

BEACH CLUB

FRIDAY HARBOUR

FALL MENU

APPETIZERS

OPA! TOAST 14
Grilled crostini, whipped feta cheese, olive tapenade, candied cherry tomatoes

GAMBAS AL AJILLO 19
Shrimp sautéed, garlic paprika sauce, olive bread, lemon

MEZZE PLATTER 21
Stuffed peppers with goat cheese, pepperoncini, artichoke, cucumber, pita, olives, hummus, baba ghanoush

CALAMARES FRITTOS 21
Buttermilk marinated, flour dusted squid, espelette aioli

MUSSELS AND CLAMS 21
1 lb P.E.I mussels and clams, saffron chili cream sauce, parsley, grilled crostini

SAKU TUNA 22
Grilled tuna, citrus mostarda, fried artichokes, salsa verde, pine nuts

CHARCUTERIE 27
Prosciutto, cured sausage, selection of Ontario cheeses, marinated vegetables, house-made pickles, olive bread

OYSTERS 24
Parsley, harissa pearls, shallot 6 pcs

SEAFOOD TOWER M.P.
Poached prawns, Newfoundland lobster tail, East Coast oysters, crab, PEI mussels, clams with all the fixings

ADD ONS

GRILLED CHICKEN 13

5 SAUTÉED SHRIMP 16

SEARED SALMON 20

LOBSTER TAIL M.P.

SIDES

DAILY VEGETABLES 9

SPICED SKINNY FRIES 10

SPICED SWEET POTATO FRIES 11

ROASTED CARROTS WITH TAHINI 11

MASHED POTATOES 9

Menu items may contain or have come into contact with food allergens such as nuts, peanuts, dairy, and wheat. For any food allergies or dietary restrictions, please speak with your server.

SALADS AND BOWLS

HARBOUR CAESAR SALAD 15
Gem lettuce, parmigiano, crispy capers, prosciutto, herb croutons, caesar vinaigrette

FATTOSH SALAD 15
Endive, gem lettuce, cucumber, candied tomatoes, pita, fried chickpeas, sumac dressing

QUINOA TABBOULEH SALAD 18
Quinoa, cucumber, cherry tomatoes, edamame, pomegranate, pickled cauliflower, green hummus, falafel, parsley

SALAD NIÇOISE 26
Grilled tuna, candied tomatoes, egg, olive, red and green lettuce, edamame beans, cucumber, pickled onion, milk mayo

ENTRÉES

MEDITERRANEAN FISH & CHIPS 22
Crispy haddock, Za'atar spiced coleslaw, skinny fries

SEAFOOD ON NOODLES 26
Mussels, shrimp, clams, house red sauce or garlic cream sauce, fettuccini noodles

BOURRIDE RED SNAPPER 34
Red snapper, saffron fish broth, fennel, potatoes, aioli, sorrel, burnt focaccia

FARHAT BURGER 24
Spiced lamb burger, onion sprouts, black garlic aioli, house pickle, brioche bun, skinny fries

AUBERGE 26
Sumac spiced eggplant, du puy lentils, roasted carrot, fennel, red onion, celeriac purée, green sauce

CHILI FENNEL CHICKEN SUPREME 30
Celeriac purée, roasted carrot, fennel, cippolini onion, aji verde, curried jus, pickled turnip

STEAK & POTATO 45
10 oz striploin sous vide, whipped potatoes, spiced carrots, sumac horseradish cream

ALBERTA LAMB SHANK 45
24-hour braised lamb shank, beet couscous, pickled fennel, tomatoes, chilis, curried jus

HARISSA SPICED SEA BASS 47
Pan-fried sea bass, currants, puttanesca, verde sauce, burnt focaccia