

## Appetizers

**Tuna Tataki**  
Seared Ahi tuna, ponzo 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**

