

# BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

## BRUNCH

EXECUTIVE CHEF  
DAVE MOULAND

### MORNING FAVORITES

#### EGGS BENEDICT

**TRADITIONAL BENNY**  
HOUSE PEAMEAL  
22

**FLORENTINE**  
CONFIT TOMATO, SPINACH &  
ARTICHOKE CREAM CHEESE, SPICY BAL-  
SAMIC REDUCTION  
22

**SMOKED SALMON**  
SMOKED SALMON, AVOCADO, ORANGE  
HORES RADISH & DILL SOUR CREAM 22

**YOGURT BOWL**  
HOUSE MADE GRANOLA, HONEY LEMON  
YOGURT, BERRY PRESERVE,  
FRESH FRUIT AND BERRIES  
18

**TWO EGG BREAKFAST**  
BACON, SAUSAGE, OR PEAMEAL, EGGS,  
HASHBROWNS, TOAST  
21

**FISH CAKES & EGGS**  
SALT FISH CAKES, MUSTARD PICKLES,  
EGGS, TOAST, HASHBROWNS  
22

**BANANA BREAD FRENCH TOAST**  
SCREECH WALNUT SAUCE, CHANTILLY CREAM,  
FRESH FRUIT, BERRIES  
23

**GRILLED BRIE SANDWICH**  
BRIE CHEESE, BACON, CRUNCHY HONEY  
ROASTED PEANUT BUTTER, BERRY  
COMPOTE, HASHBROWNS  
24

#### OMELETTES

**MUSHROOM SPINACH**  
CARAMELIZED ONION, BRIE CHEESE  
22

**BACON CHEDDAR**  
DICED BACON, AGED CHEDDAR,  
MARINATED PEPPERS  
22

#### SIDES

|                   |    |
|-------------------|----|
| SIDE TOAST        | 4  |
| FRUIT BOWL        | 9  |
| HASHBROWNS        | 8  |
| HOUSE SAUSAGE     | 9  |
| SIDE BACON        | 7  |
| SMOKED SALMON     | 10 |
| EXTRA SAUCE/AIOLI | 1  |

## STARTERS

**ONION RINGS**  
SALSA VERDE, HARISSA MAYO  
18

**TRUFFLE FRIES**  
PARMESAN, TRUFFLE OIL, HARISSA MAYO  
16

**ADOBO SPICED WINGS**  
CABBAGE SLAW, CANDIED PEANUT  
CRUMBLE, HONEY DRIZZLE,  
SESAME SEEDS  
22

**FISH CAKES (3)**  
SALT FISH, ONION, POTATO,  
MUSTARD PICKLES  
18

**MUSSELS**  
TARRAGON CREAM BROTH, FENNEL,  
TOMATO, SCALLIONS, PARMESAN,  
GRILLED SOURDOUGH  
20

**TUNA TARTARE**  
SHALLOTS, AVOCADO, YUZU,  
SESAME SOY, DYNAMITE SAUCE,  
SESAME SEEDS, CRISPY WONTONS  
23

## HANDHELDS

**SPICY CHICKEN SANDWICH**  
HOUSE CAESAR DRESSING, BACON,  
PARMESAN, TOMATO, LEMON  
VINAIGRETTE  
24

**TACOS**  
BEER BATTERED COD, FRIED CHICKEN  
OR PORK CARNITAS, CORN & BLACK BEAN  
SALSA, ONION, PICKLED JALAPENO,  
GUACAMOLE, CILANTRO & LIME CREMA  
24

**BEEF BURGER**  
CANDIED BACON, ASIAGO CHEESE,  
BONE MARROW AIOLI, SHALLOT JAM,  
PARMESAN CHIP, ARUGULA  
24

**CUBANO SANDWICH**  
CONFIT PORK, PEAMEAL BACON,  
PROVOLONE, ESPRESSO AIOLI, DIJON  
MUSTARD, BREAD & BUTTER PICKLES,  
CUBAN BUN  
24

**DUCK BLT**  
DUCK CONFIT, DUCK PROSCIUTTO,  
TOMATO JAM, JUNIPER MAYO, GREENS,  
SOURDOUGH  
24

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## SOUP & SALAD

**SOUP OF THE DAY**  
HOUSE MADE SOUP, GARLIC TOAST  
17

**SEAFOOD CHOWDER**  
COD, SALMON, MUSSELS, BACON, ROOT  
VEGETABLES, WHITE WINE CREAM  
17

**CAESAR SALAD**  
ROMAINE HEARTS, CRISPY CROUTONS,  
BACON, HOUSE DRESSING, PARMESAN  
SM13 LG17

**PICKLED BEET SALAD**  
ARUGULA, ROASTED WALNUTS,  
CRAISINS, SPICED CARROT CHIPS,  
ORANGE POPPYSEED DRESSING,  
WHIPPED MASCARPONE YOGURT  
SM13 LG17

**FALL GREEN SALAD**  
SPINACH, APPLE, ROASTED CINNAMON  
SPICED SQUASH, GOLDEN RAISINS,  
ROASTED PECANS, GOAT CHEESE,  
MAPLE VINAIGRETTE  
SM13 LG17

**CHICKEN SHAWARMA SALAD**  
MARINATED CHICKEN, ROASTED GARLIC  
HUMMUS, CUCUMBERS, TOMATO, PICKLED  
RED ONION, OLIVE, TZATZIKI, GREENS,  
CRISPY CHICK PEAS, HOUSE PITA  
24

## ENTREE

**SESAME CRUSTED TUNA**  
ROASTED POTATO, EDAMAME BEANS,  
BUTTER POACHED RADISH, MARINATED  
MUSHROOM, PICKLED RED ONION, DYNAMITE  
SAUCE, ARUGULA, SESAME SEEDS  
32

**SPICY BRAISED BEEF FETTUCCINE**  
CHERRY TOMATO, CHILIES, RED WINE &  
TOMATO SAUCE, GARLIC PARMESAN BREAD  
CRUMB, GARLIC TOAST  
32