25TH blue water cafe ANNIVERSARY

STARTERS

Seasonal Mixed Greens
roasted blueberries, shaved fennel heart, pistachio streusel, elderflower and pink peppercorn dressing 17

Baked Parmesan Crusted Bay Scallops
tomato tapenade with green olives and capers, baby spinach, lemon butter with fresh thyme 19

Albacore Tuna + Steelhead Trout Tartare
pacific albacore tuna with green onion, sesame and ponzu sauce, nori tempura
lake diefenbaker steelhead trout with lemon caper dressing, tomato crostini 22

Smoked Sockeye Salmon Terrine
cold smoked sockeye salmon layered with vermouth whipped cream cheese, dill and chives
upland cress, green apple, pumpernickel, horseradish ricotta 20

Dungeness Crab + Matane Shrimp Salad
fresh herbs and micro greens, kohlrabi, celery, mango coulis, parsley and pumpkin seed pesto 24

Seafood Tasting for Two
dungeness crab and matane shrimp salad, pacific albacore tuna tartare
bay scallop ceviche, smoked sockeye salmon terrine 24 per person

Vichy Carrot Soup
smoked duck, toasted almonds, tamarind rye breadcrumbs, citrus creme fraiche 17

Tonkatsu
panko crusted pork toro with brown butter and pomegranate teriyaki sauce
cauliflower couscous, white wine soaked golden raisins, toasted hazelnuts 23

CHILLED SEAFOOD

Cocktail Prawns on Ice
oceanwise jumbo prawns poached with lemon, celery, coriander, fennel and fresh herbs
bloody mary cocktail sauce 19 / 4pcs 28 / 6pcs

Octopus Aguachile cucumber, radish, red onion, lime, serrano chili, cilantro 22

Bay Scallop Ceviche grapefruit, red onion, sweet pepper, aji amarillo, lime, cilantro 21

FOR THE TABLE

Shellfish Plateau
single tier with pacific oysters, jumbo prawns, poached mussels and clams
jellyfish salad and bay scallop ceviche 42

Seafood Tower
two tiers with pacific oysters, jumbo prawns, poached mussels and clams, seared red tuna, jellyfish salad
steelhead trout tartare, bay scallop ceviche 110

Blue Water Tower
three tiers with pacific oysters, jumbo prawns, poached mussels and clams, seared red tuna, steelhead trout tartare
bay scallop ceviche, jellyfish salad, spicy tuna roll, dungeness crab roll, tuna goma-ae, 1lb lobster 205

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Out of the Water

Haida Gwaii Sablefish
soy and sake marinated, glazed with shiro miso, baby bok choy, edamame, shiitake mushrooms
kombu dashi with yuzu and quinoa 54

Atlantic Sea Scallops
grilled broccolini, snap peas, tomato raisins, panisse with spiced fried onion
preserved lemon sauce with fennel, capers and chives 48

Yukon Arctic Char
braised leeks, florence fennel, wakame seaweed, dungeness crab
vermouth beurre blanc with pearl pasta and ikura 42

Western Pacific Yellowfin Tuna
red and yellow pepper ragout, roasted grape tomatoes, grilled scallion and gem lettuce
crispy potato nest, romesco sauce with almonds and smoked paprika 40

Maritimes Lobster
butter poached, broccolini, snap peas, baby carrots, crushed parsley potatoes, tarragon nage
(also available grilled and steamed with drawn butter) MP

From The Pastures

Slow Braised Beef Shortribs
porcini dusted carrots, roasted anjou pear, broccolini, parsnip puree, hazelnut gremolata
braising sauce reduction with coffee and ancho chili 18oz/72

Rossdown Farms Chicken Supreme
foraged and cultivated mushroom ragout with fingerling potatoes, broccolini, snap peas
roasted chicken jus with truffle mascarpone 38

Baked Parmesan Polenta with Black Truffle Miso
zucchini ribbons, broccolini, sauteed mushroom medley, wild arugula
roasted tomato and red pepper sauce, parsley pesto 29

Steak Cuts

served with bordelaise sauce

Angus Reserve Beef Tenderloin *alberta 6oz/69 (larger sizes available)*

Clover Spring Farms Flat Iron Steak *manitoba 6oz/36*

A5 Kuroge Wagyu Rib Eye *miyazaki prefecture, kyushu island, japan 39.50/oz (minimum 2oz)*

Accompaniments

French Fries with White Truffle Oil and Parmesan 14 Yukon Gold Potato Pave 14

Sauteed Mushroom Medley, Parsley Pesto 14 Broccolini with Spicy Sesame Sauce 14

Roasted Heirloom Carrots, Dukkha, Carrot Top Chermoulah 12 Sauteed Spinach with Garlic and Lemon 10

Oceanwise Jumbo Prawn in Garlic Butter 5 Seared Sea Scallop in White Wine Sauce 8

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SUSHI BAR

Tuna Goma-ae albacore tuna marinated with sesame seeds and soy 16
Kani Salad dungeness crab with wakame seaweed and thinly sliced cucumber 21
Ahi Tuna Tataki red tuna with daikon, chives, arima sansho 20
Tsunami torched hamachi thinly sliced with jalapeno, ginger and sesame oil 27
Beef Sashimi tenderloin, garlic chips, chopped green onions, yu'kke sauce 23
Edamame steamed soybeans 7

Nigiri, Sashimi and Rolls are served with Tosa Shoyu sauce created by sushi chef Masaaki Kudo

NIGIRI

Beni Sake sockeye salmon 8
Aka Maguro red tuna 9
Shiro Maguro albacore tuna 7
Suzuki seabass 7
Kizami Hotate chopped scallop 8
Hamachi yellowtail 9
Ebi giant prawn 8
Unagi bbq eel 9

Nigiri Platter 8 assorted pieces 59

SASHIMI

Beni Sake sockeye salmon 18
Aka Maguro red tuna 24
Shiro Maguro albacore tuna 17
Suzuki seabass 19
Hotate scallop 24
Hamachi yellowtail 25
Lobster (1lb and up) Market Price

Sashimi Platter 14 assorted pieces 57

ROLLS

Chopped Scallop with cucumber and avocado 18
Dungeness Crab fresh crabmeat and avocado in an egg roll 21
Dynamite tempura prawns, tobiko, and cucumber with spicy mayonnaise 16
Lobster mango, avocado and lobster salad in an omelet crepe 33
Stamina fresh crab, cucumber, barbecued eel and smoked salmon, sweet soy glaze 28
Sockeye Salmon local sockeye, avocado and cucumber 16
Spicy Tuna chopped albacore tuna with cucumber and sesame and chili 17
Garden cucumber, green beans, avocado, radish sprouts 15
Dragon crispy prawns, tobiko, barbecued eel, cucumber, avocado with mirin mayonnaise 21
Aburi Sablefish Battera pressed sablefish sushi, torched with white miso, kabayaki sauce 24