

SOUPS

SEAFOOD CHOWDER

A hearty chowder with sweet corn, tarragon, potatoes & the best of West Coast seafood.

\$8

OUR DAILY KETTLE CREATION

*Always made from scratch.
Your server will be happy to explain.*

\$7

SALADS

BEACH HOUSE GREENS

Fresh mixed greens, feta cheese, pickled beets & roasted pumpkin seeds in a blackcurrant wine vinaigrette.

\$10

CORDOVA BAY COBB

Roasted chicken breast, crisp bacon, hard-boiled egg, avocado, Gorgonzola cheese, mixed greens, tomato & white balsamic vinaigrette.

\$14

CAESAR SALAD

Crisp romaine lettuce in a smooth garlic, anchovy & caper dressing finished with caper berries, bruschetta, & parmesan.

\$10

NICOISE SALAD

Grilled Seafood of your choice, sliced and served on local greens, tomato, blanched green beans, boiled potato, hard boiled egg and marinated olives with a French vinaigrette.

Salmon **\$14**, Tuna Loin **\$15**, Halibut **\$17**, Vegetarian **\$11**

APPETIZERS

FRESH-CUT KENNEBEC POTATO FRIES

Tossed in our sea salt & pepper, served with signature mayonnaise or ketchup for dipping.

\$7

CRISPY FRIED CHICKEN WINGS

1/2lb \$12 1lb \$15

Wings your way! Choice of Hot, B.B.Q. or Vancouver Island sea salt & pepper.

CRISPY ONION RINGS

Tossed in our sea salt & pepper, served with signature ranch dip or ketchup for dipping.

\$8

SEAFOOD CAKE

Smoked salmon, shrimp and crab with sweet potato, herbs on a bed of lobster cream sauce.

\$14

FRESH TACOS OF THE DAY

Corn Tortillas and salsa fresca are the base for our fresh tacos that change daily.

*Fish of the Day **\$16**, Chicken **\$15**, Veggie **\$14***

CALAMARI

Tossed in our special seasoning & served with chipotle aioli & cucumber raita.

\$14

VEGGIE BEACH BALLS

*Lightly fried vegetarian fritters with a mild curry spice.
Served with our salsa fresca for dipping.*

\$10

BEACH HOUSE SIGNATURE TAPAS PLATTER

Great for sharing! Assortment of fresh seafood and shellfish, sliced meats, marinated vegetable salad, house-made relish and our own grilled bread.

\$25

We support local and organic farmers where possible using the freshest seasonal ingredients.
If you have any dietary concerns or requests, please speak to your server. We are happy to accommodate special requests, where possible.

HOUSE MADE THIN CRUST PIZZAS

SOPPRESSATA SALAMI & PEPPERS <i>Spicy Salami, roasted bell peppers, tomato sauce, & parmesan.</i>	\$16
SMOKED SALMON <i>Smoked wild salmon, pesto, red onion & capers with parmesan.</i>	\$16
VEGGIE LOVER <i>Ricotta cheese, grilled vegetables, leeks, parmesan & feta.</i>	\$16
MARGHERITA <i>Tomato sauce, mozzarella, fresh tomatoes, fresh basil & olive oil.</i>	\$16

BURGERS & SANDWICHES

Served with your choice of fries, daily soup or side salad. Substitute chowder for an extra \$2

HOUSE MADE ANGUS BURGER

Served with aged cheddar & double smoked bacon on a fresh brioche bun.

\$15

VEGGIE BURGER

House made with a chick pea, artichoke, mushroom, roasted garlic & oat patty with caramelized red onions.

\$14

CHICKEN BURGER

Grilled chicken with avocado, bacon and aged cheddar.

\$15

SLOW ROASTED BEEF DIP

Carved beef, aged cheddar, horseradish aioli and onion on a house made French bread. Served with our jus.

\$14

FISH BURGER

Your choice of fish fillet with house-made cucumber raita on a fresh brioche bun.

*Salmon **\$16** or Halibut **\$17***

STEAK SANDWICH

6 oz New York steak on our French bread with a red wine demi-glaze & roasted mushrooms and 3 crispy onion rings.

\$16

MAINS

FISH & CHIPS

Beer battered and served with our famous fries and tartar sauce.

*Cod **\$11/\$14** Halibut **\$14/\$17***

1lb SALT SPRING ISLAND MUSSELS

Steamed in white wine, garlic butter, tomato, local seaweed and herbed broth. Accompanied by our bread.

\$18

BABY BACK RIBS

Slow braised pork ribs in mango barbecue sauce. Served with Caesar salad and fries.

\$18

SEAFOOD LINGUINI

Mixed local seafood with diced tomato in a white wine and herbed garlic sauce.

\$18

GREEN COCONUT CURRY

Chicken or fish with spinach and vegetables in a Thai coconut curry on vermicelli rice noodles.

*Chicken OR Fish of the Day **\$18***

BRAISED LAMB SHANK

Served with roasted garlic mashed potato, daily vegetables and red wine demi-glaze.

\$18

BEACH HOUSE GRILLED NEW YORK STEAKS

Available Sauces: Red Wine Demi Glace, Lobster Cream or Madagascar Peppercorn.

Served with roasted garlic mashed potato or fries and daily vegetables.

*6oz **\$20** 9 oz **\$26** 12 oz **\$32***

*Add-ons: Scallops **\$9**, Prawns **\$8**, Mushrooms **\$6***

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