

BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

DINNER MENU

EXECUTIVE CHEF
KEVIN FOLEY

SNACKS

ONION RINGS

SALSA VERDE, HARISSA AIOLI
18

TRUFFLE FRIES

PARMESAN CHEESE, HARISSA AIOLI
16

MUSHROOM ARANCINI

TRUFFLE BROWN BUTTER MAYO, PESTO,
GOAT CHEESE
18

ADOBO SPICED WINGS

CABBAGE SLAW, CANDIED PEANUT CRUMBLE,
HONEY DRIZZLE, SESAME SEEDS
22

STARTERS

MISO BRUSSELS SPROUTS

WASABI POTATO ALIGOT, DILL, BASIL,
MINT, SPICY ROASTED PEANUTS,
PICKLED RED ONION
19

SEAFOOD CHOWDER

COD, SALMON, MUSSELS, ROOT
VEGETABLES, BACON, WHITE WINE CREAM
18

MUSSELS

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

TUNA TARTARE

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

SEARED SCALLOPS

PARSNIP PURÉE, FERMENTED BLUEBERRY
BALSAMIC REDUCTION, CRUDO RADISH
22

CRISPY PORK BELLY

RED WINE SAUCE, TURNIP "PAPPARDELLE",
GREEN PEAS, GARLIC CROSTINI,
CRISPY ONIONS
23

SALADS

PICKLED BEET SALAD

ARUGULA, ROASTED WALNUTS, CRAISINS,
SPICED CARROT CHIPS, ORANGE POPPYSEED
DRESSING, WHIPPED MASCARPONE YOGURT
17

CAESAR SALAD

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

ENTREE

BEEF BURGER

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

TACOS

BEER BATTERED COD OR FRIED CHICKEN
CORN & BLACK BEAN SALSA, ONION, PICKLED JALAPENO,
MEXICAN SLAW, CILANTRO & LIME CREMA
24

CHICKEN SHAWARMA SALAD

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

TUNA BOWL

SOY FISH BROTH, ROASTED BEETS, MUSHROOMS,
SOY CURED EGG YOLK, KIMCHI, NORI, RAMEN NOODLES,
SESAME SEEDS, DYNAMITE SAUCE, SCALLIONS
36

SEAFOOD PASTA

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

SEARED DUCK BREAST

RED WINE CHERRY REDUCTION, CARROT PURÉE, POTATO CRUMBLE,
CONFIT ORANGE, ARUGULA, BROCOLINI
42

SEARED SALMON

SUNDRIED TOMATO & CAPER BEURRE BLANC, GNOCCHI, KALE,
ROASTED BEETS, PINE NUTS, GOAT CHEESE
38

LEMON & HERB HALF CORNISH HEN

SMASHED POTATOES, BRUSSEL SPROUTS, ROASTED SQUASH,
BERRY PAN SAUCE
38

P.E.I. BEEF (CHEFS CUT)

BROWN BUTTER POTATO ALIGOT, ROASTED CARROTS & PARSNIP,
GREEN BEANS, MUSHROOM & RED WINE JUS
MP

SPECIALTY COFFEE

DESSERT

CHOCOLATE CAKE

RASPBERRY JAM, COCONUT ICING
14

GOAT CHEESE PEPPERCORN TORT

ALMOND CRUST, BLUEBERRY COULIS,
BASIL CHANTILLY CREAM
14

ESPRESSO MARTINI

VANILLA VODKA, KAHLUA, CHILLED ESPRESSO
16

CARAJILLO

CHILLED ESPRESSO, LICOR 43, ORANGE ZEST
15

IRISH COFFEE

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

SPANISH COFFEE

HOT COFFEE, EL DORADO 8,
TRIPLE SEC, KAHLUA, CHANTILLY, CREAM,
SUGAR, NUTMEG
15