

FIRE + WATER RESTAURANT

DINNER MENU

Available from 5pm to 9pm

APPETIZERS

Smoked Tuna Tataki 18 OW, GF*

House made fennel slaw,
wasabi mayo, hoisin ginger glaze

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

Slow Roasted Pork Shoulder

Lettuce Wraps 17 GF

Peanut dipping sauce,
pickled red onion, crispy lettuce

Plant Based Tacos 16, GF*

Plant based sausage, fennel slaw, cilantro lime crema, salsa fresca,
fresh avocado

ENTRÉES

Salish Sea Fisherman's Pot 39 OW, GF*

B.C. Sockeye salmon + halibut, Salt Spring Island mussels,
clams + tiger prawns, tomato, fennel + saffron broth,
roasted garlic aioli, grilled baguette

Slow Braised Metchosin Lamb Rigatoni 30

Roasted garlic, sundried tomatoes + kalamata olives,
crumbled goat cheese, rustic basil infused tomato sauce

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

Grilled beef ribeye steak, skillet roasted mushrooms,
frites, truffle aioli

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

Buttered new potatoes, creamy charred lemon + cilantro vinaigrette

Miso Glazed Vancouver Island Halibut 39 OW, GF*

Buttered new potatoes, red onion + pickled ginger marmalade,
ponzu, sesame + lime vinaigrette

Fire Grilled Berryman Farms Pork Chop 31 GF

Apple cider brine, pineapple confit, smoked cheddar polenta cake, Calvados demi glaze

Vegan Burrito Bowl 22 GF

Crispy tofu, quinoa, roasted corn, black beans, iceberg lettuce, guacamole, house made Pico de Gallo,
freshly fried tortilla chips

**Citrus + Herb Marinated Cowichan Bay Chicken Breast +
Glazed Pork Belly 34 GF**

Sea salt roasted B.C. beets, smoked cheddar polenta cake,
stone fruit compote, roasted chicken velouté

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

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