

We're passionate about bringing you the best of our region. That's why you'll find Ocean Wise sustainable seafood and locally sourced ingredients featured on our menu. To ensure the freshest quality from our local partners, occasional substitutions of equally delicious items may be necessary.

appetizers

MEDITERRANEAN PLATE

Creamy hummus, shaved cucumber, carrot + celery crudité, kalamata olives, artichokes, grilled naan bread. 20

COCONUT PRAWNS

Butterflied prawns, coconut breading, sweet chili sauce, banana leaf, nieve de mango. 22

STEAMED BC MUSSELS

Salt Spring Island mussels, shallots, garlic, pea shoots, white wine cream sauce, garlic bread. 28

FRESHLY SHUCKED BC OYSTERS

BC Oysters on the half shell served with grated horseradish, tabasco, fresh lemon and our very own ginger lime mignonette.

- Half dozen oysters for 18
- Full dozen oysters for 36

KOREAN CHICKEN LETTUCE WRAPS

Chicken thighs, succotash, sweet + spicy korean hot sauce, fresh lettuce, walnuts, scallions. 22

TUNA TATAKI

Seared ahi tuna, chives, togarashi spice, mukimame beans, pickled ginger, radish rings, ponzu sauce. 22

WARM SPINACH DIP

Spinach, artichokes, cream cheese, mixed cheddar, housemade tortilla chips. 21

SEARED SCALLOPS

Five hokkaido scallops, bacon succotash, shimeji mushrooms, lemon chardonnay, micro greens, sundried tomato cream sauce. 27

SEAFOOD STACK

Smashed avocado, ahi tuna, blue crab meat, jumbo prawn, sesame dressing, chives, crispy taro chips. 30

CRISPY CALAMARI

Lightly dusted + seasoned, red peppers, jalapeños, rocket greens, fresh lemon, creole remoulade. 23

SURF + SURF

Handmade crab cake, sautéed jumbo garlic prawns, shaved fennel green salad, champagne vinaigrette, radish rings, fresh lemon, creole remoulade. 25

 = Vegetarian ●  = Gluten Free Substitutes ●  = Dairy Free ● Split Plate Charge +5

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. Please inform your server of any allergies. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies. Taxes not included.

Menu created by Executive Chef Justin Feng

soups

SOUP OF THE DAY

Chef's daily creation. 12

SEAFOOD CHOWDER

Housemade creamy chowder, salmon, bay scallops, baby shrimp, clam meat, lobster oil. 15

Add focaccia garlic bread +3

WEST COAST FISHERMAN'S CHOWDER

A Bayside classic – our traditional chowder with an extra fisherman size handful of crab meat, sablefish, salmon, halibut, prawns, baby scallops, fresh clams, BC mussels, lobster oil. Served with garlic bread. 36

salads

SALAD ENHANCEMENTS

Fresh avocado | Feta cheese | Blue cheese +4

Smoked salmon lox | Blue crab meat +8

Grilled chicken breast or salmon fillet | Seared ahi tuna | Garlic prawn skewer | Three hokkaido scallops +11

BAYSIDE GARDEN SALAD

Mixed greens, cucumber, carrots, grape tomatoes, beets, toasted walnuts, honey lime vinaigrette.

Small 12 • Large 18

CAESAR SALAD

Crisp romaine hearts, housemade dressing, fried capers, grana padano, garlic croutons.

Small 14 • Large 20

GREEK SALAD

Tomatoes, cucumber, red onion, green bell peppers, kalamata olives, housemade greek dressing, oregano, feta cheese. 16

TUNA NIÇOISE

Sesame crusted ahi tuna, egg, green beans, fingerling potatoes, grape tomatoes, mixed greens, champagne vinaigrette. 24

SALISH SEAFOOD COBB

Hand peeled shrimp, smoked salmon lox, avocado, grape tomatoes, blue cheese, egg, mixed greens, champagne vinaigrette. 28

VEGAN POWER BOWL

Roasted beets, carrots, mukimame beans, corn, grape tomatoes, radish rings, avocado, sesame seeds, scallions, sesame dressing, sushi rice. 17

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mains

MAIN ENHANCEMENTS

Grilled chicken breast | Grilled salmon fillet | Seared ahi tuna +11
Three seared hokkaido scallops | Seared garlic prawn skewer +11

SLOW BRAISED SHORT RIBS

Tender short ribs, whipped potatoes, red wine demi, seasonal vegetables. 43

OVEN BAKED SABLEFISH

Miso scallion marinated sablefish, rocket greens, grape tomatoes, shimeji mushrooms, blue crab, sushi rice, teriyaki sauce. 42

SEAFOOD JAMBALAYA

Halibut, salmon, baby scallops, prawns, fresh clams, BC mussels, chorizo sausage, creamy risotto, green + red peppers, scallions, tomato cajun sauce. 43

HALIBUT AND CHIPS

Beer battered halibut, fresh cut fries, lemon, creamy coleslaw, creole remoulade.
One Piece 27 • Add an extra piece of halibut +9

SESAME CRUSTED AHI

Ahi tuna, sushi rice, mukimame beans, shimeji mushrooms, pea shoots, shaved radish rings, garlic ginger miso cream sauce. 37

STUFFED CHICKEN SUPREME

Fraser Valley chicken supreme, sundried tomato and feta stuffing, creamy risotto, rosé sauce, seasonal vegetables. 35

BACON WRAPPED PORK TENDERLOIN

Oven roasted pork tenderloin, fingerling potatoes, mushroom demi, seasonal vegetables. 37

WEST COAST HALIBUT

Pan seared Pacific halibut, creamy sundried tomato risotto, basil oil, seasonal vegetables. 42

ABURI SALMON RICE BOWL

Torched BC sockeye salmon, sesame seeds, roasted beets, carrots, mukimame beans, corn, grape tomatoes, radish, avocado, scallions, sesame dressing, miso aioli, teriyaki sauce, sushi rice. 35

BAYSIDE POKÉ BOWL

Hand peeled shrimp, ahi tuna, marinated baby scallops, crab meat, mukimame beans, cucumber, corn, grape tomatoes, radish, scallions, miso aioli, teriyaki sauce, sushi rice. 36

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steaks

In-house cut Canadian steaks served with whipped potatoes, cracked peppercorn sauce, seasonal vegetables.

STEAK ENHANCEMENTS

Blue cheese | Red wine demi | Sautéed mushrooms | Compound garlic butter +4
Three seared hokkaido scallops | Grilled garlic prawn skewer +11

7 oz TENDERLOIN 🌾 49

8 oz SIRLOIN 🌾 40

10 oz STRIPLOIN 🌾 47

12 oz RIBEYE 🌾 58



pasta

PASTA ENHANCEMENTS

Grilled chicken breast or salmon fillet | Seared ahi tuna | Garlic prawn skewer | Three hokkaido scallops +11
Substitute gluten free penne +3

MEDITERRANEAN RIGATONI 🌾🍷

Kalamata olives, grape tomatoes, artichokes, mushroom mix, toasted walnuts, feta cheese, basil oil, pomodoro sauce, garlic bread. 30

MUSHROOM RAVIOLI 🍷

Baby bella + shimeji mushrooms, crispy enoki, grana padano, basil oil, white wine cream sauce, garlic bread. 32

SALMON + SCALLOP LINGUINE 🌾

Pan seared sockeye salmon, baby scallops, rocket greens, grape tomatoes, shimeji mushrooms, ginger miso cream sauce, scallions, garlic bread. 34

PRAWN + SCALLOP LINGUINE 🌾

Prawns, hokkaido scallops, rocket greens, sundried tomato pesto cream sauce, micro greens, garlic bread. 38

WEST COAST SEAFOOD LINGUINE 🌾

Pacific halibut, salmon, baby scallops, prawns, fresh clams, BC mussels, rosé sauce, garlic bread. 40

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