

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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