
B R E A K W A T E R

EST. 2012

Pulled Pork Poutine \$ 16

Quebec cheese curds, Side-Hustle smoked pork, cilantro, red onion, jalapenos, pasilla purée

Breakwater Nachos \$ 17

Corn tortillas, 5 cheese blend, jalapenos, black olives, diced peppers, green onions, tomatoes, roasted tomato salsa, sour cream.

Add chicken \$7 Add guacamole \$4

Chili-Brined Chicken Wings \$ 16

Crab Cakes \$ 17

Fried okra, jicama salsa, chili lime aioli, jalapenos, cilantro, heirloom tomatoes.

Korean Fried Cauliflower \$ 13

Gochujang sauce, scallion nest, toasted sesame seeds.

Organic Greens \$ 12

Add chicken \$ 7 Add salmon \$ 9

Kennebec French Fries \$ 8

Yam Fries \$ 9

Beef Burger \$ 17

Lettuce, tomato, onion, pickle, mayo, house made mustard, roasted red pepper relish, brioche bun.

Chicken & Brie Sandwich \$ 18

Cowichan Bay chicken, Mission Fig jam, double cream brie, green apple, spinach confit garlic aioli, sourdough ciabatta.

Black Bean Jalapeno Burger \$ 17

(Vegan option available)

Artisan greens, tomato, onion, pickled jalapenos, aged white cheddar, chili lime aioli, brioche bun.

Salmon Clubhouse \$ 18

Wild sockeye salmon, tomato, onion, goat cheese, caper aioli, double smoked bacon, sourdough ciabatta.

BLTC \$ 16

Double smoked bacon, lettuce, tomato, aged white cheddar, pickle, mayo, sourdough ciabatta.

Albacore Tuna Poké \$ 18

(Vegan option available)

Sushi rice, artisan greens, cucumber, watermelon radish, green onion, papaya, taro chips, ponzu caviar.

Halibut & Chips

1 piece \$ 20 - 2 piece \$ 26