



BR
THE BAYSIDE
RESTAURANT | LOUNGE

Appetizers

 **V 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

 **V Warm Spinach Dip**

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

19

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

 **Seared Scallops**

Hokkaido scallops, bacon succotash, shimeji mushrooms, lemon chardonnay, micro greens, sundried tomato cream sauce

22

 **Steamed Mussels**

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

26

Surf & Surf

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

23

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 seared Hokkaido scallops \$8 / grilled chicken breast, grilled salmon fillet, seared tuna or seared garlic prawn skewer \$10

Bayside Garden Salad

Mixed greens, cucumber, carrots, beets, grape tomatoes, toasted walnuts, honey-lime vinaigrette

Small 11 / Large 17

Caesar Salad

Crisp romaine hearts, house-made dressing, fried capers, Grana Padano, hand torn garlic croutons

Small 12 / Large 18

Greek Salad

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

15

Tuna Niçoise

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

22

Salish Seafood Cobb

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

26

Mains

Steaks

In-house cut steaks, cooked to perfection, served with whipped potatoes, cracked peppercorn sauce, market vegetables

Steak Enhancements: blue cheese, red wine demi-glace, sautéed mushrooms or roasted garlic bulb \$3 / Three Hokkaido scallops or garlic prawn skewer \$10

8 oz CAB Sirloin 39 10 oz AAA Striploin 43 12 oz CAB Ribeye 54

Sesame Crusted Ahi

Yellowfin tuna, sushi rice, Mukimame beans, shimeji mushrooms, pea shoots, slivered radish rings, garlic ginger miso cream

36

Slow Braised Short Ribs

Fork-tender short ribs, whipped potatoes, red wine demi-glace, market vegetables

41

Pan Seared Halibut

Pan-seared west coast halibut, fingerling potatoes, sundried tomato pesto sauce, garlic sautéed kale, slivered radish rings, micro greens

39

Halibut & Chips

House beer batter, fresh cut fries, lemon, creamy coleslaw, creole remoulade

One Piece 25

Add an extra piece of halibut \$9

Baby Back Ribs

Sticky house BBQ pork ribs, whipped potatoes, market vegetables

Half Rack 29

Add another half rack \$9

Cajun Salmon

Pan-seared Sockeye salmon, hand-peeled shrimp, rice pilaf, green & red bell peppers, chorizo sausage, scallions, tomato Cajun sauce

34

Stuffed Chicken Supreme

Locally sourced chicken supreme, sundried tomato & feta cheese stuffing, rice pilaf, rosé sauce, market vegetables

34

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

Pastas

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

 Substitute Gluten Free Penne \$3

Mediterranean Rigatoni

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

28

Mushroom Ravioli

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

30

Salmon & Scallop Linguine

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

32

Prawn & Scallop Linguine

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

35

West Coast Seafood Linguine

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

37

Please inform your server of any dietary restrictions

 Gluten Free Option Available

 Vegetarian Option Available

Split Plate Charge \$3

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Menu created by Executive Chef Justin Feng