

blue water cafe

UNSUNG HEROES

- 2021 -

Since 2004, 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 new flavours.

Whelk 'Chowder'

st. lawrence river sea snails, maple bacon, potato, celery, scallion
hijiki, saikyo miso, coral tuile 16

Uni 'Gougere'

red sea urchin cream puffs, sea buckthorn, tosaka seaweed 17

Sturgeon Liver 'Pate'

pickled vegetables, shiitake mushrooms and mustard seeds, grilled country bread 16

Octopus 'Bolognese'

pacific octopus and pork belly ragu, taggiasche olives, squid ink fettucine 17

Mackerel 'Nitsuke'

atlantic mackerel filet poached in soy, mirin, sake and ginger
served chilled with lotus root, spinach and yuzu 16

Kurage 'Bao'

steamed buns filled with south east asian jellyfish, chicken floss, cilantro, xo sauce 16

Herring 'Smorrebrod'

sour cream, green apple, red onion, compressed cucumber, watercress
pickled mustard seeds, toasted pumpernickel rye 16

Carp + Trout Caviar 'Cloud'

lemon potato salad with cucumber, dill, radish, green onion, capers, salmoriglio 16

10% of proceeds will be donated to the Ocean Wise
Sustainable Seafood Program at the Vancouver Aquarium.

@bluewatercafe #BlueUnsungHeroes