

## [ TO START ]

Miso Chowder sm 9 14  
Smoked fish, clams, potatoes and smoked  
bacon with a hint of miso

### Calamari...17

Crispy baby calamari with garlic aioli, charred  
lemon and herbs

### Szechuan Lettuce Wraps...18

Sweet and spicy Szechuan chicken, crispy  
wontons, sesame seeds, cilantro, and green  
onions  
+ *sub crispy tofu*

### Tsunami Tuna Tower...17

Avocado cubes layered with marinated tuna,  
topped with panko crust, cucumber ribbons  
and nori flakes. Crispy rice paper and wasabi  
mayo

### Saltspring Island Mussels 18

Saltspring Island mussels in a classic white  
wine and shallot broth, cream, fire roasted  
tomatoes and parsley

### Cauliflower Wings...14

Beer battered cauliflower florets with  
buttermilk blue cheese dressing, buffalo hot  
sauce and crudité

### Truffle Fries 9

### Yam Fries 9

## GREENS

### Caesar Salad 17

Baby whole leaf romaine with crispy capers,  
prosciutto, boiled egg, shaved parmesan and  
house made garlic Caesar dressing  
+ *add pan seared cod, grilled chicken or prawns 9*

### South Swell Salad 19

A hearty salad with chopped romaine, black  
beans, charred corn, sundried tomatoes,  
avocado, gem tomatoes, crispy tortilla, aged  
cheddar, cilantro lime dressing topped with  
ancho spiced grilled chicken

## CASUAL FARE

### Brisket Burger 19

House made brisket burger on a brioche bun  
loaded with bacon, aged cheddar, tomato slice,  
lettuce, garlic mayo and onion rings  
+ *side of fries or green salad*

### Chicken BLT 18

Grilled chicken breast on house made focaccia  
topped with bacon, lettuce, aged cheddar,  
tomato and red onion  
+ *side of fries or green salad*

### Fish Tacos...17

3 corn tortillas, purple cabbage, grilled cod,  
salsa fresca, and chipotle lime drizzle with a  
side of black bean salad  
+ *add avocado 3*

### Beer Battered Cod & Chips 1 pc 18 2 pc 24

Beer battered lingcod, malt vinegar fries,  
house made tartar sauce and fresh lemon

### Flatbread...17

Tuscan style flatbread with roasted gem  
tomatoes, Botija olives, basil, prosciutto,  
roasted garlic and shallots, sprinkled with  
asiago cheese  
+ *add chicken 9*

## [ MAINS ]

### West Coast Poke Bowl 24

Warm miso infused barley drizzled with  
wasabi cilantro and lime dressing. Topped  
with braised shiitake mushrooms, shaved  
cabbage, soy truffled carrots, edamame,  
pickled radish, avocado and marinated tuna  
+ *sub crispy tofu*

### Harvest Bowl 19

Roasted butternut squash and heirloom  
carrots, steamed kale, crisped cauliflower over  
pearl barley, drizzled with lemon tahini and  
topped with pumpkin seeds and crispy sumac  
chickpeas  
+ *add grilled chicken 9*

### Prawn Spaghettini 24

Thin spaghettini noodles with garlic, chili  
flakes, shallots and white wine, sautéed with  
gem tomatoes, local spot prawns and parsley

### Salmon 32

Local salmon, pineapple salsa, roasted gem  
tomatoes, balsamic broccolini and roasted  
herb potatoes

### Steaks 35

6 oz AAA Tenderloin seasonal vegetables and  
roasted herb potatoes  
+ *add sauce 4 (Peppercorn, Grace de Viande or  
Chimichuri)*  
+ *add shiitake mushroom 7, prawns 9, lobster  
tail 25*

c u r r e n t s  
Restaurant