

Happy Hour Beverages

RED, WHITE or ROSE WINE

\$1 / oz

SPARKLING WINE

6

FEATURE COCKTAIL

9

BEER

5

Classics

MAI TAI

bacardi 8yr, bumbu XO rum,
cointreau, citrus, orgeat, bitters 18

CADILLAC MARGARITA

patron silver, grand marnier, agave
egg white, fresh lime 17

NEGRONI

aviation gin, bitter aperitivo liquor, sweet
vermouth, orange 16

SAZERAC

st remy, absinthe, cane sugar,
peychaud's bitters 16

BOURBON SOUR

buffalo trace, bitters, egg white,
lemon, cane sugar 15

THE OL'72

maker's mark, crown royal maple,
averna amaro, blood orange, lemon 15

Seaside Signatures

LONSDALE LEMONADE

dewars whisky 12yr, amaretto,
maple syrup lemon juice 15

THE SEACIDER

cazadores repasado, apple cider, passion
fruit nectar, ginger syrup, lemon 15

ON THE DOCKS

bombay sapphire, sake,
cinnamon & butterfly pea syrup,
fresh lime, candied ginger 15

LOLO MULE

titos, aperol, fresh lime, ginger beer 15

FLORADORA

botanist gin, lemon, ginger beer, berries,
mint 15

PINEAPPLE EXPRESS

cazadores blanco, blue curacao, agave
pineapple & citrus 15

MAINBRACE MARTINI

angel's envy bourbon, carolan's, kahlua,
cream de cacao, frangelico 18

Sangria

ROSE SANGRIA

or

WHITE SANGRIA

rose / white wine, st remy, st germain,
fruit juices, citrus, honey 13

BOTTLED BEER 8.⁵⁰

DRAUGHT BEER 8

All cocktails 2oz

taxes not included

Snacks

SEASIDE CHOWDER ^{GF}

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

LOBSTER ROLLS

brioche, atlantic lobster, shrimp, sesame 15

CHICKEN KARAGE

shishito peppers, scallions, chili mix, crushed cashew, sesame, torched motoyaki 16

SPICY TUNA TOSTADAS

nori tempura, seaweed "sand," green onion, chili oil 16

OLIVES, WALNUTS & SOURDOUGH

sourdough, warm olives, candied walnut butter 12

CRISPY CALAMARI

humboldt squid, cornmeal crust, chili aioli 16

PRAWN-TATAS BRAVAS

chorizo, scallion, fiery tomato sauce, truffle aioli 20

HALIBUT BRANDADE

artichoke, spinach, cream, rice crisps, grilled sourdough 20

Raw Bar

SPICY TUNA ROLL

ahi tuna, cucumber, avocado, ginger gochujang 17

PRAWN TEMPURA ROLL

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

TUNA TATAKI

edamame, albacore, ponzu crispy garlic, Scallion, daikon salad 24

SALMON OSHI

salmon, cucumber, apple chutney, unagi sauce 19

SASHIMI PLATE ^{GF}

albacore tuna, sockeye salmon, ahi tuna, prawn 26

PRAWN COCKTAIL ^{GF}

cocktail sauce, lemon 18

Plates

CAESAR SALAD

kale, crispy anchovy, parmesan, pickled shallot 16

FISH & CHIPS

pacific rock cod, beer batter, gomaes coleslaw, meyer lemon tartar sauce, fries 24

LOBSTER GNOCCHI ^{GF}

coconut curry cream, shrimp, cherry tomato, kale, toasted cashews, togarashi 43

SEASIDE BURGER

hand cut brisket, aged cheddar, pickled shallot, aioli, fries 25

BLACK QUINOA BIBIMBAP

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

STEAK FRITES

6oz tenderloin, red wine jus, maldon salt, fries 39

MUSSELS

white wine, garlic, tomato, cream, chorizo, grilled sourdough 32

SCALLOP RISOTTO

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

SABLEFISH

prawn cake, cauliflower puree, broccolini, macro kelp, nori sand, kabayaki butter 39

SEASIDE CHILL PLATTER

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

