



SNACKS

LOCAL OYSTERS HALF DOZEN | DOZEN

cocktail sauce, mignonette, fresh horseradish, lemon MP

PRAWN COCKTAIL

cocktail sauce, fresh horseradish, lemon 18

SEAFOOD CHOWDER

clams, cod, bacon, corn, cream, sunchokes 11

TUNA POKE CIGAR

ahi tuna, toasted almond, ponzu, nori, charcoal ash 14

SOURDOUGH

honey cashew butter 6

LOBSTER & SHRIMP PO' BOY

mini bun, bonito, gomaе dressing 15

WAGYU FLANK STEAK

bulgogi marinade, motoyaki sauce, shoestring fries 16

CHICKEN KARAGE

miso caramel, shishito peppers 13

SPICY TUNA BITES

nori tempura, green onion, sesame 16

DIPS

sundried tomato hummus, guacamole, honey cashew butter, selection of bread and crisps 18

SWEET

DEVIL'S CHOCOLATE CAKE-POPS

white and dark chocolate couverture, raspberry jam, mascarpone 10

SORBET

chef's selection of three sorbets 9

PLATES

HEIRLOOM GREEN SALAD

seabuckthorn dressing, puffed amaranth, candied pecan, radish, cherry tomato 15
ADD GRILLED CHICKEN 9 | PRAWNS 7

FISH & CHIPS

pacific cod, charcoal batter, fries, coleslaw, meyer lemon tartar sauce 23
SUBSTITUTE HALIBUT 7

SEASIDE BURGER

6oz bulgogi beef patty, onion ring, pickled daikon, chipotle aioli, fries 24

OCEAN CLUB

lobster and prawn salad, steelhead salmon, bacon, arugula, chipotle mayo, fries 24

SEARED SCALLOPS

pork belly, ginger scallop mousse, smoked trout, wakame, spruce tip beurre blanc 34

FETTUCINE

red curry, coconut cream, asparagus, cherry tomato, toasted cashews 22
ADD GRILLED CHICKEN 9 | PRAWNS 7

HALIBUT

prawn cake, cauliflower puree, broccolini, kabayaki butter 35

SABLEFISH

miso, daikon, potato sujebi, dashi broth, mushrooms 36

GRILLED AHI TUNA

chorizo, ancient grain rice, wilted greens, charred lime 32

STEAK FRITES

6oz new york, truffled red wine jus, charcoal aioli, fries 30

WILD RICE & QUINOA BOWL

coconut red curry, cauliflower, roasted sunchoke, cherry tomato 22

Our ingredients are thoughtfully sourced, sustainable, and support local fishermen, farmers, and food crafters. While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any dietary restrictions or allergies prior to ordering. All items are freshly prepared, and subject to seasonal availability. Substitutions and modifications politely declined.

HAPPY HOUR

3-6PM WEDNESDAY – SUNDAY
DINE IN ONLY

BUCK-A-SHUCK OYSTERS

HALF DOZEN 6 | DOZEN 12
cocktail sauce, mignonette, lemon, horseradish

LOBSTER & SHRIMP PO' BOY

mini bun, bonito, gomaе dressing 11

CHICKEN KARAGE

miso caramel, shishito peppers 10

WAGYU FLANK STEAK

bulgogi marinade, motoyaki sauce, shoestring
fries 12

SPICY TUNA BITES

nori tempura, green onion, sesame 12

DIPS

sundried tomato hummus, guacamole, honey
cashew butter, selection of bread & crisps 14

WINE 6^{6oz} | 9^{9oz}

provisions red or white
sparkling wine 5oz

BEER 5^{16oz}

pilsner | main street brewing
kolsch | wildeye brewing
hazy ipa | wildeye brewing
tropical pale ale | wildeye brewing

COCKTAIL FEATURE 8.5^{1.5oz}

SEASIDE LIBATIONS

LONSDALE LEMONADE 12

dewars whisky 12yr, sons of vancouver
amaretto, maple syrup lemon juice

THE SEACIDER 12

cazadores repasado, apple, passion fruit nectar,
ginger syrup, lemon

ON THE DOCKS 11

bombay sapphire gin, tyku sake, cinnamon
syrup, lime juice candied ginger

#LOLO MULE 11

titos vodka, martini bitter lime juice, ginger beer

SHE SELLS SEA SHELLS 11

sparkling wine, noilly prat extra dry vermouth,
honey syrup, lemon juice, orange juice, soda

OH BUOY 11

cazadores blanco, giffard blue curacao,
pineapple juice, lime

CLASSICS

OLD FASHIONED 13

makers bourbon, bitters, cane sugar, orange zest

CADILLAC MARGARITA 15

patron silver tequila, grand marnier, egg white,
fresh lime

NEGRONI 12

aviation gin, campari, sweet vermouth

SAZERAC 14

canadian rye, absinthe, sugar cube, psychaud's
bitters

BOURBON SOUR 13

buffalo trace bourbon, bitters, egg white, lemon,
cane sugar

THE OL'72 13

maker's mark bourbon, crown royal maple,
averna amaro blood orange, lemon



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