

BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

DINNER MENU

SNACKS

ONION RINGS

SALSA VERDE, HARISSA MAYO
18

TRUFFLE FRIES

PARMESAN CHEESE, GARLIC AIOLI
16

STREET CORN ARANCINI

PICKLED JALAPENOS, QUESO FRESCO,
JALAPENO JAM, CORN PURÉE,
CHILI TRUFFLE
18

NASHVILLE SPICED WINGS

FRESH COLESLAW, BLACK GARLIC RANCH,
BREAD & BUTTER PICKLES
22

SALADS

SUMMER CITRUS SALAD

MIXED GREENS, GRAPEFRUIT, ORANGE,
FENNEL, DILL, RADISH, MUSTARD SEEDS,
POPPYSEED & ORANGE DRESSING
17

CAESAR SALAD

ROMAINE HEARTS, CRISPY CROUTONS,
BACON, HOUSE DRESSING, PARMESAN
17

COMPRESSED MELON SALAD

ARUGULA, TOMATO, FETA,
OLIVES, RED ONION, CUCUMBER,
LONDON FOG & RASPBERRY DRESSING
17

STARTERS

SEAFOOD CHOWDER

COD, SALMON, MUSSELS, ROOT
VEGETABLES, BACON, WHITE WINE CREAM
17

MUSSELS

ROMESCO SAUCE, GARLIC, SHALLOTS,
SWEET ALMONDS, PICKLED RED ONION,
SOURDOUGH
20

TUNA TARTARE

SHALLOTS, AVOCADO, SESAME SOY,
DYNAMITE SAUCE, YUZU, SESAME SEEDS,
CRISPY WONTON
24

SEARED SCALLOPS

CRISPY POTATO CRUMBLE, CAPERS,
SHALLOTS, LEMON & HONEY, GREENS
22

HOISIN GLAZED PORK BELLY

KIMCHI, CRISPY RICE, 5 SPICE ROASTED
CASHEWS, WASABI PURÉE, SESAME SEEDS
23

ENTREE

BEEF BURGER

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

TACOS

BEER BATTERED COD OR FRIED CHICKEN, PINEAPPLE SALSA,
FRESH COLESLAW, PARSLEY AIOLI, PICKLED JALAPENO
23

SEAFOOD PASTA

SHRIMP, SCALLOPS, MUSSELS, SMOKED PARMESAN CREAM SAUCE,
PESTO, CHERRY TOMATO, CONFIT LEMON, KALE, PARMESAN CHIPS
40

SEARED DUCK BREAST

SMASHED POTATO, GRILLED ASPARAGUS, BLACKBERRY & YUZU
REDUCTION, ARUGULA, CONFIT ORANGE, CITRUS DRESSING
42

SEARED SALMON

GNOCCHI, ROASTED CORN, CHERRY TOMATO, SPINACH,
FETA CHEESE, ROASTED PECANS, APPLE CIDER REDUCTION
38

MISO GLAZED CHICKEN

GREEN GODDESS PURÉE, ROASTED FINGERLINGS,
GRILLED PEPPERS, LOCAL GREENS, CRISPY ONIONS
38

SESAME CRUSTED TUNA

EDAMAME PURÉE, DYNAMITE SAUCE, TEMPURA YAM,
PICKLED CUCUMBER, RED ONION, CRUDO RADISH
46

P.E.I. BEEF (CHEFS CUT)

POTATO ALIGOT, BRUSSELS SPROUTS, MARINATED
MUSHROOMS, RED WINE & SHALLOT JUS
MP

DESSERT

CHOCOLATE SWIRL MOUSSE
SALTED CARAMEL, SWEET ALMOND
CRUMBLE, FLEUR DE SEL
14

PINK GRAPEFRUIT CAKE
LEMON & ROSEMARY INFUSED
RICOTTA CHANTILLY, CONFIT LEMON,
BLACKBERRY CHAMBORD COULIS
14

SPECIALTY COFFEE

ESPRESSO MARTINI
VANILLA VODKA, KAHLUHA,
CHILLED ESPRESSO
15

CARAJILLO
CHILLED ESPRESSO, LICOR 43,
ORANGE ZEST
15

IRISH COFFEE
HOT COFFEE, JAMESON, SUGAR RIM,
CHANTILLY CREAM, CINNAMON
15

SPANISH COFFEE
HOT COFFEE, ELDORADO 8,
TRIPLE SEC, KAHLUHA, CHANTILLY,
CREAM, SUGAR, NUTMEG
15

PORT

(BY THE GLASS)

NEWMAN'S	10
TAYLOR FLAGATE "CHIP DRY" WHITE PORT	10
TAYLOR FLADGATE 10YR	16
TAYLOR FLADGATE 20YR	24