

# 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