

# 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, CHILI EMULSION, PARMESAN  
TRUFFLE OIL

13

## ONION RINGS

HARISSA MAYO, SALSA VERDE

13

## SEAFOOD CHOWDER

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

14

## SALT FISH CAKES

HOUSE MADE MUSTARD PICKLES

14

## CORN MEAL CRUSTED SHRIMP

RED ONION, DILL OIL, CAPERS, HOUSE RANCH DRESSING

16

## YELLOWFIN TUNA TARTARE

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

18

## PORK & SHIITAKE GYOZA

BLACK GARLIC GLAZE, SMOKED LIME VINAIGRETTE, SESAME  
SEEDS, SCALLIONS, GINGER, CILANTRO

16

## SEARED PORK BELLY

APPLE BUTTER, PICKLED PEARS, BOURBON MUSTARD,  
TRUFFLE AIOLI, GRILLED SOURDOUGH

17

## FRESH SHUCKED OYSTERS (3)

HORSERADISH. MOROCCAN SPICED COCKTAIL SAUCE,  
MIGNONETTE & LEMON

10

## MUSSELS

THYME, BACON, CIDER CREAM, SHALLOTS, GARLIC

12

## ROASTED CAULIFLOWER

GARAM MASALA, SMOKED DATE PURÉE, PISTACHIO

14

## BEET SALAD

PICKLED BEETS, BLUEBERRY & THYME VINAIGRETTE,  
SUNFLOWER SEED PRALINE, KALE,  
PICKLED PLUMS, GOAT CHEESE

13

## GREEN SALAD

AVOCADO, CUCUMBERS, TOMATOES, BROCCOLI, WALNUT  
CRUMBLE, CRISPY CHICK PEAS, GREEN GODDESS DRESSING

12

## AGED CHEDDAR PIEROGI

BUTTERNUT SQUASH PURÉE, PICKLED PEARS,  
BUTTERED LEEKS, HAZELNUTS

13

## RAVIOLI

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

13

## 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, DEEP FRIED PICKLE

18

### SALMON

SMOKED FINGERLING POTATOES, GREEN BEANS, TOMATOES, ARTICHOKE, BLACK OLIVE CRUMBLE, HERB BUTTER

32

### VEGETARIAN PASTA

GRILLED KALE AND RICOTTA AGNOLOTTI, ALMOND CREAM, CONFIT CITRUS, ASPARAGUS, TRUFFLE OIL, FRESH HERBS

28

### ROASTED CHICKEN BREAST

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

34

### DUCK BREAST

COFFEE BRAISED LENTILS, SALT BAKED BEETS, BABY CARROT, DUCK CONFIT CROQUETTE, TRUFFLE AIOLI

38

### SEARED SCALLOPS

COCONUT CURRY SAUCE, PICKLED PINEAPPLE, CORN & CUCUMBER, FRESH GREENS, RADISH, PEANUT CRUMBLE

5pc - 18 10pc - 32

### GRILLED LAMB LEG

SMOKED EGGPLANT FRITTER, COUSCOUS, GRILLED ZUCCHINI, CHIMICHURI SAUCE, BASIL TAHINI PURÉE

6oz - 28 10oz - 38

### BEEF STRIPLOIN

TURNIP ALIGOT, CRISPY ONIONS, GRILLED ASPARAGUS, MUSHROOM FRICASSÉE, HOUSE MADE SOUR CREAM AND BOURBON MUSTARD

6oz - 24 10oz - 34

### BUTTER POACHED VENISON

RED WINE BRAISED CABBAGE, SMOKED BRUSSEL SPROUTS, BEETS, CONFIT POTATOES, SAUCE ROBERT

38