

# SUSHI

SUN - THU 12-3PM AND 5-9PM | FRI / SAT 5-10PM

## ZENSAI

- MISO SOUP** 5  
*tofu, seaweed, green onion*
- WA-GOMAE** 7  
*spinach and seaweed salad, sesame dressing*
- BEEF TATAKI SALAD** 14  
*asian remoulade, wasabi potato allumette*
- ALBACORE TUNA TATAKI SALAD** 15  
*asian remoulade, wasabi potato allumette*
- CONE TEMAKI** 5  
*choice of scallop, tuna, salmon, prawn, or california*
- SALMON & TUNA SASHIMI** 16  
*sweet and sour tsukemono*
- ASSORTED SASHIMI** 22  
*chef's assortment of premium sashimi*

## MAKI

- VEGGIE HOSOMAKI SMALL ROLL** 5  
*choice of avocado or cucumber*
- HOSOMAKI SMALL ROLL** 7  
*choice of albacore tuna or wild salmon*
- BRENTWOOD ROLL** 8  
*spinach, avocado, cucumber, carrot, roasted red peppers, grilled zucchini, sesame seeds*
- CALIFORNIA ROLL** 8  
*crab, avocado, mayo, spinach, sesame seeds*
- SPICY ROLL** 8  
*choice of tuna, salmon, prawn, or scallop; cucumber, tobiko*


## SIGNATURE ROLLS


- DYNAMITE ROLL** 9  
*tempura prawn, tobiko, tamago, cucumber, unagi sauce*
- FINLAYSON ROLL** 12  
*spicy mayo, baby shrimp, spinach, avocado, cucumber, smoked salmon on top*
- DOUBLE SMOKED SALMON ROLL** 12  
*candied & smoked salmon, cream cheese, chives, cucumber, shallots*
- TUNA & ROASTED GARLIC ROLL** 13  
*marinated red onions, avocado, spicy sauce, albacore tuna*
- KING ROLL** 13  
*salmon, tilapia, prawns, albacore tuna, tobiko, avocado, cucumber, tamago, wasabi mayo*
- DRAGON ROLL** 14  
*barbecued eel, avocado, and unagi sauce on top, cucumber, spinach, tamago*
- AHI TUNA ROLL** 14  
*avocado, spinach, miso mayo, wasabi mayo, soy paper*





STARTERS

- SOUP OF THE DAY**  6 / 9
- BRENTWOOD CHOWDER** GF  10 / 14  
fennel, cream, local seafood
- AVOCADO HUMMUS** 10  
feta, za'atar spice, flatbread
- CAJUN FISH TACOS** GF 12  
corn tortillas, kale slaw, avocado, chili lime mayo, pineapple salsa  
add a taco - 5

**CRISPY WINGS**  15  
CHICKEN GF 15  
CAULIFLOWER 11

**pick your sauce:** s&p, korean bbq, frank's hot, louie blue, maple garlic, creamy caesar + bacon

- CRISPY CHILI SQUID** 16  
garlic, ginger, jalapeño, cilantro, chili caesar dipping sauce
- BBQ RIB STACK** 16  
dark matter bbq sauce
- KUSSHI OYSTERS** 6 pcs / 19  
cider mignonette 12 pcs / 35
- SALTSPRING MUSSELS** 18  
cream, roasted garlic, thyme, garlic toast  
add fries - 3
- CHARCUTERIE BOARD** for 2 / 20  
for 4 / 37  
brie, aged cheddar, smoked gorgonzola, pâté, cured meats, apple and pear chutney, olives, warm baguette, house made crackers
- SPINACH & ARTICHOKE DIP** 14  
corn tortilla chips, flatbread

BURGERS & SANDWICHES

- PUB BURGER** 17  
1/2 lb fresh canadian chuck, pickled onion, lettuce, tomato, roasted garlic mayo, mustard  
add aged cheddar 1, bacon 2, avocado 2
- SALMON BURGER** 19  
onion jam, crispy capers, tartar, lettuce
- FALAFEL BURGER** V 16  
apple and pear chutney, avocado hummus, lettuce, tomato
- CHICKEN & BRIE CIABATTA** 18  
bacon, onion jam, arugula, roasted garlic mayo
- BRENTWOOD BEEF DIP**  18  
slow roasted beef, provolone, pickled jalapeño, roasted garlic mayo, jus

**CHOICE OF SIDE:**  
house cut fries, yam fries, green salad, caesar salad, cup of soup  
add chowder cup 3

SALADS

- BRENTWOOD COBB SALAD** GF 19  
shrimp, egg, blue cheese, avocado, bacon, tomato, green goddess dressing
  - THAI NOODLE SALAD** GF + V 14  
carrot, edamame, snap peas, pepper, green onion, cabbage, rice noodle, cashews, peanut lime dressing
  - CAESAR SALAD** 9 / 17  
bacon, crispy capers, house made croutons, parmesan
- enhance your salad:**  
prawns 9, salmon 9, grilled chicken 7, falafel 5


FLATBREADS

- WILD MUSHROOM FLATBREAD** 17  
sunchoke purée, provolone, parmesan, chive oil
  - PROSCIUTTO FLATBREAD** 18  
garlic cream, corn, basil, fresh mozzarella
  - MARGHERITA FLATBREAD** 14  
fresh mozzarella, tomato sauce, basil, arugula
- gluten free flatbread - 2

MAINS

- FISHERMAN'S FETTUCCINI** 19  
chorizo, prawns, fish, mussels, rosé sauce, basil, parmesan
- BBQ RIB MEAL** 24  
dark matter BBQ sauce, kale slaw, hand cut fries

- FISH & CHIPS** 22  
halibut, house cut fries, tartar, kale slaw
  - MED BOWL** 14  
avocado hummus, tzatziki, greek salad, rice, crispy chickpeas, grilled avocado, feta, flatbread
- enhance your bowl:**  
prawns 9, salmon 9, grilled chicken 7, falafel 5

Please advise your server if you have any allergies.  
 - Can be made in a rush, suitable when catching the next sailing.  
 GF - Gluten Free. Please inquire with your server for further GF options.  
 V - Vegan.

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.  
 18% gratuity on groups of 8 or more.

## HAPPY HOUR

EVERY DAY | 3PM-5PM | 9PM-CLOSE

### DRINKS

BRENTWOOD BAY LAGER	4.25
HOUSE RED OR HOUSE WHITE	4.25
RED OR WHITE SANGRIA	6.25
BUCKET OF 5 CORONAS	26

### APPIES

KETTLE CHIPS <i>frank's hot seasoning</i>	5
POTSTICKERS <i>ginger, garlic pork, chili ponzu dip</i>	8
BUTTERFLIED & BREADED PRAWNS	7

# Hello & welcome!

Our team is here to look after you in all the ways that we possibly can. There is nothing better than seeing you sit on our patio with a frosty glass of well...anything really, or lounging late into the night with good friends. In fact, every time you are here, enjoying yourself, we love it. Every detail of service and how we prepare our food is intentionally chosen to make sure that you feel cared for.

Our fries are cut in house, we choose oceanwise seafood and we make most of our menu items from scratch because we want you to adore being here. Our menu is flexible, and we are open to modifications of almost any allergy that you have. (*Please remember to tell us about those allergies ahead of time, as not all ingredients are listed on our menu!*)

So kick back, get a bit rowdy, and enjoy yourself!

*Cooper and Katherine*

Executive Chef and F&B Manager