

# BLUE OCEAN BAR & GRILL

## WINTER MENU



### 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

**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*

**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 BREAD

**Chicken and Chorizo** \$16  
*red curry marinated chicken, spanish dried chorizo, caramelized onions, bocconcini, asiago, 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 roasted turkey breast, swiss cheese, bacon, lettuce, tomato, cranberry aioli, on toasted sourdough*

*+add Avocado | \$1.50*

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

*+add Avocado | \$1.50*

**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 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 with green argentine steak 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 Caramel** \$8