

SNACKS & STARTERS

TACO

CHICKEN OR SALMON, RED CABBAGE SLAW, CORN SALSA,
JALAPEÑO JAM, LIME BUTTERMILK

7

POPCORN ARANCINI

BROWN BUTTER MAYO, CHILI EMULSION, PARMESAN
TRUFFLE OIL

11

ONION RINGS

HARISSA MAYO, SALSA VERDE

12

MUSSELS

WHITE WINE, THYME & MUSTARD CREAM

11

SEAFOOD CHOWDER

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

13

SALT FISH CAKES

HOUSE MADE MUSTARD PICKLES

13

CORN MEAL CRUSTED SHRIMP

RED ONION, DILL OIL, CAPERS, HOUSE RANCH DRESSING

14

YELLOWFIN TUNA TARTARE

AVOCADO, SHALLOTS, TOASTED SESAME SEEDS, YUZU,
DYNAMITE SAUCE, HOUSE MADE TORTILLA

17

PORK & SHIITAKE BOAZI

BLACK GARLIC SOYA SAUCE, PICKLED LIME ZEST,
SCALLIONS

15

BRAISED PORK BELLY

CARAMELIZED ONIONS JUS, PICKLED BUTTON MUSHROOMS,
TRUFFLE AIOLI, SPICY BOURBON MUSTARD AND GRILLED
SOURDOUGH

15

FRESH SHUCKED OYSTERS (3)

HORSERADISH. MOROCCAN SPICED COCKTAIL SAUCE,
MIGNONETTE & LEMON

10

ROASTED CAULIFLOWER

CARAM MASALA, SMOKED DATE PURÉE, PISTACHIO

12

BEEF SALAD

KALE, BLACK PEPPER & ANISE VINAIGRETTE, STRAWBERRIES,
GOAT CHEESE, CITRUS, AND TOASTED ALMONDS

12

GREEN SALAD

CUCUMBERS PICKLED IN GIN, DILL YOGURT, AVOCADO,
RADISH, FENNEL, HONEY LEMON VINAIGRETTE
AND SUNFLOWER SEED PRALINE

12

COMPRESSED MELON SALAD

PICKLED WATERMELON RIND, MINT OIL,
DUCK PROSCIUTTO, ARUGULA, LEMON RICOTTA,
CONFIT LEMON, AND BALSAMIC VINEGAR

12

RAVIOLI

STUFFED WITH RED WINE BRAISED CARROTS,
ROASTED TOMATO SAUCE, PARMESAN CHEESE

12

HOUSE CHARCUTERIE

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

22

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

18

SALMON

PANZANELLA SALAD OF FOCACCIA, ASPARAGUS, ARTICHOKE, TRUNIPS, ARUGULA MAYO, FRESH BASIL, RED PEPPER PUREE

30

ROASTED CHICKEN BREAST

GNOCCHI, ROASTED TURNIPS, ASPARAGUS, BRAISED LEEKS, CHIVE & TARRAGON CREAM

34

DUCK BREAST

WARM BEET SALAD OF RED WINE BRAISED CABBAGE, DUCK CONFIT, GOAT CHEESE, STONE FRUIT JUS, WALNUTS

38

CANNELLONI

LEMON RICOTTA FILLING, SMOKED PARMESAN CREAM, WALNUT CRUMBLE, SPINACH, TRUFFLE OIL

28

SEARED SCALLOPS

PICKLED EGGPLANT, PRESERVED CITRUS, CHORIZO SAUCE, CRISPY POLENTA, GRILLED CORN, TOMATOES

5pc - 18 10pc - 32

ROASTED LAMB LEG

SMOKED POTATOES, ROMESCO SAUCE, BELL PEPPER SOFRITO, WILTED SPINACH, CHIMICHURRI

6oz - 26 10oz - 36

BEEF STRIPLOIN

WARM POTATO SALAD OF FINGERLING POTATOES, ASPARAGUS, TRUFFLED RADISHES,
HOUSE RANCH DRESSING, CARAMELIZED ONION JUS

6oz - 24 10oz - 34