

# FIRE + WATER RESTAURANT

## DINNER MENU

### SMALL + SHARING PLATES

Available from 3pm to 11pm

**Yam Fries with Fresh Parmesan 12**

Truffle mayonnaise

**Salt + Pepper**

or

**Creamy Buffalo Chicken Wings 17**

Ranch or blue cheese dip

**Humboldt Calamari 18 OW**

Buttermilk marinated crispy calamari strips, sriracha aioli

**Feature Tacos 16**

Ask your server for today's offering, Vegan option available.

**Add Salad or Fries 5**

**Vancouver Island Salmon Sampler 24, OW|GF\***

House cured gravlax, smoked + candied salmon, crostini, charred lemon + dill cream cheese, fried capers, red onion marmalade

**Charcuterie Platter 24**

Chefs' selection of cured meats + artisan cheese, marinated olives, garlic confit, grainy Dijon, house made jam + crostini

**Fire-Grilled Beef Burger 22**

Sautéed mushrooms, aged cheddar cheese, red onion bacon jam, sriracha aioli, lettuce + tomato on a brioche bun.

*Choice of salad or fries, sub yam fries \$3*

**Grilled Chicken + Avocado Burger 20**

Crispy prosciutto, brie cheese, grainy mustard aioli, lettuce + tomato served on a brioche bun

*Choice of salad or fries, sub yam fries \$3*

### APPETIZERS

Available from 5pm to 10pm

**Local Artisan Salad Greens 16 GF**

Medley of cultivated greens, marinated + chargrilled Granny Smith apples, candied walnuts, cherry tomatoes, toasted pumpkin seeds, raspberry balsamic vinaigrette

*Choice of blue cheese or goat cheese*

**Steamed Salt Spring Island Mussels + Chorizo Sausage 19 OW**

Local dark ale, garlic, chili, fresh cilantro + lime broth, grilled artisan bread

**Add fries 5**

**West Coast Creamy Seafood Chowder 14 / cup 10 OW|GF**

Double smoked bacon, Yukon gold potatoes, halibut, salmon, clams, baby shrimp, chive oil

**Sweet + Spicy Glazed Local Pork Belly 18**

(Chili infused honey garlic)

Smoked bacon + cheddar croquette, sour cherry relish

# ENTRÉES

Available from 5pm to 10pm

**Pan Seared Sea Scallops + Tiger Prawn Linguini 34 OW**

Creamy lobster pesto sauce, fresh parmesan, sundried tomatoes, melted leeks + garlic confit

**Brown Butter Seared Vancouver Island Fresh Halibut + Scallops 42 OW|GF**

Red Thai coconut sauce, stone fruit chutney, herb infused fingerling potatoes.

**8oz AAA Sterling Silver Ribeye Steak + Frites 42 GF**

Skillet roasted mushrooms, frites, truffle aioli, Benedictine Blue butter

**Duo of BC Sockeye Salmon 38 OW**

Grilled blackened filet of salmon, candied salmon cake, fresh pineapple salsa, charred lime + maple aioli

**Grilled Chicken Buddha Bowl 28 GF**

Brown rice, crispy spiced chickpeas, fresh salsa, pickled cucumbers, fire roasted heirloom tomatoes, micro greens + avocado lime dressing.

***Vegan option available 24.***

OW - Ocean Wise - recommended by the Vancouver Aquarium as ocean-friendly seafood choice.

GF - Gluten Free, GF\* - Gluten Free with modification

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