



Main Course

BURGERS

PULLED CHICKEN CLUBHOUSE

Warm chicken breast, smashed avocado, jalapeño-havarti, smokey bacon, griddled sourdough bread

18

DOCKSIDE BURGER

Jalapeño-havarti, secret sauce, shredded lettuce, tomatoes, onions, pickles, griddled brioche bun

18

PRAWN CLUBHOUSE

Poached prawn, smashed avocado, smokey bacon, griddled sourdough bread

20

IMPOSSIBLE BURGER

100% plant based burger, tomatoes, onions, lettuce, pickles, mayonnaise and mustard, on a toasted brioche bun

25

PASTA & BOLWS

ROASTED TOMATO TAGLIATELLE

Confit garlic butter, fried eggplant, olives, capers, basil, roasted red pepper

25

PRAWN & SCALLOP SPAGHETTINI

Basil & arugula pesto, confit garlic butter, seared prawns, oven dried tomatoes, parmesan

30

THAI PEANUT PASTA

snow peas, carrots, broccoli, red onion, fettuccine, peanut sauce

25

CRAB & SHRIMP LOUIE BOWL

Tender shrimp, jumbo lump crab, parsley caper dressing, hard boiled egg

15

AHI TUNA POKE BOWL

Ahi tuna, edamame, mango, avocado, jasmine rice and fresh cilantro

18

MOTHER EARTH BOWL

Crisp romaine lettuce, mixed greens, cauliflower, quinoa almond crumble, broccoli pesto, white balsamic dressing

10



SEAFOOD

MISO SEA BASS

Shiro miso, crispy tofu, bok choy, broccolini, snap peas, ginger-soy sauce

20

ROASTED LÓIS SALMON

Asparagus, baby potatoes, cilantro purée, jalapeño corn sauce

20

SICILIAN INSPIRED FISH STEW

Tomato and fennel base with squid, king prawns, a kick of chilli topped with a pan fried sea bream fillet, served with warm ciabatta

25

WHOLE DRESSED CRAB

Devon claw meat served in the shell with brown meat & fresh crab crostini's, lemon mayo, multigrain bread and skinny fries

18

COCONUT CRUSTED MAHI

mango mojito salsa, jasmine rice and asparagus

18

SEAFOOD JAMBALAYA

clams, shrimp, fresh grouper, scallops, andouille sausage, bell pepper, jasmine rice

30

YUZU CRAB ROLL

Yuzu mayonnaise, avocado, furikake

19

BLACKENED MIXED GRILL

scallops, shrimp, fresh fish, sriracha aioli, jasmine rice, vegetables

15

BEACH HOUSE SEAFOOD BOIL

Salt Spring Island mussels, Manila clams, prawns, andouille sausage, corn, old bay broth, grilled bread

28

SEAFOOD PLATTER

Chef's selection of oysters, prawn cocktail, yuzu crab roll

20

SEAFOOD TOWER

Chef's selection of oysters, marinated clams and mussels, conservas, prawn cocktail, ahi tuna poke, yuzu crab roll, lobster tail

35



SIDES

ISLAND POKE CUPS

Marinated fresh Tuna, Guacamole, Seaweed Salad in a Ponzu Sauce topped with Sesame Seeds and a Drizzle of Spicy Mayo. Served in Plantain Cups

10

SHRIMP COCKTAIL

Five colossal shrimp, homemade cocktail sauce, lemon

7

FRESH OYSTERS

8 creamy fresh oyster on the rocks with mignonette sauce.

10

TACOS

Choose between shrimp, prawns or any selected meat of your choice with fresh veggies and tangy sauce.

8

BEVRAGES

TEA

Black, Green, oolong, hisbiscus,lemon

8

COLD BREW TEA

Watermelon, peach jasmin, citrus lime, mango

8

COFFEE

Hot, iced, cold brewed, latte, mocha, frappacino,

8

FRUITY MOCKTAILS

Raspberry Lemonade, Honey Blackberry Mint, Kiwi, Strawberry lime, Peach, Virgin Pina Colada

10