

PACIFIC PRIME

AT THE BEACH CLUB RESORT

SHARED PLATES

SEARED SCALLOPS

Pernod, pancetta, creamed leeks, black pepper & cider gastrique **24**

FRESH SHUCKED OYSTERS ask your server for today's variety served with horseradish, mignonette, hot sauce, lemon
1/2 dozen-24
dozen- 42

BURRATA roasted peppers, olive oil, balsamic, basil, orange segments, Vancouver Island Sea Salt **27**

BONE MARROW caper gremolata, pickled mustard seeds, toast **19**
add bourbon luge

AVOCADO & TUNA TARTARE Albacore tuna, sesame, ginger, soy, wasabi, wonton crisps **23**

CRAB CAKE Dungeness crab, arugula pesto aioli, fennel salad **26**

CHARRED OCTOPUS chorizo sausage, red pepper, potato, fennel, basil, olive **26**

BRUSCHETTA garlic bread, tomato, basil, goat cheese, balsamic reduction **17**

LUMPIA pork spring roll, thai chili, ginger & fish sauce dip **17**

MUSSELS & CLAMS your choice of white wine, garlic, parsley
or coconut & lemongrass
or chorizo, saffron, vermouth **24**

HUMBOLDT SQUID deep fried, Moroccan spices, preserved lemon yogurt
or
sauteed, tomato sauce, olives, capers, anchovy, garlic, parsley **20**

COLOSSAL PRAWN COCKTAIL chilled Selva prawns, cocktail sauce
4 pieces 19
6 pieces 28

CHARCUTERIE BOARD
housemade pickles & preserves, crackers, crostini **35** **add local cheeses-16**

SALADS/BOWLS

SEAFOOD CHOWDER salmon, halibut, shrimp, mussels, clams, basil oil
14 / 19 **add a Dungeness Crab Cake - 9**

SOUP DU JOUR ask your server for today's creation **6 / 10**

RAINFOREST SALAD seed blend, pickled shallots, carrot, cucumber, tomato, radish, house dressing **12 / 16**

CAESAR SALAD roasted garlic & anchovy dressing, croutons, romaine lettuce, parmesan cheese **13 / 17**

SUMMER SALAD arugula, strawberries, candied hazelnuts, red grapes, cranberries, goat cheese, balsamic reduction **18 / 25**

SHRIMP & DUNGENESS CRAB COBB SALAD bacon, avocado, Bleu Clair cheese, egg, tomato, honey balsamic vinaigrette **34**

SEAFOOD CAVATAPPI salmon, halibut, mussels, clams, shrimp, white wine, tomato & Grana Padano cream sauce, house focaccia **40**

RICE NOODLE BOWL coconut lemongrass broth, baby bok choy, cabbage, carrot, radish **21**

BOUILLABAISSE salmon, halibut, mussels, clams, shrimp, octopus, saffron & fennel tomato broth, grilled bread, aioli **44**

ENTREES

STEAK DINNER roasted garlic mashed potatoes, seasonal vegetables, veal glaze
8oz Striploin - 38
10oz Ribeye - 49

BEEF SHORT RIB roasted garlic mashed potatoes, seasonal vegetables, red wine jus, crispy onions **45**

CHICKEN PUTTANESCA tomatoes, anchovies, capers, olives, braised kale, feta cheese, cavatappi noodles **29**

PACIFIC SALMON maple & mustard glaze, roasted baby potatoes, seasonal vegetables **35**

HAZELNUT CRUSTED HALIBUT chorizo potato hash, braised kale, vanilla lobster cream **45**

ROASTED SABLEFISH jasmine rice pilaf, baby bok choy, miso & sake butter sauce **42**

ENHANCEMENTS

Colossal Selva Prawns (3) - 15
Scallops (2) - 12
Salmon - 16
Wild Mushrooms - 6
Little Qualicum Blue Clair - 6
Burrata - 18
Round for the Kitchen - 12
Bone Marrow - 17
Seasonal Vegetables - 8

CASUAL FARE

NACHOS three cheese, house spices, tomatoes, green onions, olives, jalapenos, cilantro, pico de gallo, beer cheese sauce, sour cream **28**

half size - 19

chicken, beef, or bacon - 6
guacamole or extra dip - 4

CHICKEN WINGS hot, BBQ, maple hot, jerk, honey garlic, brown butter balsamic Vancouver Island Sea Salt & cracked pepper **21**

MAC & CHEESE cavatappi noodles, three cheese, truffled bread crumbs **20**
add Dungeness crab - 15

FISH & CHIPS 1- or 2-piece, apple & tarragon coleslaw, crispy beer batter, tartar sauce, lemon
cod 19/22 or halibut 24/36

POUTINE Little Qualicum cheese curds, beef gravy, french fries **16**

BEEF BURGER brioche bun, leaf lettuce, tomato, onion, pickle **19**

ADD-ONS

bacon +2.5 crispy onions +2.5
mushrooms +2.5 fried egg +2.5
cheese +2.5 avocado +3

CRISPY CHICKEN BURGER brioche bun, buttermilk fried chicken, chipotle mayo, apple & tarragon coleslaw **21**

SALMON BURGER Mediterranean spices, preserved lemon yogurt, balsamic onion jam **25**

VEGGIE BURGER brioche bun, marinated portobello mushroom, smoked tofu, goat cheese, arugula pesto aioli, tomato jam **18**

BEEF DIP shaved prime rib, horseradish aioli, swiss cheese, buttermilk onions **25**

BEACH CLUB SANDWICH
Dungeness crab, guacamole, bacon, tomato, lettuce, sourdough **35**

Sides: fries, soup du jour, rainforest salad, roasted garlic mashed potatoes, jasmine rice pilaf
Premium sides (+5): sweet potato fries, mini poutine, caesar salad, summer salad, mac & cheese

INTRODUCING CHEF NATE

Our new Executive Chef brings you a thoughtful and curated West Coast dining experience. The menu is fresh, sustainable, and handmade with locally sourced ingredients.



All prices subject to applicable taxes.

Please advise your server if you have any allergy concerns or dietary restrictions. Gratuities are not included. A 20% gratuity will be added for groups of 6 or more.