



EVERYDAY
2PM - 5PM
9PM - CLOSE

FOOD

FRESHLY SHUCKED OYSTERS*

With Mignonette, Cocktail Sauce, Horseradish

Half Dozen 16

Dozen 30

COD & CHIPS 15

Signature Cod, House Tartar

Gluten Free Batter +2

B&S POKE BOWLS \$4 OFF!

Ahi Tuna (GF) 20

Crispy Tofu (V) (GF) 18

DYNAMITE ROLL 13

Panko Crusted Prawn, Avocado, Mango, Cucumber, Sriracha Mayo,

Sushi Rice, Nori, Sesame Seed

SPICY TUNA ROLL 13

Tamari Ponzu Ahi, Sriracha Mayo, Avocado, Cucumber, Mango, Sushi

Rice, Nori, Togarashi Spiced Tempura Crunch, Sesame Seeds

SALMON GRAVLAX 17

Beet Cured Sockeye, Herbed Goat Cheese, Coulis, Sweet Dill Dijon

Mustard, Sourdough

BAJA FISH TACOS 14

Battered Cod, Cabbage, Pico De Gallo, Chipotle Aioli, Avocado Crema

TINGA CHICKEN TACOS 14

Shredded Chipotle & Adobo Chicken, Cabbage, Pico De Gallo, Pickled Onions, Avocado Crema

FRIES WITH GARLIC AIOLI 5.5

DRINKS

B&S HOUSE DRAFTS 14^{oz}

Lager, Pale Ale, Amber, IPA 6

HOUSE WINE 5^{oz}

Red or White 6

APEROL SPRITZ 5^{oz}

9

HOUSE SANGRIA 5^{oz}

Red or White 9

WELL HIGHBALL 1^{oz}

7

*CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOODBOURNE ILLNESS. A COOKING STEP IS NEEDED TO ELIMINATE POTENTIAL BACTERIAL OR VIRAL CONTAMINATION.
LIQUOR PRICES DO NOT INCLUDE 5% GST AND 10% PST.

LUNCH & DINNER

SIGNATURE DISHES

FISH + CHIPS

Served with our own Tartar + Coleslaw

HALIBUT + CHIPS One piece 22 / Two piece 32

COD + CHIPS One piece 17 / Two piece 24

Add: Halibut +13 / Cod +9 / Gluten Free Batter +2

OYSTERS

OYSTERS ON THE HALF SHELL*

Fresh daily – ask your server

4 per / 21 (1/2 dozen) / 39 (dozen)

FRIED OYSTERS 3.5 per

SEAFOOD

HOT SEAFOOD PLATTER (FOR 2+) MP

Lobster Tail, Seared Prawns, Dungeness Crab, Arctic Char, Mussels, Clams, Rice

Add: Extra Crab MP / Prawns +2.5 per / Extra Butter +1

SHAREABLES

BRUSSELS SPROUTS 15

Deep Fried, Cracked Chillies, Honey, Citrus

AHI TUNA STACK 19

Ahi Tuna, Tamari Ponzu, Avocado, Mango, Cucumber, Radish, Green Onion, Vegan Sriracha Mayo, Crispy Togarashi Spiced Wonton Chips, Sesame Seeds

DYNAMITE ROLL 17.5

Panko Crusted Nobashi Prawn, Avocado, Mango, Cucumber, Sriracha Mayo, Sushi Rice, Nori, Sesame Seeds

BC SALMON CAKES 15

Golden Fried Cakes, House Greens, Pickled Onion, Red Pepper Jelly, Dijon Aioli

Add: Salmon Cake +7

SALMON GRAVLAX 20

Beet Cured Sockeye, Herbed Goat Cheese Coulis, Sweet Dill Dijon Mustard, Grilled Sourdough

YAM FRIES 12

Served With Chipotle Aioli

POUTINE 15

House-Cut Fries, Real Cheese Curds, House Gravy

CHICKEN TENDERS + FRIES 19

Honey Mustard or Plum Sauce

CALAMARI 19

Crispy Fried, House Tzatziki

PRAWN COCKTAIL 15

Poached Tiger Prawns, House Cocktail Sauce

SALADS + BOWLS

GREEN SALAD Half 10.50 | Full 17

Mixed Greens, White Balsamic Vinaigrette, Feta, Candied Pumpkin Seeds, Dried Cranberries, Gem Tomato

CAESAR SALAD Half 10.50 | Full 17

Romaine, Shaved Parmesan, Croutons, House Caesar Dressing

PRAWN & AVOCADO COBB SALAD 25

Mixed Greens, Crumbled Goat Cheese, Sliced Avocado, Confit Gem Tomatoes, Radish, Medium Poached Egg, Grilled Tiger Prawn Skewer, Remoulade, Bacon, Green Goddess Dressing

Add: Prawns +2.5 Per / Avocado +3 / Wild Salmon +14 /

Chicken (Cajun or Roasted) +8 / Arctic Char +15

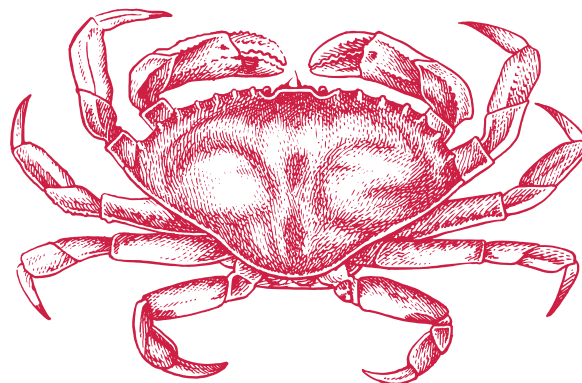
B&S POKE BOWLS

Ahi Tuna (GF) 24 / Dynamite Prawn 24 /

Vegan Crispy Tofu (GF/V) 22

Furikake Sushi Rice, Cucumber, Roasted Pineapple, Radish, Avocado, Edamame, Tamari Spicy Ponzu Sauce, Vegan Sriracha Mayo, Tempura Nori Crisp, Green Onion, Sesame Seeds

Want to make it lighter? Try it on greens salad instead of rice.



SOUP

BOSTON CLAM CHOWDER Bowl 14 | Cup 9

Famous House Made, Bowl Served With Warm Bread

SEASONAL SOUP Bowl 13 | Cup 8

SOUP FEATURE

SOUP + SALAD + BREAD 17

Cup Chowder or Rotating Soup, Half Caesar or Green Salad

ADD - ONS

LOBSTER TAIL MP

DUNGENESS CRAB MP

WARM BREAD 2.5

MASHED POTATOES 4.5

RICE 4.5

SIDE FRIES 7.50

RED WINE GRAVY 3

BALSAMIC & OLIVE OIL 2.5

EXTRA DIPS 1

THREE SCALLOPS 16

SEASONAL VEGETABLES 4

MAINS

MUSSELS, CLAMS OR BOTH (GF)

Served with Grilled Bread

White Wine Cream: Garlic, White Wine, Cream, Fresh Herbs 27

Thai Green Curry: Fragrant Thai Green Curry, Coconut Milk, Fried Shallot, Jasmine Rice 27

Spanish Tomato Chorizo: Crumbled Chorizo, Smoked Paprika, Roasted Peppers, White Wine, Tomato Fennel Broth 28

TIGER PRAWNS + FRIES (GF) 26

Pan-Seared, Confit Gem Tomatoes, Fresh Herbs

LOBSTER & PRAWN MAC N' CHEESE 29

Lobster, Argentinian Red Prawn, Lobster Bisque Cheese Sauce, Toasted Herb Bread Crumb

MAC N' CHEESE 17

Herbed Bread Crumb, Cheese Sauce

Add: Chicken +5 / Chorizo +5

SEAFOOD LINGUINI 32

White Wine Cream Sauce, Prawns, Mussels, Clams, Salmon, Warm Bread

SCALLOP CARBONARA 34

Pancetta, Cream Sauce, Parmesan, Seared Scallops

SALMON CAKE ENTRÉE 26

House Crispy Fried Salmon Cakes, Garlic Mashed Potato, Seasonal Vegetables

CIOPPINO (GF) 29

Mussels, Clams, Prawns, Salmon, Seasonal White Fish, Tomato Fennel Broth, Garlic, Chili Flakes, Grilled Bread

WILD SALMON (GF) 29

Pan Seared, Dijon Horseradish Aioli, Rice, Seasonal Vegetables

SEASONAL HALIBUT & RISOTTO (GF) 42

Pan Seared, Balsamic Tomato Jam, Risotto Bianco, Sauteed Swiss Chard

DUNGENESS CRAB + DRAWN BUTTER (GF) MP

Whole Crab

BRAISED BEEF 38

Slow Braised Beef, Celery Root Puree, Garlic Mashed Potatoes, Seasonal Vegetables, Pan Jus

NEW YORK STRIP (GF) 42

10oz Certified Angus Center Cut Striploin, Garlic Mashed Potato, Seasonal Vegetables

Add: Lobster Tail MP / Dungeness Crab MP

V Can be made Vegan

GF Can be Gluten Friendly – Ask your server

HANDHELDS

All served with Fries

Sub: soup, salad, yam fries, or poutine for additional charge

LOBSTER GRILLED CHEESE 28

Atlantic Lobster, White Cheddar, Mozzarella, Grilled Sourdough, Old Bay Cream Cheese

B&S BURGER 21

Beef Patty, Provolone, Smoked Bacon, Lettuce, Tomato, Onion, Tomato Jam, Garlic Mayo

SIGNATURE FISH BURGER 26

Signature Crispy Fried Cod, House Tartar, Lettuce, Tomato
Upgrade: Halibut +8

GRILLED SALMON BURGER 22

Grilled Salmon, Shaved Red Onion, Popped Capers, House Pesto Tartar, Lettuce

HONEY THYME FRIED CHICKEN SANDWICH 20

Crispy Marinated Fried Chicken, Brioche Bun, House Coleslaw, Cracked Chili Infused Honey

CAJUN CHICKEN SANDWICH 19

Provolone Cheese, Chipotle Mayo, Lettuce, Tomato, Fresh Baked Focaccia

TACOS

All served with Fries | Flour or Corn Tortilla

BAJA FISH 17.5

Signature Cod, Shredded Cabbage, Avocado Crema, Chipotle Aioli, Pico De Gallo

Add: Extra Taco +7 / GF Batter +2

TINGA CHICKEN 17.5

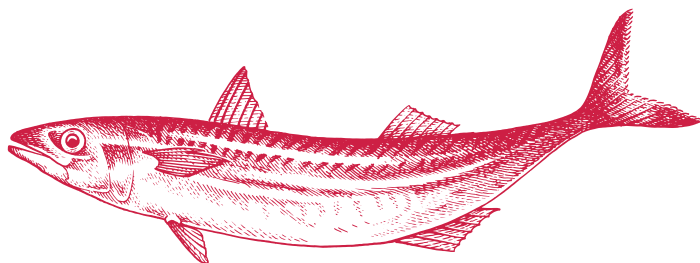
Chipotle Tomato Poached Chicken, Shredded Cabbage, Avocado Crema, Pickled Onion

Add: Extra Taco +7

PRAWN + MANGO 18.5

Ancho and Chipotle Spiced Prawns, Shredded Cabbage, Avocado Crema, Mango Salsa

Add: Extra Taco +8



* THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOODBOURNE ILLNESS. A COOKING STEP IS NEEDED TO ELIMINATE POTENTIAL BACTERIAL OR VIRAL CONTAMINATION. PLEASE MAKE THE RESTAURANT AWARE OF ANY ALLERGIES, DIETARY RESTRICTIONS. ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE THE FOODS THAT CONTAIN POTENTIAL ALLERGENS, PLEASE BE ADVISED THAT CROSS CONTAMINATION MAY OCCUR, AS FACTORS BEYOND OUR REASONABLE CONTROL MAY ALTER THE FORMULATIONS OF THE FOOD WE SERVE, OR MANUFACTURERS MAY CHANGE THEIR FORMULATIONS WITHOUT OUR KNOWLEDGE.

DRINKS

CRAFT BEER ON DRAFT

	14 ^{oz}	18 ^{oz}
HOUSE TAPS	8.25	9.5
Lager, Amber, Pale Ale, IPA		
SEASONAL TAPS	9.25	10.5
TASTING FLIGHTS		
4 x 5 ^{oz} Featured Beers On Tap	11.5	

BOTTLES & CANS

CIDER

Broken Ladder Rosé Cider 5% 355ml	9.75
No Boats On Sunday - Original Cider 5% 473ml	10.75

BEER

Whistler Brewing Gluten Free Lager 5% 355ml	9
Alcohol-Free Heineken 0% 330ml	7
Stella 5% 330ml	9.5
Molson Canadian 5% 341ml	7.75
Budweiser 5% 341ml	7.75
Corona 4.6% 330ml	8.75
Guinness 4.2% 440ml	10.75

MARTINIS

VODKA MARTINI 2^{oz}

Dry Vermouth & Olives
Ketel One 14 / Belvedere 17.5 / Grey Goose 18

GIN MARTINI 2^{oz}

Dry Vermouth & Olives
Tanqueray 14 / Hendricks 17.5 / Empress 18

LYCHEE MARTINI 2^{oz}

Tanqueray Gin, St. Germain, Lychee, Lemon Juice, Simple Syrup 15

ESPRESSO MARTINI 2^{oz}

VanGogh Espresso Vodka, Kahlua, Baileys, Double Strength Coffee 14

SIGNATURE COCKTAILS

B&S CAESAR

Stoli Vodka, Clamato, Tabasco, Worcestershire, Horseradish, Signature Rim, B&S Prawn Garnish 1^{oz} 14 | 2^{oz} 16.5

PEACH BOURBON AMARETTO SMASH 2^{oz}

Bulleit Bourbon, Amaretto, White Peach Puree, Lemon Juice, Simple Syrup 15

PEACH GIN FIZZ 1.5^{oz}

Gordon's Gin, White Peach Puree, Lime Juice, Ginger Syrup, Soda 14.25

NEW YORK SOUR 2.5^{oz}

Crown Royal, Lemon Juice, Orange Juice, Simple Syrup, Egg White, Red Wine Float 14

RED SANGRIA 4^{oz}

Red Wine, Apricot Brandy, Cranberry Juice, Ginger Ale, Seasonal Fruit 12.5

WHITE SANGRIA 4^{oz}

White Wine, Triple Sec, Pineapple Juice, Sprite, Seasonal Fruit 12.5

CLASSIC COCKTAILS

OLD FASHIONED 2^{oz}

Makers Mark, Angostura Bitters, Brown Sugar Simple Syrup, Orange Zest, Cherry 15.5

THE MOJITO 1.5^{oz}

Bacardi White Rum, Fresh Mint, Soda, Simple Syrup, Lime Juice | Lime or Peach 12.5

CLASSIC MARGARITA 2^{oz}

El Jimador Blanco, Triple Sec, Lime Juice, Simple Syrup, Salted Rim, Shaken On The Rocks 13.75
Upgrade: Mezcal +2 Add: Jalapeno

APEROL SPRITZ 5^{oz}

Prosecco, Aperol, Soda, Orange 14

SHAFT 2^{oz}

Double Strength Coffee, Vanilla Vodka, Bailey's, Kahlua 12.5

NON-ALCOHOLIC

MOCKTAILS

LYCHEE FIZZ

Lychee, Grapefruit Juice, Lemon Juice, Simple Syrup, Soda 10

WHITE PEACH GINGER SPRITZ

White Peach Puree, Ginger Syrup, Lime Juice, Soda 10

VIRGIN MOJITO

Fresh Mint, Soda, Simple Syrup, Lime Juice | Lime or Peach 8

VIRGIN CAESAR

Clamato, Tabasco, Worcestershire, Horseradish 8
Add: B&S Prawn Garnish +2.5

CANNED

Karma Alcohol-free Mango Mimosa	7.5
Karma Alcohol-free Mindful Mule	7.5

DAILY DRINK SPECIALS

MONDAYS

CLASSIC MARGARITA
\$1 OFF

TUESDAYS

MARTINIS
\$1 OFF

WEDNESDAYS

CHAMPAGNE &
OYSTERS

THURSDAYS

LIME MOJITO
\$1 OFF

SUNDAYS

MIMOSA
\$6.5
CAESARS
\$1 OFF

W H I T E S

	6 ^{oz}	9 ^{oz}	Bottle
House White	11.75	15.5	
Roussanne Church + State (VQA Okanagan, BC)	14	16.25	47
<i>LOVES SEAFOOD!</i>			
Sauvignon Blanc Semillon Lock & Worth (Naramata Bench, BC)	15	17.25	52
<i>LOVES OYSTERS!</i>			
Pinot Gris, Gray Monk (VQA Okanagan Valley, BC)	15.5	18.5	54
Chenin Blanc, Quails Gate (Okanagan Valley, BC)	16	19	55
<i>PAIR WITH OYSTERS!</i>			
Sauvignon Blanc, Burrowing Owl (VQA Oliver, BC)	17.75	20.75	62
Bacchus Chaberton (VQA Langley, BC)			50
Pinot Gris Ex Nihilo (Lake Country, BC)			55
Chardonnay Fairview Cellars (Oliver, BC)			64
Petit Chablis William Fevre (France)			86
<i>LOVES SEAFOOD!</i>			

R O S É

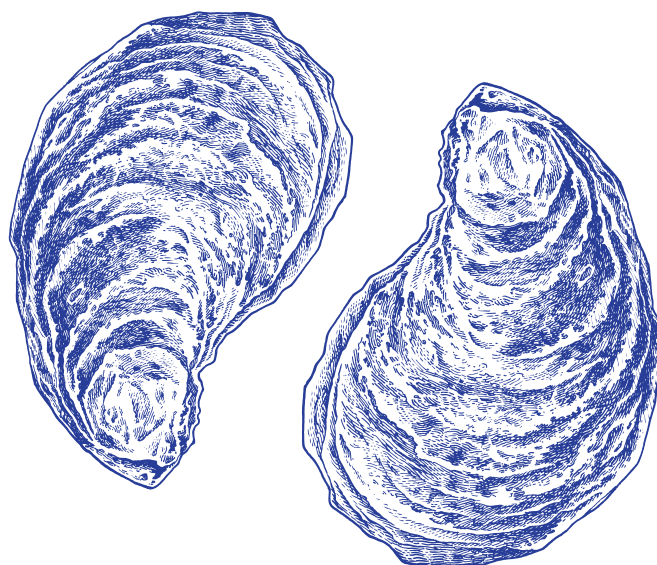
	6 ^{oz}	9 ^{oz}	Bottle
Rosé, Quails Gate (Okanagan Valley, BC)	14.75	17.25	52
Rosé, Gustav Lorentz (Alsace, France)			68

B U B B L E S

	6 ^{oz}	9 ^{oz}	Bottle
<i>BEST PAIRED WITH OYSTERS!</i>			
Prosecco, Villa Sandi (Italy)	12.5	15.5	48
Tiny Bubbles Joie Farm (Naramata Bench, BC)			18.5 (250ml)
Mini Champagne Moët & Chandon (Champagne, France)			53 (200ml)
Odyssey Brut Gray Monk (VQA Okanagan Valley, BC)			62
Rosé Brut Red Rooster (VQA Okanagan Valley, BC)			66
Brut Veuve Cliquot (Champagne, France)			175
Imperial Brut Moët & Chandon (Champagne, France)			165

R E D S

	6 ^{oz}	9 ^{oz}	Bottle
House Red	11.75	15.5	
Sangiovese Syrah SASYR (Toscana, Italy)	13.25	16.25	48
Cabernet Merlot Bench 1775 (Naramata Bench, BC)	14.75	17.5	52
Pinot Noir Tinhorn Creek (VQA Okanagan Valley, BC)	16.25	19.5	56
Cabernet Sauvignon Submission 689 Vineyards (Napa Valley, CA)	16.5	19.75	56.75
Cabernet Franc, Tinhorn Creek (VQA Okanagan Valley, BC)			56
Cotes Du Rhone Blend Perrin Reserve (France)			58
Merlot Fairview Cellars (Oliver, BC)			62
Meritage Wild Goose Vineyards (Okanagan Falls, BC)			72
Pinot Noir Lake Sonoma Winery (Sonoma Coast, CA)			82
Ipsa Facto Blend Black Hills Estate (VQA Okanagan, BC)			96
Promis Toscana Gaja Ca'marcanda (Italy)			125
Cabernet Sauvignon Clos Du Val (Stag's Leap, Napa Valley, CA)			135
Cabernet Sauvignon Austin Hope (Paso Robles, CA)			165



AFTER DINNER DESSERT

DOUBLE CHOCOLATE PUDDING (GF) 9

*Smooth Dark Chocolate Pudding, Espresso Cream,
Almond Praline*

NEW YORK CHEESECAKE 10

Berry Compote

VANILLA CRÈME BRÛLÉE (GF) 10

*Vanilla Bean Crème Brûlée, Powdered Dark Chocolate
Ganache, Raspberry Gel*

GRAMMA D'S CARROT CAKE 13

Cream Cheese Frosting, Candied Pecans, Caramel Sauce

SEASONAL FEATURE DESSERT

Ask server for details



AFTER DINNER DRINKS

HOT & COLD

ESPRESSO MARTINI 2oz / 14

*VanGogh Espresso Vodka, Kahlua, Baileys, Double
Strength Coffee*

MONTE CRISTO 10

Kahlua, Grand Marnier, Coffee, Whipped Cream

BAILEY'S COFFEE 10

Baileys, Coffee, Whipped Cream

B52 11

Kahlua, Bailey's, Grand Marnier, Coffee, Whipped Cream

SCOTCH & WHISKEY

WOODFORD RESERVE 1oz / 12

OBAN 1oz / 18

GLENFARCLAS 17Y 1oz / 18.5

COGNAC

HENNESSY 1oz / 12

COURVOISIER 1oz / 12

PORT + TAWNY

TAYLOR FLADGATE 10y Tawny 2oz / 14

NON-ALCOHOLIC

COFFEE 4.5

TEA 4.5

LATTE 6.5

CAPPUCCINO 6.5

ESPRESSO 3.5

EXTRA SHOT +1

Tax not included: GST 5%, PST 10%

BRUNCH

SATURDAYS , SUNDAYS & HOLIDAYS
11 AM - 2 PM

BREAKFAST SANDWICHES

Served with Seasoned Smash Browns

B&S CLASSIC 17

Smoked Bacon, Fried Egg, Provolone Cheese, Brioche Bun, Garlic Mayo, House-Made Relish

SPICY CHIPOTLE + AVOCADO 17

Avocado, Smoked Bacon, Fried Egg, Provolone Cheese, House Made Chipotle Mayo, Brioche Bun

BENNYS

Served with Seasoned Smash Browns

SALMON CAKE BENNY 18

House-Made Salmon Cakes, Poached Eggs, Lemon Hollandaise

BACON BENNY 17

Two Medium Poached Eggs, Grilled Sourdough, Smoked Bacon, Hollandaise

BRUNCH CLASSICS

AVOCADO & GEM TOMATO TOAST 16

Grilled Sourdough, Smashed Avocado, Confit Gem Tomato, Mixed Greens, Poached Egg, Pesto Drizzle

Add: Salmon Gravlax +5

CHICKEN & WAFFLES 18

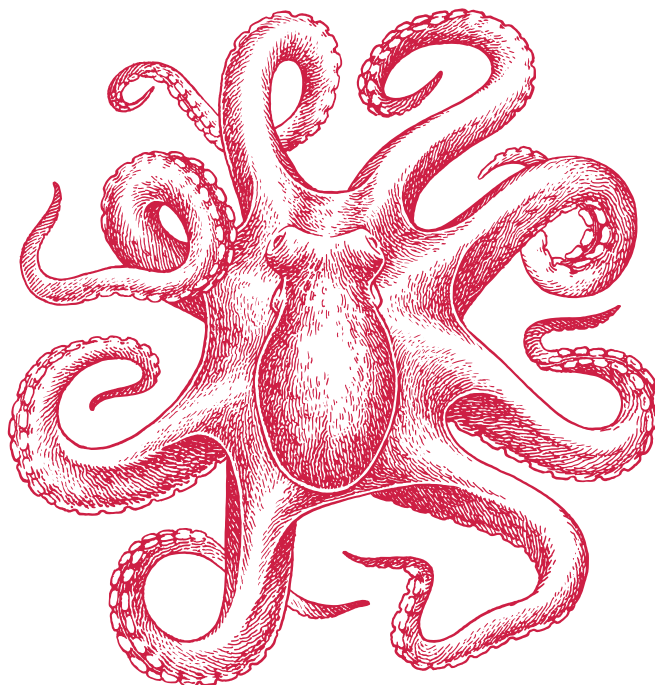
Belgian Waffle, Fried Chicken, Fried Egg, Hollandaise, Maple Syrup, Seasoned Smash Browns

ADD ONS

Extra Egg +3

Smash Browns +5

Bacon +4



BRUNCH DRINKS

B&S CAESAR

Stoli Vodka, Clamato, Tabasco, Worcestershire, Horseradish, Signature Rim, B&S Prawn Garnish

1^{oz} 14 / 2^{oz} 16.5

\$1 off on Sundays!

MIMOSA 5^{oz}

Sparkling Wine served with Orange or Grapefruit Juice 7.5

APEROL SPRITZ 5^{oz}

Sparkling Wine, Aperol, Soda, Orange 14

BLACK FOREST COFFEE 2^{oz}

Cherry Whiskey, Crème De Cacao, Kahlua, Coffee, Sugar Rim, Whipped Cream 11

COFFEE 4.5

TEA 4.5

LATTE 6.5

CAPPUCCINO 6.5

ESPRESSO 3.5

EXTRA SHOT +1

Tax not included: GST 5%, PST 10%

DAILY DRINK SPECIALS

MONDAYS

*CLASSIC
MARGARITA*

\$1 OFF

TUESDAYS

MARTINIS

\$1 OFF

WEDNESDAYS

*CHAMPAGNE &
OYSTERS*

THURSDAYS

LIME MOJITO

\$1 OFF

SUNDAYS

MIMOSA

\$6.5

CAESARS

\$1 OFF