



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 COOST Italian Kitchen



trattoria







GLOWBALGROUP.COM











COOST

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.

With a back-to-basics seafood menu, Coast showcases the best quality seafood served with classic style," says proprietor, Emad Yacoub. "This is a place where diners can slurp icy oysters, crack into a crab claw and savour a rich chowder, along with a crisp glass of wine or a nice, chilled beer."

At the 24-seat 'Oyster & Chowder Bar', Atlantic and Pacific Coast oysters are shucked along with signature dishes like Dungeness crab cakes, seafood platters, lobsters, chowders and sushi. Landlubbers may select juicy cuts of beef.

Glowbal Restaurant Group attracts an energetic and uniquely Vancouver crowd. Known for its playful buzz, Coast continues its legacy as a place to remember and return to often. The expansive space features a clean, contemporary design by Vancouver's BOX Interior Design. Deep turquoise tones, mosaic-tile floors and lush leather banquettes define a breathtaking, new Vancouver aesthetic and extends a respectful

Coast continues its
legacy as a place to
remember and return to
often.

nod to historic San Francisco, home to the world's most iconic seafood eateries. The Coast entry welcomes guests through a street-side lounge bordered by fire pits. Beyond, guests will be drawn to a warm and intimate mezzanine featuring a signature private dining space.

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

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.

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

MAXIMUM SEATING CAPACITY TOTAL - 260

UPPER - 112 PATIO - 35 BUYOUT AVAILABLE

MAXIMUM CAPACITY

STAND - 70 SEAT - 52

PRIVATE ROOMS THE PORT ROOM - 30

ROOM - 20

THE OAK ROOM - 16

THE STARBOARD







VIRTUAL TOUR

VIRTUAL TOUR

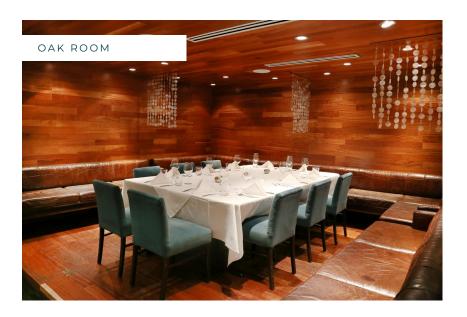


MEZZANINE











O LOUNGE







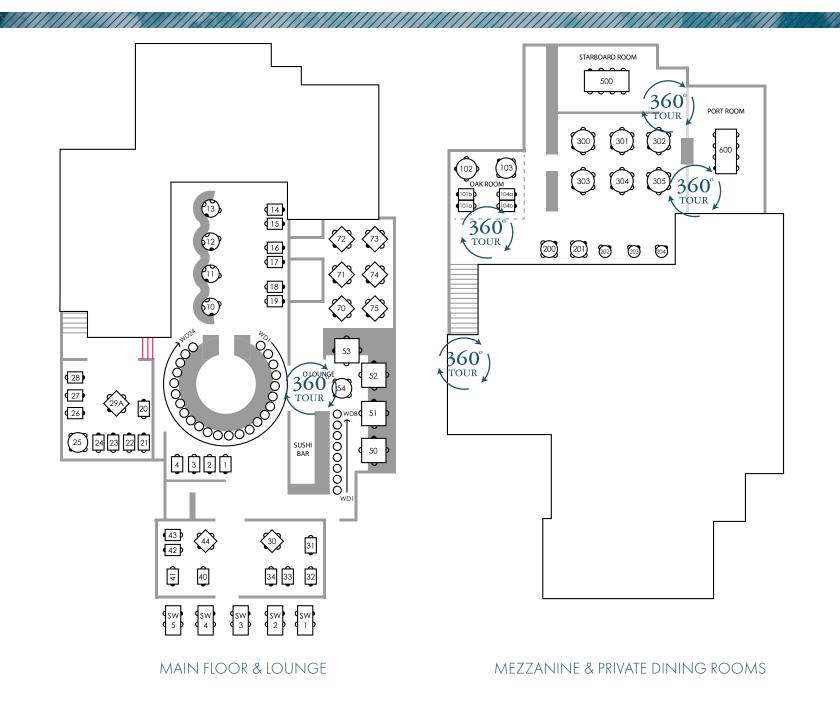




THE STARBOARD ROOM











LUNCHA \$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

FNTRÉF

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

Spicy Bluefin Tuna Roll

sesame ginger chili sauce, green onion - or -

Burrata Salad

tomato, red onion, arugula, herb buttermilk

FNTRÉF

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

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

DINNERH \$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

ADD ONS

Sushi Platter | \$60 each (serves 2-4)

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

Fresh Shucked Oysters | \$45 per dozen

yuzu mignonette, cocktail sauce, fresh horseradish

Jumbo Prawn | \$15 per guest

roasted, garlic butter, parsley

Half Pound Atlantic Lobster | \$36 per guest

warm clarified butter, lemon

King Crab | \$42 per guest

6oz, warm clarified butter, lemon

Deluxe Seafood Tower | \$225 each (serves 2-4)

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

Charcuterie & Cheese Board | \$22 per guest

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



CANAPÉS

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

Sushi Station | \$18 per guest

ASSORTED ROLLS

SPICY ahi tuna roll

salmon avocado roll

coast california roll

king salmon

king salmon

king salmon

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 gomaae
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

Prime Striploin* | \$28 per guest

mushroom duxelles, crêpe, puff pastry, béarnaise

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 | | | RED | | |
|----------------------|--|-----|----------------------|--|-----|
| Mionetto | Prosecco NV Treviso, Italy | 67 | Mission Hill | 'Reserve' Meritage 2021 Okanagan Valley, BC | 74 |
| Louis Bouillot | Cremant Rosé NV Burgundy, France | 94 | Joel Gott | '815' Cabernet Sauvignon 2019 California | 89 |
| Laurent-Perrier | Brut Champagne NV Tours-Sur-Marne, France | 155 | Quails' Gate | 'Queue' Cabernet-Merlot 2021 Okanagan Valley, BC | 123 |
| | | | Black Stallion | Cabernet Sauvignon 2019 Napa Valley, California | 128 |
| WHITE | | | Austin Hope | Cabernet Sauvignon 2020 Paso Robles, California | 190 |
| Beringer | Chardonnay 2020 Napa Valley, California | 88 | Château Croix-Mouton | 2020 Bordeaux Superieur | 97 |
| Castiglion del Bosco | Chardonnay 2020 Tuscany, Italy | 89 | Burrowing Owl | Pinot Noir 2020 Oliver, BC | 93 |
| Garnier & Fils | Chablis 2021 Burgundy, France | 114 | Black Stallion | 'Los Carneros' Pinot Noir 2020 Napa Valley, California | 117 |
| Elk Cove | 'Estate' Pinot Gris 2022 Willamette Valley, Oregon | 98 | Elk Cove | 'Estate' Pinot Noir 2021 Willamette, Oregon | 141 |
| Burrowing Owl | Sauvignon Blanc 2021 Oliver, BC | 79 | Burrowing Owl | Merlot 2021 Oliver, BC | 83 |
| Craggy Range | Sauvignon Blanc 2022 New Zealand | 82 | Decero | Malbec 2018 Mendoza, Argentina | 78 |
| Bailly-Reverdy | 'La Mercy-Dieu Sancerre 2022 Loire Valley, France | 98 | Burrowing Owl | Syrah 2020 Okanagan Valley, BC | 89 |
| Tantalus | Riesling 2022 Okanagan, BC | 84 | Tenuta di Arceno | Chianti Classico 2020 | 85 |
| Elk Cove | 'Estate' Riesling 2020 Willamette Valley, Oregon | 99 | Luce della Vite | 'Lucente' Sangiovese-Merlot 2019 | 99 |
| | | | Frescobaldi | 'Castelgiocondo' Brunello di Montalcino 2017 | 148 |
| ROSÉ | | | Gaja | 'Ca'Marcanda Promis' Merlot-Syrah-Sangiovese 2020 | 160 |
| Mission Hill | 'Reserve' 2023 Okanagan Valley, BC | 75 | Fontanafredda | 'Serralunga' Barolo 2018 | 138 |
| Château d'Esclans | 'Whispering Angel' 2021 Provence, France | 108 | | | |
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