

SNACKS

SEAFOOD CHOWDER ^{GF}

new england style, clams, cod, bacon, cream
togarashi 11

LOBSTER & SHRIMP PO' BOYS

mini bun, bonito, gomae dressing 15

WAGYU FLANK STEAK

bulgogi marinade, motoyaki sauce, shoestring fries 16

CHICKEN KARAGE

miso caramel, shishito peppers, chili thread, sesame 14

SPICY TUNA BITES

nori tempura, green onion, sesame 16

KALE & ARTICHOKE DIP

smoked gouda, gruyere, corn tortilla, grilled sourdough 19

MUSSELS

white wine cream sauce, garlic, shallots, grilled sourdough 23

SOURDOUGH

honey cashew butter 7

RAW BAR

SPICY TUNA ROLL

ahi tuna, cucumber, avocado, ginger gochujang 17

RAINBOW ROLL ^{GF}

mango, avocado, lobster salad, tuna, salmon 18

SEASIDE CHILLED PLATTER ^{GF}

one dozen premium oysters, prawn cocktail
salt spring island mussels
ahi tuna, albacore tuna, and salmon sashimi
accompaniments 72

PRAWN TEMPURA TEMAKI CONES

nori, avocado, cucumber, mango, unagi sauce, motoyaki 19

SASHIMI PLATE ^{GF}

albacore tuna, atlantic salmon, ahi tuna, argentina prawn 23

PRAWN COCKTAIL ^{GF}

cocktail sauce, lemon 18

PREMIUM OYSTERS 3.75ea

Order by HALF DOZEN or DOZEN
cocktail sauce, mignonette, fresh
horseradish, lemon



PLATES

HEIRLOOM GREEN SALAD ^{GF}

pumpkin seed, shaved carrot, tomato, puffed amaranth
seasonal berries, seabuckthorn dressing 18

ADD GRILLED CHICKEN 10 | PRAWNS 9

FISH & CHIPS

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

SEASIDE BURGER

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

substitute side green salad 3

CRISPY CHICKEN SANDWICH

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

substitute side green salad 3

FETTUCCINE

coconut red curry cream, cherry tomato, kale
toasted cashews, togarashi 24

ADD GRILLED CHICKEN 10 | PRAWNS 9

RICE & QUINOA BIBIMBAP ^{GF}

daikon, carrot, enoki mushroom, bokchoy, kale, cabbage
fried egg, sesame oil, gochujang sauce, micro shoots 24

STEAK FRITES

6oz top sirloin, red wine jus, maldon salt, fries 35

AHI TUNA

chorizo, ancient grain rice pilaf, wilted kale
miso custard, charred lime, bonito 33

RISOTTO & SCALLOPS

wild mushroom risotto, ginger scallop mouse, smoked trout
caviar, spruce tip beurre blanc 36

SABLEFISH

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

SEABASS

potato sujebi, soy braised daikon, enoki mushroom
baby bokchoy, warm dashi broth 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

1\$ FEATURE OYSTER 3-4:30PM ONLY

2\$ PREMIUM OYSTER 3-6:00PM

Order by HALF DOZEN or DOZEN
cocktail sauce, mignonette, lemon, horseradish

LOBSTER & SHRIMP PO' BOYS

mini bun, bonito, gomaе 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 15

WINE

RED or WHITE | 49 north 6 / 9

SPARKLING WINE | cuvee jean-louis 6

CHIANTI | melini 9 / 13

PINOT GRIGIO | villa marchesi 9 / 13

DAILY COCKTAIL 8.75

BEER

PILSNER | main street 5

WEST COAST IPA | wildeye 6

GRAPEFRUIT RADLER (tall can) | stiegl 7
on ice with a shot of vodka | add 3

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 SIGNATURES

LONSDALE LEMONADE

dewars whisky 12yr, amaretto, maple syrup
lemon juice 13

THE SEACIDER

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

ON THE DOCKS

bombay sapphire, sake, cinnamon & butterfly
pea syrup, fresh lime, candied ginger 13

LOLO MULE

titos, aperol, fresh lime, ginger beer 12

SHE SELLS SEA SHELLS

sparkling wine, vermouth, honey syrup, lemon &
orange, soda 12

PINEAPPLE EXPRESS

cazadores blanco, blue curacao, agave
pineapple & citrus 13

CLASSICS

MAI TAI

bacardi 8yr, mount gay XO rum, grand marnier
fresh citrus, orgeat, bitters 14

CADILLAC MARGARITA

patron silver, grand marnier, agave
egg white, fresh lime 16

NEGRONI

bombay sapphire, campari, martini rosso 13

SAZERAC

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

BOURBON SOUR

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

THE OL'72

makers mark, crown royal maple, averna amaro
blood orange, lemon 14

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