



Appetizers

● Tuna Tataki

Seared Ahi tuna, ponzu sauce, scallions, toasted sesame seeds, mukimame beans, pickled ginger, radish sprouts

19

West Coast Crab Cakes

Hand-made crab cakes, mixed greens, shaved fennel, champagne vinaigrette, creole remoulade

20

☺ Coconut Prawns

Butterflied prawns, coconut breaded, chili sauce, nieve de mango

16

● Steamed Mussels

Locally sourced mussels, shallots, garlic, scallions, white wine cream sauce, garlic bread

26

● Fungi Flatbread

Baby bella, shimeji, button, caramelized onion, blue cheese, Grana Padano, fresh thyme, sweet balsamic, rocket greens

18

● ● ☺ Warm Spinach Dip

Spinach, cream cheese, mixed cheddar, tortilla chips

18

● Seared Scallops

Hokkaido scallops, bacon succotash, micro greens, lemon chardonnay, pomegranate molasses

20

Crispy Calamari

Lightly dusted and seasoned, red pepper, jalapeños, rocket greens, lemon, creole remoulade

19

● ● ● Mediterranean Plate

Creamy hummus, spicy red schug, house-made pita chips

15

☺ Chicken Quesadilla

Pulled chicken, roasted red pepper, jalapeños, cilantro, red schug, mixed cheddar, salsa, sour cream

18

Happy Hour

☺ Happy Hour Prices

25% off appetizers with the happy face symbol

3pm-5pm

Thank you for thinking of us here at The Bayside Restaurant and Lounge

Soups

Soup Of The Day

Ask your server for today's inspired creation

10

Seafood Chowder

House-made creamy chowder, salmon, bay scallops, baby shrimp, clam meat, lobster oil

13

The Bayside Chowder Bowl

Our traditional chowder with an extra fisherman size handful of salmon, halibut, prawns, scallops, fresh mussels & clams, garlic bread

30

Salads

Salad Enhancements: fresh avocado, goat cheese or blue cheese \$3 / garlic prawns, coconut prawns, smoked salmon, pulled chicken or marinated tofu \$7 / seared tuna, grilled chicken breast or grilled salmon fillet \$9

Kale Caesar Salad

Crisp kale, house-made dressing, fried capers, parmesan, hand torn garlic croutons

small 11 / large 17

Salish Seafood Cobb

Hand-peeled shrimp, candied salmon, avocado, grape tomatoes, blue cheese, egg, mixed greens, champagne vinaigrette

26

Traditional Cobb Salad

Pulled chicken, crisp bacon, avocado, grape tomatoes, blue cheese, egg, mixed greens, champagne vinaigrette

25

Bayside Garden Salad

Mixed greens, cucumber, carrot, beet, grape tomatoes, toasted walnuts, honey-lime vinaigrette

small 11 / large 17

Strawberry Rocket Salad

Rocket greens, fresh strawberries, shaved red onion, toasted almonds, goat cheese, honey-lime vinaigrette

20

Buddha Bowl

9 grain rice blend, roasted beets, marinated tofu, avocado, sesame dressing, hemp hearts, mukimame beans, crispy chickpeas, kale, carrots, toasted pepitas

24

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Mains

● New York Striploin

10oz CAB striploin, fingerling potatoes, red wine demi-glace, farm vegetables

40

*Steak Enhancements: garlic prawns or two seared Hokkaido scallops \$7
sautéed mushrooms or blue cheese \$3*

● Grilled Sirloin

8oz CAB sirloin, whipped potatoes, roasted garlic, cracked peppercorn sauce, farm vegetables

38

*Steak Enhancements: garlic prawns or two seared Hokkaido scallops \$7
sautéed mushrooms or blue cheese \$3*

● Sesame Crusted Ahi

Yellowfin Tuna, 9 grain rice blend, mukimame beans, shimeji mushrooms, pea shoots, garlic ginger miso cream

35

● Slow Braised Short Ribs

Fork tender short ribs, whipped potatoes, red wine demi-glace, farm vegetables

38

● Pan Seared Halibut

Pan seared halibut, fingerling potatoes, sundried tomato pesto cream sauce, garlic sautéed kale, micro greens

39

● Banana Leaf Wrapped Salmon

Steamed wild Sockeye salmon, coconut scented quinoa, tomato lime broth, farm vegetables

32

● Roasted Half Chicken

Lemon thyme marinated chicken, whipped potatoes, roasted garlic, house BBQ dipping sauce, farm vegetables

32

Halibut & Chips

House beer batter, fresh cut fries, lemon, creole remoulade, creamy coleslaw

One Piece 24 / Two Piece 31

● Baby Back Ribs

Sticky house BBQ pork ribs, whipped potatoes, farm vegetables

Half Rack 29 / Full Rack 35

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Pastas

● Prawn & Scallop Linguine

Prawns, Hokkaido scallops, sundried tomato pesto cream sauce, arugula, sunflower sprouts, garlic bread

34

● Short Rib Rigatoni

Braised short ribs, mushrooms, onion, garlic, horseradish demi cream sauce, blue cheese, garlic bread

30

● V Mushroom Ravioli

Baby bella, shimeji, shallots, garlic, Grana Padano, basil oil, white wine cream sauce, garlic bread

29

*Ravioli Enhancements: grilled chicken breast or braised short ribs \$9
goat cheese or blue cheese \$3 / garlic prawns \$7*

● West Coast Seafood Linguine

Halibut, salmon, baby scallops, prawns, fresh mussels & clams, rosé sauce, garlic bread

35

● V Baked Conchiglioni

Spinach, garlic, onion, red pepper & cheese stuffed, Pomodoro sauce, basil oil, Grana Padano, garlic bread

27

Please inform your server of any dietary restrictions

● Gluten Free Option Available

● V Vegetarian Option Available

VEGAN Vegan Option Available

Split Plate Charge \$2

B
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RESTAURANT | LOUNGE

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