

FEATURES

KELP CURED TUNA
radish, pickled apple,
spiced wonton chips,
yuzu dashi **23**

BEEF CARPACCIO
chilled horseradish cream,
pickled mushrooms,
crispy garlic, arugula,
grana padano **25**

SEARED SCALLOPS
carrot puree, braised kale,
pickled mushrooms **28**

START + SHARE

THE BEACH CLUB CHOWDER
salmon, cod, baby shrimp,
mussels, clams,
basil oil **14/20**

LITTLE QUALICUM BRIE
maple syrup, pickled apple,
winter spice, crostini **25**

SOUP DU JOUR
ask your server for the
selection of the day **8/12**

CHARCUTERIE BOARD
local cured meat,
selection of cheese,
house made pickles +
preserves, **35**

WINTER SALAD
greens, carrot, roasted beets,
radish, seed blend,
cucumber, goat cheese,
pickled apple,
olive oil + lemon vinaigrette **22**

CAESAR SALAD
roasted garlic + anchovy-
dressing, grana padano,
croutons, crispy capers,
lemon **13/17**

MESCLUN GREENS
radish, gem tomatoes,
cucumber, carrot,
pickled shallots,
sweet onion vinaigrette **13/17**

CLAMS + MUSSELS
confit tomatoes, lemon,
white wine, shallots,
grilled focaccia **24**

CLASSIC PRAWN COCKTAIL
prawns, lemon,
cocktail sauce **30**

DUNGENESS CRAB BITES
arugula, pickled shallots,
truffle dust **24**

FRESH SHUCKED OYSTERS
horseradish, lemon wedge,
mignonette, hot sauce
half dozen **MP**
full dozen **MP**

MAIN EVENT

MISO GINGER BOWL
coconut rice,
curried carrot puree,
roasted vegetables,
green onion, ginger miso glaze
ling cod **33**
chicken thigh **31**
grilled tofu **29**

63 ACRES BEEF BUTCHER BLOCK
beurre maître d', demi-glaze,
whipped potatoes
6 oz. tenderloin **56**
12 oz. rib eye **65**

FOREST MUSHROOM GNOCCHI
white wine, cream, braised kale,
roasted walnuts, **36**

RATH TREVOR SEAFOOD BOIL
clams, mussels, prawns,
crab, potatoes, corn,
lobster consommé **59**

WILD SALMON
parsnip puree, braised kale,
roasted kabocha squash,
juniper + cranberry gastrique
36

ENHANCEMENTS

jumbo prawns 7 each
cured tuna 16
crab salad 15
dungeness crab legs 19

jumbo seared scallop 8 each
wild salmon 15
grilled chicken thigh 14
grilled tofu 8



WE ARE A PROUD
OCEAN WISE PARTNER

CASUAL FAVOURITES

PRIME RIB DIP
horseradish, aioli,
swiss cheese,
crispy onions **29**

COD + CHIPS
beer battered, tartar sauce,
apple + tarragon coleslaw,
lemon
one piece **19** two piece **28**

BEEF BURGER
greens, tomato,
onion, pickle, mayo **23**

**ISLAND FARMHOUSE
CHICKEN BURGER**
chipolte mayo, pickles,
coleslaw **23**

WILD SALMON BURGER
greens, balsamic onion jam,
arugula aioli **25**

VEGGIE BURGER
arugula aioli, tomato jam,
goat cheese, pickle, greens **22**

CHICKEN WINGS
hot, bbq, korean sweet chili,
salt + pepper,
crudite, blue cheese dip **22**

MAC + CHEESE
cavatappi noodles,
cheddar + parmesan cream,
truffled breadcrumbs **19**
add crab **15**
add bacon **6**

TRUFFLE FRIES
truffle dust, grana padano,
arugula aioli **18**

SIDE OPTIONS

fries, soup du jour, caesar salad, mesclun greens,
mac + cheese (+5), seafood chowder (+5)

ADD ON'S +5

sauteed mushrooms, bacon, avocado, cheddar, blue cheese,
goat cheese, swiss cheese

WE SUPPORT LOCAL

Our menu features
fresh, sustainable, and
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.