

BLUE OCEAN BAR & GRILL

LUNCH AND DINNER



SOUPS

served with toasted house bread

Carrot Ginger Coconut bowl \$7 | cup \$5
Chef's Daily Creation ask your server

SALADS

Blue Ocean Mixed Greens \$10
mixed greens topped with julienne carrot, cucumber, tomato, golden beet, cranberries, sunflower seeds, GF choice of house made dressing: maple champagne, blue cheese, honey lavender, ranch
+add Grilled Chicken or Salmon | \$5 ea

West Coast Caesar Salad \$18
~**Our Signature Salad**~ dressed romaine lettuce topped with seared tiger prawns, scallops, pancetta, tomato, candied pecans, avocado, croutons, asiago

SHARE PLATES

Charcuterie Board \$18
selection of cured meats and artisan cheeses, assortment of fruit, pickled vegetable, chutneys, served with house made crostini

Chicken Wings \$15
brined for 24 hours and fried to perfection; crispy outside and tender inside. The best wings on the Sunshine Coast! choice of hot, honey garlic, bbq or salt & pepper

Crispy Pork Belly Poutine \$14
braised pork belly fried until crispy, house cut kennebec fries, cheese curds, gravy, topped with green onion

Calamari \$15
house breaded and seasoned calamari with lemon, pickled red onion, tzatziki

Yam Fries \$8
wedge cut yam fries with house made chipotle aioli

French Fries half \$3 | full \$5
house cut kennebec fries

FLAT BREADS

Chicken and Chorizo \$16
red curry marinated chicken, spanish dried chorizo, caramelized onions, bocconcini, asiago, balsamic reduction

Margherita \$12
fresh tomato, basil, bocconcini cheese, balsamic reduction

KIDS MENU

All Entrees \$8 ea

Chicken Fingers and Fries

All Beef Hot Dog and Fries

Mini Hamburger and Fries

Penne Pasta

tomato sauce, cheese sauce, or butter

+add Grilled Chicken | \$5

HANDHELDS

served with soup, salad or fries

Blue Ocean Signature Burger \$14
house made 63 acres beef patty, house burger sauce, red onion, lettuce, tomato on a brioche bun

+add Bacon or Cheddar | \$1.50 ea
+add Sautéed Mushrooms | \$2

Quinoa Burger \$14
house made quinoa patty, red pepper aioli, lettuce, tomato, red onion on a brioche bun

Grilled Salmon Burger \$15
wild pacific sockeye salmon, mild wasabi mayo, mango avocado salsa, red onion, lettuce, tomato, on a brioche bun

Turkey Club \$16
house braised turkey breast, bacon, lettuce, tomato, cranberry aioli, on toasted sourdough

+add Bacon or Avocado | \$1.50 ea

Chicken Caesar Wrap \$15
grilled chicken breast, romaine lettuce, asiago, house made caesar dressing, on a tomato flour tortilla

+add Crispy Fried Chicken, Bacon, or Avocado | \$1.50 ea

Reuben Sandwich \$16
house smoked montreal beef, dijon aioli, sauerkraut, swiss, on rye

MAINS

served with seasonal vegetables and choice of roasted baby potatoes, yukon gold garlic mashed, or basmati rice

Chicken Parmesan \$20
panko breaded chicken breast coated with house made tomato sauce baked with smoked cheddar and asiago

Chimichurri Rib Eye \$27
8oz canadian aaa certified angus rib eye cut in house, grilled to perfection with green argentine steak sauce, GF

Seared Salmon \$22
pan seared wild pacific sockeye, with house made aromatic béarnaise sauce, GF

PASTAS

served with toasted house made bread

Chorizo Penne \$18
seared chorizo, onions, garlic, in red wine tomato sauce, topped with bocconcini and asiago

Tiger Prawn Linguini \$20
tiger prawns, red onion, parsley, in creamy rose sauce, topped with herbs and asiago

DESSERT

Ask your server for today's flavours

Strudel \$7

Crème Brule \$8