

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

WARM SPINACH DIP

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

TUNA TATAKI

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

STEAMED BC MUSSELS

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

MEDITERRANEAN PLATE

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

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

COCONUT PRAWNS

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

KOREAN CHICKEN LETTUCE WRAPS

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

PULLED PORK QUESADILLA

Pulled pork, housemade BBQ sauce, jalapeños, roasted red peppers, cilantro, spicy black bean purée, mixed cheddar, salsa + sour cream. 21

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, shaved 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

Substitute fresh cut fries for a Bayside garden salad or daily soup

Upgrade fries to yam fries, onion rings, caesar salad or seafood chowder +3

 Gluten free bun or bread +3

HALIBUT + CHIPS

Beer battered halibut, fresh cut fries, lemon, creamy coleslaw, creole remoulade.

One Piece 27 • Add an extra piece of halibut +9

BABY BACK RIBS

Pork ribs, housemade BBQ sauce, fresh cut fries, creamy coleslaw.

Half Rack 30 • Add another half rack +9

BAYSIDE BURGER

Homemade ground chuck patty, havarti cheese, garlic aioli, house mustard, lettuce, tomato, shaved red onion, pickles, brioche bun, fresh cut fries. 23

Burger enhancements: bacon, mushrooms, feta or blue cheese +4

STEAK + FRITES

8oz sirloin, fresh cut fries, cracked peppercorn sauce, seasonal vegetables. 38

ROASTED MUSHROOM BURGER

Roasted portabella mushrooms, sundried tomato pesto, spicy black bean purée, shaved red onion, tomato, lettuce, brioche bun, fresh cut fries. 20

ABURI SALMON BURGER

Torched BC sockeye salmon, miso aioli, avocado salsa, teriyaki sauce, sesame seeds, shaved red onion, rocket greens, brioche bun, fresh cut fries. 25

WEST COAST CLUB

Hand peeled shrimp, crisp bacon, avocado salsa, mayo, lettuce, tomato, butter croissant, fresh cut fries. 23

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

MONTEREY CHICKEN SANDWICH

Grilled chicken breast, jalapeño jack, garlic aioli, avocado salsa, roasted red pepper, rocket greens, tomato, red onion, herbed focaccia, fresh cut fries. 23

MEXICAN PULLED PORK BURGER

Pulled pork, housemade BBQ sauce, spicy black bean purée, fresh lettuce, pickles, creamy coleslaw, chipotle mayo, brioche bun, fresh cut fries. 20

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pastas

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

WEST COAST SEAFOOD LINGUINE

Halibut, sablefish, salmon, baby scallops, prawns, fresh clams, BC mussels, rosé sauce, garlic bread. 40

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

MUSHROOM RAVIOLI

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

BR

brunch bennies

Available on Sundays until 2pm

All eggs benedicts are made with two perfectly poached local Springford Farm eggs, served on a toasted english muffin, topped with our housemade hollandaise, served with breakfast potatoes and a seasonal fruit cup.  Substitute a gluten free english muffin +3

CLASSIC BENEDICT Canadian back bacon. 21

BBQ PULLED PORK BENEDICT Pulled pork, housemade BBQ sauce. 21

CRAB CAKE BENEDICT Seared West Coast crab cakes, fresh dill. 25

BABY SHRIMP BENEDICT Hand peeled shrimp, lemon aioli, fresh dill. 23

SMOKED SALMON BENEDICT Salmon lox, sundried tomato pesto, fresh sliced tomato. 24

VEGETARIAN BENEDICT Sautéed mushrooms, sundried tomato pesto, arugula. 19

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