

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 new flavours.

UNSUNG HEROES 2018

Whelk "Au Gratin"

poached sea snails, bc endives, slow cooked ham, mornay sauce 14.50
Tinhorn Creek Chardonnay, 2016

Octopus "Bolognese"

ragu a la Bolognese with octopus and pork belly, squid ink fettucine 15.50
Fattoria di Rodano Chianti Classico, 2015

Crayfish "Cappuccino"

made from invasive crayfish, warm vichyssoise foam 13.50
Le Vieux Pin Ava (Viognier/Marsanne/Roussanne) 2016

Red Sea Cucumber "Casino"

bacon, celery, onions, garlic, red pepper and white wine 13.50
Tinhorn Creek Chardonnay, 2016

Grey Mullet Bottarga "Gnocchi"

cured and dried mullet roe grated over dulce seaweed gnocchi, artichoke barigoule 14.50
Abbazia di Novacella Grüner Veltliner, 2016

Sea Urchin "Hot Dog"

asian pear and sweet pepper relish, uni miso mustard, nori bun 15.50
Caves São João Bruto, 2015

Jellyfish "Kimchi"

napa cabbage roll with jellyfish, braised chicken, kimchi, green onion, carrot, cucumber 12.50
Weingut Tesch Unplugged Riesling, 2014

Carp + Trout Roe "Meze"

phyllo pastry filled with carp roe dip, fresh cucumber, trout roe, radish, watercress 13.50
Caves São João Bruto, 2015

Mackerel "Nama Harumaki"

pickled mackerel filet in rice paper, umeboshi, daikon radish, avocado, shiso, almonds 14.50
Takasago Yamahi Junmai (Sake)

Slipper Limpet "Paella"

bomba rice cooked with saffron, pimenton, sofrito, tomato + green chickpeas, aioli 13.50
Sea Star Stella Maris, 2016

Sturgeon Liver "Pate"

pickled vegetables, marinated mushrooms, mustard seeds, grilled bread 14.50
Caves São João Bruto, 2015

Periwinkles "Pick & Eat"

boiled in kombu broth, green algae + jalapeno aioli 12.50
Kirin Ichiban Lager

Herring "Poke Bowl"

matjes herring, ogo seaweed, sweet onion, sesame, avocado, inamona, herring roe 12.50
Masukagami Special Junmai (Sake)

Smelt "Tacos"

crispy fried smelt, masa harina tortillas, cabbage, aji amarillo crema, cilantro, lime 12.50
Sea Star Stella Maris, 2016