

BEACH CLUB

FRIDAY HARBOUR

shareables

MEAT & CHEESE | 38

chef's choice of three selected cured & aged salumi and two cheeses from Cheese Boutique, local preserves & pickles, honey crostini

CHEESE | 31

chef's choice of 4 cheeses from Cheese Boutique, local preserves & pickles, honey, crostini

FRIED SHRIMPS | 27

12 breaded and fried shrimps, jalapeño & lime aioli, iceberg slaw

SEAFOOD TOWER | 125

oysters (8pcs) grilled-chilled red king crab legs (4pcs), shrimp cocktail (8pcs), smoked trout, ahi tuna crudo, steamed-chilled mussels and clams, mignonette, cocktail sauce, lemon, side of Beach Club applewood smoked BBQ fries

FRITO MISTO | 29

calamari, bay scallops, shrimps, zucchini, eggplant, peppers, red onion, parsley, chipotle aioli, lemon wedge

BEACH CLUB FRIES | 11

applewood smoked BBQ seasoned fries, smoked gouda, house ketchup

HOUSE OLIVES | 12

marinated assorted olives, citrus peels, chillies, herbs, cured tomatoes

Menu items may contain or have come in contact with food allergens. For any allergies or dietary restrictions, please speak with your server. Menus and pricing are subject to change based on seasonal availability. Prices exclude tax, RA fees & gratuities.

starters

EAST COAST OYSTERS | 4.50 each

mignonettes, lemon wedge, horseradish

DIGBY SCALLOPS | 23

parsnip purée, caviar, double smoked bacon, chive oil

CHORIZO CLAMS | 21

spicy pork sausage, heirloom cherry tomatoes, fennel, herbs, tomato sauce, house bread

CAESAR SALAD | 17

romaine lettuce, bacon bits, croutons, Caesar dressing, parmigiano cheese

GRILLED OCTOPUS | 19

mixed bean salad, peperonata, chickpea tapenade

specials

Every Saturday from 3:00 pm to 5:00 pm

BEACH CLUB OYSTERS | 2 each

fresh East Coast shucked oysters

entrées

CRISPY FLOUNDER SANDWICH | 29

beer battered & fried flounder fish, tartar aioli, coleslaw, lettuce, cucumber, tomato
choice of fries, Caesar salad, house salad or Beach Club fries

FETTUCINE LOBSTER TAIL | 57

crab stuffed & baked lobster tail, local mushrooms, house-made pasta, black truffle, béarnaise

CHICKEN SUPREME | 39

fingerling potato & mushroom trifolati, sautéed spinach, roasted parsnip, herb pan sauce

ROTINI PESTO | 23

short cut pasta, basil pesto, peas, zucchini, rapini, parmigiano cheese

SEAFOOD RISOTTO | 49

red king crab legs, bay scallops, shrimps, mussels, clams, tomatoes, chillies, spinach

GRASS FED BEEF TENDERLOIN | 51

mascarpone truffle potato mash, rapini, roasted carrots, onion rings, port jus

BEACH CLUB JALAPEÑO BURGER | 29

Angus beef chuck & brisket patty, fried jalapeño poppers, lettuce, tomato, pickle, mustard aioli, swiss cheese
choice of fries, Caesar salad, house salad or Beach Club fries

specials

FRIDAY FISH ROAST | MP

seasonal whole fish roast, ask your server for more details

desserts

RASPBERRY CHEESECAKE | 12

graham cracker crust, amaretti cookie, whipped vanilla mascarpone

BROWNIE CHOCOLATE MOUSSE | 13

dark chocolate mousse, amarena cherry, crumbled brownie

MANGO & LIME PANNA COTTA | 11

maraschino cherry, mango compote

GELATO & BERRIES | 11

vanilla bean ice cream, fresh seasonal berries, mint

specialty coffee & tea

IRISH COFFEE | 12

Jameson Irish whiskey, americano, whipped cream

SPANISH COFFEE | 12

St-Rémy brandy, Kahlúa, americano, whipped cream

BLUEBERRY TEA | 14

Disaronno amaretto, Grand Marnier, English breakfast tea

digestifs

HENNESSY VS | 14

HENNESSY VSOP | 20

HENNESSY XO | 40

NONINO AMARO | 16

GAJA GRAPPA DI BAROLO | 16

GRAPPA NONINO FRIULANO | 18

GRAPPA NONINO MOSCATO | 20

GRAPPA FUORICLASSE LEON RISERVA 14 ANNI | 26

BERTA GRAPPA INVECCHIATA BRIC DEL GAIAN | 34

Menu items may contain or have come in contact with food allergens. For any allergies or dietary restrictions, please speak with your server. Menus and pricing are subject to change based on seasonal availability. Prices exclude tax, RA fees & gratuities.

signature cocktails

PEACH PARADISE SANGRIA 3oz* | 14

A vibrant fusion of peach liqueur, tropical fruit juices, and crisp white wine, this sangria is bursting with bright, fruity flavor. Topped with a splash of soda, mixed berries, and a fresh orange slice, it's the perfect sun-kissed refreshment for warm afternoons and laid-back evenings.

CUCUMBER MIST 2oz* | 14

Clean and cooling, this cocktail combines Smirnoff Vodka with fresh cucumber juice and a splash of lemon, lightly sweetened with sugar syrup. Shaken briskly and served in a chilled coupe, it's finished with an elegant cucumber ribbon—a delicate, garden-fresh sip that's as beautiful as it is balanced.

COCO SOL 1.5OZ* | 15

A tropical classic with a bold twist—our Piña Colada blends smooth white rum, pineapple, lime, and a dash of sweet syrup with rich island coconut mix. Shaken to perfection and garnished with a dehydrated pineapple wheel, it's a creamy, refreshing escape in every sip.

BLACKBERRY BOURBON BREEZE 2 oz | 15

A bold blend of Jim Beam bourbon and house blackberry compote, brightened with lemon, lightly sweetened, and topped with a fizzy splash of soda and Sprite. Garnished with berries and mint, it's a sweet, smoky sip of summer.

ISLAND HOPPER 2 oz | 16

A gin lover's tropical escape. This vibrant cocktail combines the botanicals of Tanqueray gin with the rich, nutty flavor of orgeat syrup, complemented by bright lemon and pineapple syrup. A float of crisp Goose IPA adds a hoppy finish, making each sip refreshingly unique. It's an exotic, refreshing, and royally good indulgence.

SPICY MANGO MARGARITA 1.5oz* | 16

A bold twist on the classic margarita, this cocktail blends tropical mango with fresh lemon juice and spicy jalapeños for a fiery kick. Shaken and served over ice in a tajin-rimmed glass, it's garnished with jalapeño slices—perfect for spice lovers seeking vibrant refreshment.

MOCKTAILS

10

*ASK THE SERVER FOR SPIRIT FREE COCKTAILS OPTIONS

Menu items may contain or have come in contact with food allergens. For any allergies or dietary restrictions, please speak with your server. Menus and pricing are subject to change based on seasonal availability. Prices exclude tax, RA fees & gratuities.