
shortbread cookie

DINNER H \$135

+ Tax and Gratuity | Minimum 12 people

Fresh Baked Brioche Bread
whipped butter, capers, red onion

TO START

Coast Chilled Platter

oysters, tiger prawns, scallop ceviche, ahi tuna poke, marinated mussels & clams
dungeness crab salad, lobster salad, fresh lemon & dips

*ADD CAVIAR - MP

APPETIZER

Jumbo Tiger Prawn Cocktail

cocktail sauce

- or -

Japanese A5 Wagyu Roll

sesame, avocado, miso shoyu reduction

- or -

Winter Squash Salad

baby kale, roasted squash, cranberry, feta cheese, candied walnuts

ENTRÉE

Miso Marinated Sablefish

bok choy, shiitake, mushroom consommé

- or -

Prime 8oz Tenderloin

truffle potato pave, smoked onion marmalade, baby heirloom vegetables, red wine jus

- or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Butter Cake

crème anglaise, fresh berries

- or -

Dark Chocolate Bar
fresh berries, feuilletine crunch

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ADD ONS

Fresh Shucked Oysters | \$45 per dozen

yuzu mignonette, cocktail sauce, fresh horseradish

Sushi Tile | \$20 per guest

coast signature selection of nigiri & maki premium local and imported fish

Charcuterie & Cheese Board | \$22 per guest

selection of local & imported meat & chesse, chutney, pickled vegetables, house bread

Deluxe Sushi & Seafood Tower | \$225 per tower

east coast oysters*, atlantic lobster, tiger prawns, scallop ceviche

salmon poke, tuna gomaae, marinated mussels & clams, dungeness crab salad

lobster & prawn salad

sashimi - hamachi, king salmon, albacore, bluefin tuna

california roll & king salmon roll

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CANAPÉS

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Mushroom Arancini \$5

truffle aioli

Burrata Crostini \$4

heirloom tomato, pesto

Steak Tartare \$6

brioche bread, cured egg yolk

Steak Bites \$6

grilled beef striploin, horseradish aioli

Aburi Salmon Roll \$4

avocado, miso mayo, rayu, garlic chili oil

Prawn Cocktail \$6

cocktail sauce, romaine lettuce

Seared Scallops \$5

butternut squash purée, crispy prosciutto

Fish & Chip Cone \$5

tempura cod, japanese tartar sauce

Crab Cake \$7

herb mayo, pickled cucumber

Crispy Oyster \$5

miso mayo, micro greens

Fried Lobster Mac & Cheese Bites \$6

chive aioli

Coconut Shrimp \$6

curry & cumin marinated cucumber tzatziki



FOOD STATIONS

FOOD STATIONS

Sushi Station | \$18 per guest

ASSORTED ROLLS

spicy ahi tuna roll
salmon avocado roll
coast california roll

NIGIRI

ahi tuna
tiger prawns
hamachi
king salmon

SASHIMI

albacore tuna
king salmon
ahi tuna

Coast Seafood Station | \$35 per guest

oysters
tiger prawns
scallop ceviche
ahi tuna poke
marinated mussels & clams
dungeness crab salad
lobster salad
fresh lemon & dips

Deluxe Seafood Station | \$55 per guest

oysters
atlantic lobster
king crab
tiger prawns
scallop ceviche
salmon poke
tuna gomaee
marinated mussels & clams
dungeness crab salad
lobster & prawn salad
fresh lemon & dips

* Chef Manned | \$250 labour charge per Chef | for 3 hours

FOOD STATIONS

Fresh Shucked Oysters* | \$18 per guest

yuzu mignonette, cocktail sauce
fresh horseradish

Seafood Paella* | \$24 per guest

saffron rice, lobster, calamari, prawns, mussels, sausage
(Minimum 24 guests)

Flambéed Prawns* | \$14 per guest

white wine, garlic, butter, parsley, lemon

Mushroom Risotto | \$16 per guest

roasted mushrooms, truffle, porcini mushroom sauce, parmesan

Charcuterie & Cheese | \$18 per guest

selection of local & imported meats & cheese, chutney, pickled vegetables
house bread & crackers

Assorted Mini Coast Desserts | \$12 per guest

butter cakes, caramelized yuzu tart, new york cheesecake
dark chocolate bar, macarons

CARVING STATIONS

Salmon Wellington* | \$24 per guest

mushroom duxelles, crêpe, puff pastry, béarnaise

Prime Striploin* | \$28 per guest

fresh rolls, horseradish, hot mustard, red wine jus

Prime Tenderloin* | \$33 per guest

fresh rolls, horseradish, hot mustard, red wine jus

* Chef Manned | \$250 labour charge per Chef | for 3 hours

SUGGESTED WINES

BUBBLES

Mionetto	Prosecco NV Treviso, Italy	75
Louis Bouillot	Cremant Rosé NV Burgundy, France	94
Laurent-Perrier	Brut Champagne NV Tours-Sur-Marne, France	155

WHITE

Rodney Strong	'Chalk Hill' Chardonnay 2020, Sonoma California	78
Castiglioni del Bosco	Chardonnay 2022 Tuscany, Italy	89
Garnier & Fils	Chablis 2023 Burgundy, France	116
Elk Cove	'Estate' Pinot Gris 2022 Willamette Valley, Oregon	98
Clos du Soleil	Sauvignon Blanc 2024 Similkameen Valley	75
Craggy Range	Sauvignon Blanc 2023 New Zealand	86
Bailly-Reverdy	'La Mercy-Dieu Sancerre 2022 Loire Valley, France	98
Tantalus	Riesling 2022 Okanagan, BC	80
Elk Cove	'Estate' Riesling 2020 Willamette Valley, Oregon	99

ROSÉ

Mission Hill	'Reserve' 2023 Okanagan Valley, BC	69
Château d'Esclans	'Whispering Angel' 2021 Provence, France	109

RED

Mission Hill	'Reserve' Meritage 2021 Okanagan Valley, BC	77
Joel Gott	'815' Cabernet Sauvignon 2021 California	89
Quails' Gate	'Queue' Cabernet-Merlot 2021 Okanagan Valley, BC	135
Black Stallion	Cabernet Sauvignon 2021 Napa Valley, California	124
Austin Hope	Cabernet Sauvignon 2021 Paso Robles, California	188
Château Croix-Mouton	2020 Bordeaux Superieur	88
Burrowing Owl	Pinot Noir 2022 Oliver, BC	90
Black Stallion	'Los Carneros' Pinot Noir 2021 Napa Valley, California	116
Elk Cove	'Estate' Pinot Noir 2021 Willamette, Oregon	139
Burrowing Owl	Merlot 2022 Oliver, BC	82
Decero	Malbec 2018 Mendoza, Argentina	78
Burrowing Owl	Syrah 2020 Okanagan Valley, BC	82
Ricasoli	'Rocca Guicciarda' Chianti Classico 2021	84
Luce della Vite	'Lucente' Sangiovese-Merlot 2019	104
Frescobaldi	'Castelgiocondo' Brunello di Montalcino 2017	156
Gaja	'Ca'Marcanda Promis' Merlot-Syrah-Sangiovese 2020	162
Fontanafredda	'Serralunga' Barolo 2019	135



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BOOK WITH US

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BOOKING REQUEST

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FIVE SAILS

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