

## SNACKS

### SEAFOOD CHOWDER

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

### SOURDOUGH

honey cashew butter 6

### LOBSTER & SHRIMP PO' BOYS

mini bun, bonito, gomaе dressing 15

### WAGYU FLANK STEAK

bulgogi marinade, motoyaki sauce, shoestring fries 16

### CHICKEN KARAGE

miso caramel, shishito peppers 14

### SPICY TUNA BITES

nori tempura, green onion, sesame 16

### KALE & ARTICHOKE DIP

smoked gouda, gruyere, corn tortilla, grilled sourdough 18

### MUSSELS

white wine cream sauce, grilled sourdough 23

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## RAW BAR

### SPICY TUNA ROLL

ginger gochujang, ahi tuna, cucumber, avocado 16

### RAINBOW ROLL

prawn, mango, avocado, lobster salad, avocado, tuna, salmon 18

### PRAWN TEMPURA ROLL

charcoal batter, avocado, cucumber, mango, chipotle mayo kabayaki, motoyaki 18

### SASHIMI

albacore tuna, atlantic salmon, ahi tuna, prawn 23

### PRAWN COCKTAIL

cocktail sauce, fresh horseradish, lemon 18

### FEATURE OYSTERS 2.75ea | PREMIUM OYSTERS 3.75ea

HALF DOZEN | DOZEN

cocktail sauce, mignonette, fresh horseradish, lemon



## PLATES

### HEIRLOOM GREEN SALAD

vegan

pumpkin seed roasted squash, caramelized pear, puffed amaranth, seabuckthorn dressing 18

ADD GRILLED CHICKEN 9 | PRAWNS 8

### FISH & CHIPS

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

### SEASIDE BURGER

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

substitute side greens 3

### CRISPY CHICKEN SANDWICH

butter milk cajun breast, creamy coleslaw, spiced ketchup chili oil, brioche bun 22

substitute side greens 3

### FETTUCCINE

red curry, coconut cream, kale, cherry tomato toasted cashews 23

ADD GRILLED CHICKEN 9 | PRAWNS 8

### WILD RICE & QUINOA BOWL

vegan

coconut red curry, cauliflower, roasted sunchoke, cherry tomato 23

### STEAK FRITES

6oz NY cali cut, red wine jus, maldon salt, fries 35

### AHI TUNA

chorizo, ancient grain rice pilaf, wilted kale, charred lime 33

### RISOTTO & SCALLOPS

wild mushroom risotto, ginger scallop mouse, smoked trout caviar, spruce tip beurre blanc 35

### SABLEFISH

prawn cake, cauliflower puree, broccolini, macro kelp kabayaki butter 38

### SEABASS

miso glaze, braised daikon, potato sujebi, warm dashi broth enoki, bok choy 38

*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.*

# HAPPY HOUR

3-6PM WEDNESDAY – SUNDAY  
DINE IN ONLY

## BUCK-A-SHUCK OYSTERS

FEATURE \* HALF DOZEN 6 | DOZEN 12  
PREMIUM \* HALF DOZEN 15 | DOZEN 30  
cocktail sauce, mignonette, lemon, horseradish

### LOBSTER & SHRIMP PO' BOYS

mini bun, bonito, gomae dressing 11

### CHICKEN KARAGE

miso caramel, shishito peppers 11

### WAGYU FLANK STEAK

bulgogi marinade, motoyaki sauce, shoestring  
fries 12

### SPICY TUNA BITES

nori tempura, green onion, sesame 12

### KALE & ARTICHOKE DIP

smoked gouda, gruyere, corn tortilla, grilled  
sourdough 14

### WINE 6<sup>6oz</sup> | 9<sup>9oz</sup>

provisions red or white  
sparkling wine 5oz

### BEER 16oz

pilsner | main street 5  
kolsch | wildeye 5  
west coast ipa | wildeye 6  
beermosa ipa | north point 6  
pale ale | wildeye 6

**HAPPY HOUR FEATURE COCKTAIL 8.75**

## SWEET

### BANANA BUTTER CAKE

white chocolate chantilly, fresh  
berries, vanilla ice cream 11

### CHOCOLATE LAVA CAKE

crème anglaise, madagascar vanilla  
ice cream, raspberry ganache 11

## SEASIDE LIBATIONS

### LONSDALE LEMONADE

dewars whisky 12yr, sons of vancouver  
amaretto, maple syrup, lemon juice 13

### THE SEACIDER

cazadores repasado, apple, passion fruit nectar  
ginger syrup, lemon 13

### ON THE DOCKS

bombay sapphire gin, tyku sake, cinnamon  
syrup, lime juice, candied ginger 13

### LOLO MULE

titos vodka, aperol, martini bitter, lime juice,  
ginger beer 12

### SHE SELLS SEA

#### SHELLS

sparkling wine, noilly prat dry vermouth, honey  
syrup, lemon juice, orange juice, soda 12

### PINEAPPLE EXPRESS

cazadores blanco, giffard blue curacao, agave 13

## CLASSICS

### OLD FASHIONED

makers bourbon, bitters, cane sugar  
orange zest 13

### CADILLAC MARGARITA

patron silver tequila, grand marnier, egg white  
fresh lime 15

### NEGRONI

aviation gin, campari, sweet vermouth 13

### SAZERAC

canadian rye, absinthe, sugar cube, peychaud's  
bitters 14

### BOURBON SOUR

buffalo trace bourbon, bitters, egg white, lemon  
cane sugar 14

### THE OL'72

makers mark bourbon, crown royal maple, averna  
amaro blood orange, lemon 13

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