



SHAREABLES

Albacore Tuna Stack

Blue rare seared tuna, avocado, pickled vegetables, mango salsa, wonton threads, microgreens **18**

Chicken Wings

Crisp and juicy! Your choice of dry Cajun spiced or bourbon BBQ and served with chipotle aioli dipping sauce **16**

Sea Glass Fish Tacos

Crisp battered Pacific cod, crisp slaw, mango salsa, chipotle aioli, avocado cilantro cream, pickled red onion, warmed flour tortilla **19**

FLATBREADS

Wild Mushroom and Pear

Fresh basil pesto, baby arugula, Asiago and chèvre cheeses **20**

Sausage, Bacon and Mushroom

Turkey sausage, honey-cured bacon, portabella mushroom, housemade marinara, aged cheddar and Asiago cheeses **20**

SOUPS & SALADS

Soup of the Moment

Ask your server for details

Cup **9**

Bowl with toasted artisan bread **14**

Sea Glass Caesar

Romaine lettuce, house-made dressing, multigrain croutons, bacon, Parmesan, Asiago cheese and toasted artisan bread*

Small 12 Large 16

Artisan Green Salad

Greens, sweet peppers, carrots, red onion, strawberries, beets, candied pecans, sun-dried cranberries, microgreens and toasted artisan bread*

Small 12 Large 16

*Add:

Fire-grilled breast of chicken **9**

Cold water shrimp **9**

Pan-seared wild sockeye salmon **10**

Sea Glass Waldorf Salad

Granny Smith apple, candied pecans, sun-dried cranberries, celery, curry dressing, artisan greens, fire-grilled breast of chicken, local beets and microgreens **19**

Sea Glass Nicoise Salad

Albacore tuna seared blue rare, artisan greens, grape tomatoes, Kalamata olives, pickled green beans, fingerling potatoes, beets, hard-boiled Vancouver Island egg, microgreens, herbed red wine vinaigrette **20**

SANDWICHES, WRAPS AND BURGERS

Served with your choice of Caesar salad, artisan greens or crisp fries.
Substitute Soup of the Moment 2



Quarterdeck Burger

Housemade beef patty, bourbon BBQ sauce, cheddar cheese, honey-cured bacon, artisan greens, field tomato, red onion, dijon aioli on a toasted brioche bun 21

Pesto Chicken Sandwich

Fire-grilled breast of chicken, bacon, Asiago cheese, basil pesto mayonnaise, crisp arugula, field tomatoes and sweet red onion on a toasted focaccia bun 20

California Shrimp Wrap

Grilled sun-dried tomato tortilla stuffed with coldwater shrimp, artisan greens, honey-cured bacon, fresh avocado, field tomatoes, sweet onion and lemon basil mayo 20

Langoustine and Blue Crab Roll

Fresh baked brioche bun stuffed with lemon basil infused baby lobster and blue crab salad and artisan greens 21

Add: fried egg, sautéed portabella mushroom, avocado, double bacon or sautéed onion 3
BGluten Free Bakery bread available at an additional cost

FAVOURITES

Crispy Chicken and Waffles

Two Belgian waffles, crispy fried chicken thighs, coleslaw, maple-infused peach compote, chipotle aioli and house-pickled red onion 22

All Day Breakfast

Two eggs side by side, crisp smoked bacon or turkey sausage, crisp fried Parmesan scallion potatoes, toasted multigrain bread 16

Beer Battered Cod and Chips

Crisp, Race Rocks amber ale battered Pacific cod, Kennebec fries, tartar sauce, crisp coleslaw
1 piece 16 2 piece 20

Crispy Triple B Chicken Sandwich

Crispy fried chicken thigh, honey-cured bacon, housemade blackberry mayonnaise, Little Qualicum Brie, artisan greens, field tomatoes and red onion on a toasted brioche bun 20

Fire-grilled Portabella Mushroom Sandwich

Herb marinated and fire-grilled, with roasted pepper salad, crisp arugula, field tomatoes, sweet onions, shaved Asiago cheese and pesto mayonnaise on a fresh focaccia bun 19

Wild Sockeye Salmon Wrap

Sun-dried tomato tortilla, artisan greens, tomato jam, red onion, honey-cured bacon and goat cheese, with a blackberry aioli 21

Fire-grilled Lamb Burger

Fresh ground Fraser Valley lamb, fire-grilled, peach chutney, chèvre cheese, roasted garlic mayonnaise, arugula, tomato, and red onion on a toasted brioche bun 22