

Appetizers

Mediterranean Plate

Creamy hummus, shaved cucumber, carrot & celery crudité, Kalamata olives, artichokes, Naan bread
18

Coconut Prawns

Butterflied prawns, coconut breading, sweet chili sauce, Nieve de mango
18

Pan Seared Gyoza

Fresh house-made gyoza, pork and shrimp filling, ponzu dipping sauce
18

Warm Spinach Dip

Spinach, artichokes, cream cheese, mixed cheddar, house-made tortilla chips
19

Chicken Wings

Local chicken wings, carrot & celery crudité, blue cheese or ranch dip
20
Choice of flavours: hot, honey garlic, blue moon, teriyaki or salt & pepper

Pulled Pork Quesadilla

Hand-pulled pork, house BBQ sauce, jalapeños, roasted red peppers, cilantro, spicy black bean puree, mixed cheddar, salsa & sour cream
19

Tuna Tataki

Seared Ahi tuna, scallions, toasted sesame seeds, Mukimame beans, pickled ginger, slivered radish rings, micro greens & ponzu sauce
20

Crispy Calamari

Lightly dusted and seasoned, red peppers, jalapeños, rocket greens, fresh lemon, creole remoulade
20

Surf & Surf

Hand-made crab cake, sautéed jumbo garlic prawns, shaved fennel salad, champagne vinaigrette, slivered radish rings, fresh lemon, creole remoulade
23

Steamed Mussels

Locally sourced mussels, shallots, garlic, pea shoots, white wine cream sauce, garlic bread
26

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, baby scallops, fresh mussels & clams, lobster oil, garlic bread
32

Salads

Salad Enhancements: fresh avocado, feta cheese or blue cheese \$3 / smoked salmon lox or two Hokkaido scallops \$8 / grilled chicken breast, grilled salmon fillet, seared tuna or garlic prawn skewer \$10

Caesar Salad

Crisp romaine hearts, house-made dressing, fried capers, Grana Padano, hand torn garlic croutons
Small 12 / Large 18

Salish Seafood Cobb

Hand-peeled shrimp, smoked salmon lox, avocado, grape tomatoes, blue cheese, egg, mixed greens, champagne vinaigrette
26

Bayside Garden Salad

Mixed greens, cucumber, carrots, beets, grape tomatoes, toasted walnuts, honey-lime vinaigrette
Small 11 / Large 17

Tuna Niçoise

Seared Ahi tuna, egg, green beans, fingerling potatoes, grape tomatoes, mixed greens, champagne vinaigrette
22

Greek Salad

Tomatoes, cucumber, red onions, bell peppers, Kalamata olives, house-made Greek dressing, oregano, feta cheese
15

Bayside Poké Bowl

Hand-peeled shrimp, Ahi tuna, marinated baby scallops, sushi rice, Mukimame beans, cucumber, corn kernels, grape tomatoes, slivered radish rings, miso aioli, scallions, teriyaki sauce
33

Mains

Substitute fries on any meal for: Bayside garden salad or daily soup
Gluten Free Bun or Bread \$2

Upgrade fries on any meal: yam fries, onion rings, caesar salad or seafood chowder \$3

Bayside Burger

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

Mexican Pulled Pork Burger

Pulled pork, house BBQ sauce, spicy black bean puree, pickles, creamy coleslaw, chipotle mayo, fresh cut fries, brioche bun
19

Roasted Mushroom Burger

Roasted portabella mushrooms, sundried tomato pesto, spicy black bean purée, shaved red onion, tomato, lettuce, fresh cut fries, brioche bun
19

Aburi Salmon Burger

Torched Sockeye salmon, miso aioli, teriyaki sauce, sesame seeds, shaved red onion, rocket greens, lemon, fresh cut fries, brioche bun
23

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

Steak & Frites

8oz CAB sirloin, fresh cut fries, cracked peppercorn sauce, market vegetables
36

Baby Back Ribs

Sticky house BBQ pork ribs, fresh cut fries, creamy coleslaw
Half Rack 29
Add another half rack \$9

Halibut & Chips

House beer batter, fresh cut fries, lemon, creamy coleslaw, creole remoulade
One Piece 25
Add an extra piece of halibut \$9

Pastas

Pasta Enhancements: grilled chicken breast, grilled salmon fillet, seared tuna, garlic prawn skewer \$10

Substitute Gluten Free Penne \$3

Salmon & Scallop Linguine

Pan seared Sockeye salmon, baby scallops, rocket greens, grape tomatoes, shimeji mushrooms, ginger miso cream sauce, scallions, garlic bread
32

Mushroom Ravioli

Baby bella & shimeji mushrooms, shallots, garlic, Grana Padano, basil oil, white wine cream sauce, garlic bread
30

West Coast Seafood Linguine

Halibut, salmon, baby scallops, prawns, fresh mussels & clams, rosé sauce, garlic bread
37

Prawn & Scallop Linguine

Hokkaido Scallops, prawns, rocket greens, sundried tomato pesto cream sauce, sunflower sprouts, garlic bread
35

Mediterranean Rigatoni

Kalamata olives, grape tomatoes, artichokes, mushroom mix, toasted walnuts, feta cheese, basil oil, Pomodoro sauce, garlic bread
28

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 \$3

BR