blue water cafe

For more than a decade, Executive Chef Frank Pabst has championed our local sustainable fisheries movement, spotlighting delicious yet under-utilized species. Working in concert with the Vancouver Aquarium's 'Ocean Wise' program, Chef Pabst's objective is to avoid species that are over-fished, or harvested in ways that can damage ocean beds and introduce our guests to fresh experiences and unique flavours.

UNSUNG HEROES 2017

recommended as sharing plates for the table

Carp Roe

taramosalata, cucumber, dill, squid ink tapioca cracker 9.50
Sant Sadurni D'Anoia *La Vida al Camp Brut* Cava, 15.00/gls

Herring

red beets, green apple, fingerling potatoes, pistachio, buttermilk ranch 10.50
Maverick Cider, Okanagan Valley, 7.50/btl

Jellyfish

jellyfish salad with chicken, napa cabbage, carrots, fresh herbs, pickled red onion peanuts, crispy garlic and shallots, nuoc cham dressing 12.50
Sea Star *Stella Maris,* Pender Island 2015, 14.50/gls

Slipper Limpet

hand pulled noodles in hot and sour broth, wood ear fungus, bamboo shoot, scallion tofu, bok choy mue, chinese parsley 9.50
Sea Star Stella Maris, Pender Island 2015, 14.50/gls

Mackerel

smoked mackerel layered with horseradish mousse, pickled quail egg arugula, radish, celery, grapes and verjus 11.50
Domaine Wachau *Terrassen* Grüner Veltliner *Smaragd* 2013, 16.00/gls

Octopus

octopus and coconut masala, eggplant, green chickpeas, basmati 13.50
Sea Star Stella Maris, Pender Island 2015, 14.50/gls

Giant Red Sea Cucumber

black Himalayan rice, pig's trotter, butternut squash, basil 12.50
Le Vieux Pin *Ava*, Okanagan Valley 2015, 15.50/gls

Sea Urchin

sea urchin and fennel veloute, smoked sea urchin, nori, puffed wild rice 14.50
Domaine Chantemerle Chablis 2014, 17.50/gls

Smelt

nanbanzuke with daikon, carrots and cucumber 9.50
Domaine Wachau *Terrassen* Grüner Veltliner Smaragd 2013, 16.00/gls

Sturgeon Liver

sturgeon liver mousse, pickled vegetables and mustard seeds 12.50
Sant Sadurni D'Anoia *La Vida al Camp* Brut Cava, 15.00/gls

Whelk

baked sea snails "Rockefeller" style, spinach, watercress, anise shallot butter 10.50
Tinhorn Creek Chardonnay, Okanagan Valley 2014, 13.50/gls

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