

blue water cafe

For the past 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 2015 **recommended as sharing plates for the table**

Herring Roe

herring taromosalata in three flavours served with grilled flat bread 9.50

Herring

nishin no namban zuke, japanese herring escabeche with sui choy, carrot, onion shoots 10.50

Jellyfish

jellyfish congee with beef tongue, snow peas, bean sprouts, garlic chips, hoisin dressing 12.50

Mackerel

beluga lentils, spicy red onion jam, sesame seeds, mustard sauce 10.50

Octopus

octopus anticucho, marinated eggplant, smoked olive and chickpea fritter, marinara sauce with pork cheek 14.50

Gooseneck Barnacles and Seaweed

steamed percebes with saffron aioli, seaweed and fennel salad with wasabi peas 15.50

Sea Cucumber

shiitake mushrooms, green daikon, edamame, wakame, tofu, turnip puree, ginger dashi 11.50

Sea Urchin

sea urchin mousse in a lettuce wrap, calamari crackers, ponzu jelly 14.50

Smelt

fish & chips, oyster remoulade sauce 9.50

Sturgeon Liver

sturgeon liver mousse, pickled vegetables and mustard seeds 9.50

Whelk

"escargots style" cooked in seaweed butter with parsley and garlic 9.50

10% of proceeds will be donated to the Vancouver Aquarium Ocean Wise sustainable seafood program

 /BlueWaterCafe  /bluewatercafe  /bluewatercafe

#BlueUnsungHero