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# BREAKWATER

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EST. 2012

## STARTERS

### BOSTON CREAM CLAM CHOWDER - 12

#### SOUP DU JOUR - 9

(add corn bread 4, bread bowl 2.5)

### HERITAGE GREEN (V) - 15

roasted squash, pickled beets, goat cheese, confit cherry tomatoes, cucumber, French lentils, pumpkin seed dukkha & blackberry balsamic vinaigrette  
(add avocado half 5, lingcod 7, grilled chicken breast 7)

### MEDITERRANEAN BOARD - 17

hummus & olive tapenade served with fresh vegetables & French baguette

### NACHOS (GF) - 20

corn tortillas, shredded cheese, tomato, jalapeños, black olives, blackened corn, pickled red onion & lime crema  
(add chicken 7, ground beef 7, guacamole 4)

### KOREAN FRIED CAULIFLOWER - 14

fried cauliflower tossed in gochujang sauce, topped with sesame seeds & green onion

### CHILI BRINED CHICKEN WINGS - 17

breaded, fried & served with parmesan ranch

### CALAMARI - 16

battered and fried with gochujang mayo & green onion

## HANDHELDS

### CRISPY CHICKEN BURGER - 19

tortilla crusted & buttermilk marinated chicken breast, artisan greens, tomato, onion, cheddar, jalapeño, guacamole & chili lime aioli on brioche  
(add bacon 4)

### BEEF BURGER - 17

artisan greens, tomato, red onion, mustard mayo & roasted red pepper relish on brioche  
(add beef patty 5, bacon 4, fried egg or aged white cheddar 2.5)

### BLACK BEAN JALAPEÑO BURGER - 17

100% plant-based patty, jalapeño, aged white cheddar, zesty mayo, artisan greens, tomato & red onion on brioche  
(add avocado 3)

### BLTC - 16

bacon, artisan greens, tomato & aged white cheddar on sourdough  
(add avocado 3)

### CHICKEN PITA - 17

spiced yoghurt, garlic mayo, artisan greens, tomato, pickled onion & fries wrapped in toasted pita

### FALAFEL WRAP - 16

falafel, pickled onion, tomato, artisan greens, lemon tahini & garlic mayo

handhelds served with house cut fries  
substitute salad 4, sweet potato fries 3, poutine 6,  
chowder 6, house soup 3, GF bun 3

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# B R E A K W A T E R

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## ENTREES

### MONTREAL SMOKED MEAT POUTINE - 18

fries, cheese curds, gravy, smoked meat & green onion garnish

### WEST COAST POKE BOWL (GF) - 19

albacore tuna, sushi rice, artisan lettuce, edamame, roasted squash, kimchi, avocado, cucumber, taro root chip, ponzu caviar & togarashi mayo  
(add extra tuna 7)

### JALAPEÑO MAC N' CHEESE - 12

elbow noodles tossed with cheese sauce, jalapeños & baked with panko

### SEAFOOD & CHORIZO BOIL - 25

hand harvested quadra island manilla clams & salt spring island gallo mussels, chorizo, chickpeas & kale tossed in a white wine & coconut, tomato broth, served with a french baguette  
(add bacon 4, chicken 7)

### FISH N' CHIPS - 17/24

gluten free battered lingcod, lemon caper tartar sauce & slaw

### BOLOGNESE - 20

rustic beef and mushroom bolognese served with pappardelle noodles & grilled french baguette

### BUTTER CHICKEN - 16

hearty butter chicken with brown rice, pita & cilantro

