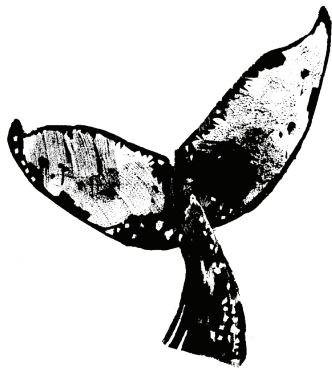


Week 13 | Wednesday to Saturday | February 25th to 28th



fluke

AT THE HOTEL ACADIA | BLACKBUSH

First

Ramen

Mojo Pork Belly • Mushroom • Scallion • Egg • Noodle

Second

Barbacoa Taco

Beef Cheek • Chillies • Salsa Verde • Cilantro
• Corn Tortilla

Third

Oyster Po Boy

Pan Fried Fortune Bay Oyster • Cucumber Carrot Slaw
• Honey Dill Aioli • Unagi

Fourth

Hot Chicken

Buttermilk Marinated • Funky Slaw • Maple Gravy • Mustard Brulee

Fifth

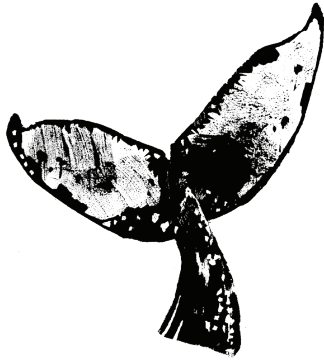
Donair

Beef • Diced Onion • Diced Tomato • Donair Sauce • Pita

Sixth

Churro

Fried dough • Blueberry Cinnamon Sugar



fluke

AT THE HOTEL ACADIA | BLACKBUSH

The Experience

fluke is a relaxed dining experience at Blackbush Beach Resort, named for the tail of a whale that crests from the sea as it dives.

fluke represents an inspiring new culinary expression of PEI's best flavours, served up with passion.

Built on the fourth floor of The Hotel Acadia, high above Tracadie Bay, fluke offers a spectacular perspective on the National Park dune system and sweeping ocean views. Our menu shifts weekly, with each dish reflecting a deep respect for local ingredients and inspired by the hard work and character of Island fishers and farmers.

fluke is an intimate setting, with a maximum seating capacity of thirty. We welcome reservations by hotel guests and the general public, in groups of two to eight. Guests are invited to watch the craft unfold in our open-concept kitchen, where every plate tells a story of place and precision.

Blackbush Beach Resort is very excited to collaborate with Chef Greg Arsenault, a graduate of the Culinary Institute of Canada. Chef Greg's work celebrates connection — to food, to the island, and to each other. His creations reflect his Francophone heritage and the spirit of the re-established Hotel Acadia. fluke invites our guests to slow down, take in the view, and savour the taste of Prince Edward Island at its most authentic.

Thank You