

# FIRE + WATER RESTAURANT

## DINNER MENU

### APPETIZERS

Available from 5pm to 10pm

**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 22 OW, GF\***

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

**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 19 OW, GF\***

Lemon, garlic, saffron + sundried tomato broth, grilled artisan bread

**Add fries 5**

**Smoked Tuna Tataki 18 OW, GF\***

House made fennel slaw, wasabi mayo, hoisin ginger glaze

**Roast Duck Leg Confit 18 GF**

Mandarin orange + ginger glazed duck leg, celery root puree, carrot hay

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**Fire-Grilled Beef Burger 19**

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

### ENTRÉES

Available from 5pm to 9pm

**Salish Sea Fisherman's Pot 39 OW, GF\***

B.C. Sockeye salmon, ling cod, mussels + tiger prawns, tomato, fennel + saffron broth, roasted garlic aioli, grilled baguette

**Pan Seared B.C. Sockeye Salmon + Caramelized Sea Scallops 38 OW**

Grilled baby Bok choy, rösti potatoes, ginger, sesame + lime vinaigrette

**Local Dark Ale Braised Beef Short Rib Rigatoni 30**

Truffle infused pearl onion + wild mushroom ragout, melted leeks, fresh Grana Padano

**8oz AAA Sterling Silver Ribeye Steak + Frites 39 GF**

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

**Vegan Noodle Bowl 24 GF**

Steamed vermicelli noodles, fried tofu, snow peas, baby Bok choy + sautéed Asian style vegetables, wild mushroom broth, carrot hay

**Cowichan Bay Curried Chicken Thighs 34 GF**

Slow roasted tandoori chicken thighs, steamed basmati rice, toasted cashews, mango chutney, fresh lime + cilantro

**Lamb Shank 36**

Braised in marsala, rosemary + tomato broth, roasted winter root vegetables, rösti potatoes + crispy parsnip chips

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

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

Victoria Marriott Inner Harbour | 728 Humboldt Street, Victoria BC V8W3Z5 | 250-480-3800