

SNACKS & STARTERS

TACOS

RED CABBAGE SLAW, CHARRED CORN SALSA, JALAPEÑO JAM,
LIME BUTTERMILK
CHOICE OF:
BBQ PULLED CHICKEN
CORNMEAL CRUSTED SHRIMP
BRAISED BEEF BRISKET
7 (EACH)

POPCORN ARANCINI

BROWN BUTTER MAYO, JALAPENO JAM, PARMESAN
TRUFFLE OIL
13

ONION RINGS

HARISSA MAYO, SALSA VERDE
13

ROASTED CAULIFLOWER

CARAM MASALA, SMOKED DATE PURÉE, PISTACHIO
14

GREEN SALAD

ROASTED SQUASH, SMOKED MUSHROOM, CUCUMBER, APPLE,
CRISPY CHICK PEAS, WALNUT CRUMBLE, TAHINI DRESSING
12

KALE CAESAR SALAD

FENNEL, PARMESEAN CHEESE, BACON, CROÛTONS, LEMON
12

BEET SALAD

HONEY LEMON YOGURT, PICKLED BEETS, GRANOLA, GREENS, PUFFED
WILD RICE, BLUEBERRY & BALSAMIC DRESSING
13

ADD TO ANY SALAD

FRIED CHICKEN	8	PO-BOY SHRIMP	8
SEARED SALMON	8	GRILLED STRIPLOIN	10
SEARED TUNA	8		

SEARED PORK BELLY

BRUSSEL SPROUT SALAD, SMOKED MUSHROOMS,
APPLE BUTTER, BOURBON MUSTARD, GRILLED SOUR DOUGH
17

HOUSE CHARCUTERIE

ASSORTMENT OF HOUSE CURED MEATS, PICKLES,
PRESERVES, CRACKERS & ATLANTIC CANADIAN CHEESE
22

FRESH SHUCKED OYSTERS (3)

HORSERADISH, TRADITIONAL
MIGNONETTE & LEMON
10

MUSSELS

LIGHT CURRY VELOUTÉ, PICKLED RED ONION,
CILANTRO, LIME BUTTERMILK
12

SEAFOOD CHOWDER

MUSSELS, COD, SALMON, BACON, FRESH HERBS,
ROOT VEGETABLES
14

SALT FISH CAKES

HOUSE MADE MUSTARD PICKLES
14

Po-Boy SHRIMP

PICKLED CUCUMBER, DILL, PRESERVED LEMON AIOLI,
CRISPY CAPERS
16

SCALLOPS & OCTOPUS

ROASTED TOMATO SAUCE, PICKLED MUSTARD SEED, RADISH, ARUGULA,
SWEET PEPPERS, CORN, PARSLEY PURÉE
18

YELLOWFIN TUNA TARTARE

AVOCADO, CORN, PICKLED RED ONION, CONFIT LIME, GREEN GODDESS
DRESSING, HOUSE TORTILLA CHIPS
18

BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

EXECUTIVE CHEF
ADAM GREVATT

BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

ENTRÉES

HOUSE BURGER & FRIES

BACON, AGED CHEDDAR, GREENS, TOMATO JAM, HARISSA MAYO, DEEP FRIED PICKLE

18

UMAMI BOWL

GRILLED TOFU, SHIITAKE MUSHROOMS, BEETS, SPINACH, HOUSE MADE KIMCHI,
DYNAMITE SAUCE, UNAMI BOMB BROTH

18

ADD FRIED CHICKEN 8

SEARED SALMON

WHITE BEANS, CHORIZO, TOMATO SAUCE, CARROT, CELERY, PARSLEY PURÉE, ARUGULA, CONFIT LEMON,
CHILLIES, BLACK OLIVE CRUMBLE

32

ROASTED CHICKEN BREAST

PARISIAN GNOCCHI SMOKED PARMESAN CREAM, CHARRED BROCCOLINI, PEAS, FENNEL SALAD,
BLACK GARLIC BALSAMIC, PICKLED BLACK TRUMPET MUSHROOMS

34

BOAR LOIN

SMOKED POTATO, BRUSSEL SPROUTS, BRAISED CABBAGE, ROASTED CELERIAC PURÉE, PICKLED PECANS, APRICOT JUS

34

DUCK BREAST

ROASTED SQUASH, CHARRED SHALLOTS, COCO NIBS, COFFEE OIL, SALT BAKED BEETS, CAULIFLOWER PURÉE, FIG JUS

38

BEEF STRIPLOIN

TURNIP ALIGOT, CRISPY ONIONS, GRILLED ASPARAGUS, BRAISED KALE, MUSHROOM FRICASSEE,
SAUCE BORDELAISE, BOURBON MUSTARD

6oz - 24 10oz - 34

DUO OF LAMB

RED WINE LAMB SAUSAGE CANNELLONI, CARROT PARMESAN CREAM, ROSEMARY BREAD CRUMBS AND
GRILLED LAMB LEG, COUSCOUS, CAPONATA SAUCE, FRESH HERB SALAD

38