

SHARED PLATES

BURRATA cucumber, fennel, orange, pistachio, grape chutney, bee pollen, grilled filoncini **23**

BONE MARROW chimichurri, popped capers, pickled mustard seed, crostini **21**
add bourbon luge - MP

CRAB CAKES dungeness crab, arugula, pickled shallot, cucumber, preserved lemon yogurt **27**

SEARED SCALLOPS yuzu kosho, charred carrot & dashi puree, pickled shimeji mushroom **26**

CHARRED OCTOPUS chorizo sausage, olive aioli, confit tomato, orange, kelp oil, chimichurri, balsamic **29**

BRUSCHETTA focaccia, tomato, basil, goat cheese, balsamic reduction, basil oil **17**

CRISPY BRUSSELS SPROUTS salsa macha, peanut, pickled shallot, queso fresco, lime, honey, cilantro **18**

BAKED ISLAND BRIE spruce tip syrup, hazelnut, rosemary, crisp apple, crostini, black truffle dust **22**

MUSSELS & CLAMS choice of: white wine & garlic or coconut & lemongrass or chorizo, saffron, vermouth **26**
house focaccia

CHARCUTERIE BOARD local cured meats, housemade pickles and preserves, crackers, crostini **35**
add local cheeses - 16

SALADS/BOWLS

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

SEAFOOD CHOWDER kelp, candied salmon, halibut, shrimp, mussels, clams, basil oil **14 / 19**
add a dungeness crab cake - 11

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

SUMMER SALAD strawberry, grape, dried cranberry, candied hazelnut, goat cheese, lemon, olive oil, balsamic **18 / 25**

CAESAR SALAD romaine lettuce, roasted garlic and anchovy dressing, croutons, crispy caper, grana padano **13 / 17**

BAMFIELD KELP SALAD bull & macro kelp, glass noodles, chili, ginger, lime, cilantro, furikake, kelp aioli, wonton crisp **20**
add tuna tataki - 18

SHRIMP & CRAB COBB SALAD avocado, bleu claire cheese, egg, tomato, honey balsamic vinaigrette **35**

LINGUINE VONGOLE manila clams, white wine, confit tomato, grana padano, parsley, garlic focaccia **32**

RICE NOODLE BOWL kelp, coconut, lemongrass, bok choy, wild mushroom, carrot, radish, peanut, cilantro, chili oil **25**

ISLAND FARMHOUSE RICE BOWL chicken thighs, cilantro, jasmine rice pilaf, cucumber salad, springford farms egg, holy duck chili mayo, seasonal vegetables, furikake **29**

BOUILLABAISSE halibut, lingcod, mussels, clams, shrimp, crab legs, saffron, fennel, tomato, grilled bread, aioli **49**

ENHANCEMENTS

Selva Prawns +15	Dungeness Crab Legs
Seafood Medley +20	1/2 lbs +30
Pacific Salmon +16	1 lbs +50
Wild Mushrooms +6	Tofino Halibut +25
Bleu Claire +6	

RAW & CHILLED

FRESH SHUCKED OYSTERS

ask your server for today's selection served with horseradish, hot sauce, seaweed mignonette, lemon
1/2 dozen - 24
dozen - 44

ALBACORE TUNA TATAKI avocado, sesame, ginger, soy, wasabi, macro kelp, wonton crisp **26**

CEVICHE DE PESCADO halibut, sablefish, lingcod, red onion, sorghum, leche de tigre, sweet potato purée, chili oil, tortilla **23**

COLOSSAL SHRIMP COCKTAIL chilled selva prawns, cocktail sauce
4 pieces - 19
6 pieces - 28

NORTHERN DIVINE CAVIAR hardboiled egg, fresh fried potato chips, shallots, capers, crème fraîche, chives **150**

CHILLED SEAFOOD PLATTER
TIER ONE east & west coast oysters, jumbo shrimp, manila clams, ceviche de pescado, mussels escabeche, albacore tuna tataki **125**

TIER TWO east & west coast oysters, jumbo shrimp, manila clams, ceviche de pescado, candied salmon, mussels escabeche, albacore tuna tataki, 1/2 lbs dungeness crab **175**

SIGNATURE east & west coast oysters, jumbo shrimp, manila clams, ceviche de pescado, candied salmon, mussels escabeche, albacore tuna tataki, 1 lbs dungeness crab, octopus **225**

ENTREES

STEAK DINNER roasted garlic mashed potatoes, seasonal vegetables, crisp carrot, veal glaze
6oz Tenderloin - 50
12oz Ribeye - 60

63 ACRES BEEF SHORT RIB roasted garlic mashed potatoes, seasonal vegetables, red wine jus, crispy onions **55**

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

ROASTED SABLEFISH kimchi fried rice, miso & sake butter sauce, baby bok choy **42**

TOFINO HALIBUT basil crushed potatoes, seasonal vegetables, roasted pepper broth, tapenade **45**

CASUAL FARE

NACHOS three cheeses, house spices, tomato, green onion, olive, jalapeño, cilantro, salsa con queso, pico de gallo, sour cream **28**
half size - 19
add chicken, beef, bacon or chorizo - 6
add guacamole or extra dip - 4

CHICKEN WINGS served with crudite & blue cheese dip, **choice of:** hot, jerk, bbq, maple hot, sea salt & cracked pepper, chili lime, caramel & fish sauce **22**

CHIPS & DIP sea salt & malt vinegar, everything bagel dip **15**

MAC & CHEESE cavatappi noodles, cheddar & parmesan cream sauce, truffled bread crumbs **20**
add dungeness crab - 15
add bacon & jalapeño - 8
add chorizo - 6

LINGCOD & CHIPS 1 or 2 piece, crispy beer batter, tartar sauce, apple & tarragon coleslaw, lemon **19/28**
substitute tofino halibut - 6/piece

POUTINE qualicum cheese curds, beef gravy, crispy fries **16**

TRUFFLE FRIES crispy fries, black truffle dust, grana padano, parsley, roasted garlic & arugula aioli **16**

PRIME RIB DIP filoncini, shaved prime rib, horseradish aioli, swiss cheese, buttermilk onions **29**

SPRINGFORD FARMS BEEF BURGER sesame bun, leaf lettuce, tomato, onion, pickle, mayo **20**

ADD-ONS	
bacon +3	buttermilk onions +3
mushrooms +3	springford farms egg +3
cheddar +3	half avocado +3

ISLAND FARMHOUSE CHICKEN BURGER sesame bun, buttermilk fried chicken thigh, holy duck chili mayo, apple & tarragon slaw **22**

SALMON BURGER sesame bun, moroccan spice rub, preserved lemon yogurt, balsamic onion jam **25**

VEGGIE BURGER sesame bun, marinated portobello mushroom, smoked tofu, goat cheese, tomato jam, roasted garlic & arugula aioli **21**

SIDES: fries, soup du jour, caesar salad, green salad, jasmine rice, mashed potatoes

PREMIUM SIDES (+5): fresh potato chips, mini poutine, truffle fries, mac & cheese



WE SUPPORT LOCAL
Our menu features fresh, sustainable, and locally sourced ingredients.

OCEAN WISE

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.