

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

Chicken Wings

Local chicken wings, fresh veggies, blue cheese or ranch dip
18
Choice of flavours: hot, honey garlic, blue moon, teriyaki or salt & pepper

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

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

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

Mains

Substitute fries on any meal for: Bayside garden salad or daily soup
Upgrade fries on any meal: yam fries, onion rings, kale caesar salad or seafood chowder \$3

Bayside Burger

House-made beef patty, Havarti cheese, garlic aioli, house mustard, lettuce, tomato, red onion, pickles, fresh cut fries, brioche bun
20
Burger Enhancements: bacon, mushrooms, goat cheese or blue cheese \$3

Halibut Burger

Battered halibut, creole remoulade, creamy coleslaw, pickles, lemon, fresh cut fries, brioche bun
24

West Coast Club

Hand-peeled shrimp, crisp bacon, avocado salsa, mayo, lettuce, tomato, fresh cut fries - choice of multigrain or sourdough
20

Monterey Chicken Sandwich

Grilled chicken breast, jalapeño jack, garlic aioli, avocado salsa, roasted red pepper, rocket greens, tomato, red onion, fresh cut fries, herbed focaccia
20

Mary Moon Burger

Black bean vegetarian patty, Havarti cheese, red schug, hummus, lettuce, tomato, red onion, fresh cut fries, brioche bun
18

Banana Leaf Wrapped Salmon

Steamed wild Sockeye salmon, coconut scented quinoa, tomato lime broth, farm vegetables
30

Steak & Frites

8oz CAB sirloin, fresh cut fries, cracked peppercorn sauce, farm vegetables
34

Baby Back Ribs

Sticky house BBQ pork ribs, fresh cut fries, creamy coleslaw
Half Rack 29 / Full Rack 35

Halibut & Chips

House beer batter, fresh cut fries, lemon, creole remoulade, creamy coleslaw
One Piece 24 / Two Piece 31

Pastas

Substitute Gluten Free Penne \$3

Prawn & Scallop Linguine

Prawns, Hokkaido scallops, sundried tomato pesto cream sauce, arugula, sunflower sprouts, garlic bread
34

Mushroom Ravioli

Baby bella, shimeji, shallots, garlic, Grana Padano, basil oil, white wine cream sauce, garlic bread
29

West Coast Seafood Linguine

Halibut, salmon, baby scallops, prawns, fresh mussels & clams, rosé sauce, garlic bread
35

Baked Conchiglioni

Spinach, garlic, onion, red pepper & cheese stuffed, Pomodoro sauce, basil oil, Grana Padano, garlic bread
27

Short Rib Rigatoni

Braised short ribs, mushrooms, onion, garlic, horseradish demi cream sauce, blue cheese, garlic bread
30

Please inform your server of any dietary restrictions

 Gluten Free Option Available

 Vegetarian Option Available

  Vegan Option Available

 Happy Hour Prices

25% off appetizers with the happy face symbol
3pm-5pm

Split Plate Charge \$2

BR