



SHELLFISH

*Hood Canal, (WA) or Miyagi (BC) 13.50

*Phantom Creek, (BC) 14.50

*Oyster Shot 2.95 w/ vodka 5.00

*Cherrystone Clams, (RI) 11.50

*Ponzu Sashimi Sea Scallops 13.50
On the half shell with wasabi aioli and wakame salad

Oysters Rockefeller 9.95
Four oysters, baked with creamed spinach, melted romano

Combo Pot of Clams & Mussels 18.50
Steamed in white wine, garlic and butter

STARTERS

Grilled Artichoke 8.95
Split and grilled served with pesto aioli

Calamari Fritti 10.95
Sweet chili sauce and cajun remoulade

Baked Crab & Artichoke Dip 9.75
Topped with pepper jack cheese with tortilla chips

Crabcakes 12.75
Remoulade, chive oil and micro greens

*Seared Ahi Tuna 13.50
Daikon, wasabi, ginger and soy sauce

Jumbo Prawn Cocktail 12.75

Red Rock Crab Cocktail 13.75
House made cocktail sauce

Beef Tenderloin Taster 10.95
Mushroom, onion, mustard jus, horseradish cream sauce

Smoked Albacore & Salmon 12.75
House made tartar, capers and red onions

Ginger-Lime Prawns 11.75
Cilantro lime emulsion atop celery root slaw

Salt & Pepper Shrimp 10.50
Crispy fried (eat the shell), garlic, scallions & ginger

Seared Scallop 13.25
Tomato oil, roasted jalapeno aioli, chopped cilantro, bacon

*Fish Ceviche Lettuce Wraps 9.75
Served in lettuce cups with avocado and ponzu sauce

*Tuna Poke Martini 13.95
Ahi, cucumber, avocado, tomatoes, soy, sesame and chili oil

SOUPS & SALADS

New England Cup 5.25 | Bowl 6.75

Manhattan Cup 5.25 | Bowl 6.75

Lobster Bisque Cup 7.25 | Bowl 9.50

Mixed Green Salad 6.50
Four lettuce mix, tomato, herb croutons. Dressing choice

Wedge Salad with Bacon 8.95
Tomato, onion, bleu cheese crumbles. Add bay shrimp \$5

Roasted Beet & Spinach Salad 10.50
Arugula, walnut oil, walnuts, tomato, goat cheese

Crab & Avocado Salad 11.75
Arugula, mixed greens, vinaigrette

Heirloom Tomato & Burrata 12.50
Mint pesto, aged balsamic, black sea salt

ENTRÉE SALADS

Caesar Salad 7.50
with Chicken 14.75 with Salmon 16.50

Seafood Louie Salad 16.50
Lettuce, tomatoes, cucumber, egg, avocado with Louie dressing, red rock crab and bay shrimp

Chopped Salad
with Grilled Shrimp or Chicken 15.95
Avocado, roasted vegetables, tomato, corn and tarragon pesto vinaigrette

*Mediterranean Ahi Salad 16.95
Seared ahi tuna, romaine, cucumbers kalamata olives, marinated onions, tomato, feta and house vinaigrette

BLUEWATER SPECIALTIES

Shrimp & Chicken Gumbo 23.95
Gumbo file (ground sassafras leaf), andouille sausage, okra, celery, onion peppers over rice

Chipotle Blackened Redfish 26.95
Red drum from the gulf, chipotle dirty rice, and sweet corn and avocado relish

Lemon Pepper Mahi Mahi 23.95
Lemon pepper crust atop scalloped potatoes and sautéed spinach with a chili cilantro hollandaise

Miso Glazed Black Cod 25.95
On a bed of Blue lake beans, and shiitake mushrooms

Cedar Plank King Salmon 27.50
Citrus beurre blanc with roasted vegetables

San Francisco Cioppino 25.50
Shrimp, scallops, clams, mussels, crab and fresh fish in a zesty marinara

Jumbo Prawn Linguini 18.50
White wine, olive oil, garlic, butter, tomatoes, oregano and kalamata olives

Linguini Vongole 18.50
Manila clams, white wine, garlic, chopped parsley and butter

Pappardelle with Shrimp & Scallops 21.50
Tossed in a porcini mushroom and white wine cream sauce

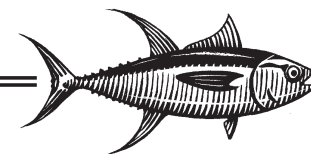
“Mary’s” Free Range Chicken with Thyme Beurre Blanc 16.95
Grilled seasonal vegetables, scalloped potatoes

New York Steak with Blue Cheese Compound Butter 29.50
Wilted Spinach and scalloped potatoes

Bluewater Burger – “An Aussie Classic” 14.75
Crispy onions, wild arugula, heirloom tomato, beet slice with a fried egg

Rock Lobster Tail 38.50
Oven baked and served with drawn butter

Alaskan King Crab 49.95
1¼ pounds split and served with drawn butter



TODAY'S FISH

Our fish is cut on premise daily to meet our quality standards.
Served with two sides.

- | | |
|--|--|
| <input type="checkbox"/> Sautéed Longfin Tilapia 15.50 | <input type="checkbox"/> Sautéed Minnesota Walleye 23.95 |
| <input type="checkbox"/> Sautéed Sandabs, CA 16.75 | <input type="checkbox"/> Salmon, King, BC 24.50 |
| <input type="checkbox"/> Rainbow Trout, Idaho 16.95 | <input type="checkbox"/> Black Cod, Local 26.50 |
| <input type="checkbox"/> Red Snapper, WA 17.50 | <input type="checkbox"/> Swordfish, Pacific 28.95 |
| <input type="checkbox"/> Shrimp & Scallop Skewer 18.95 | <input type="checkbox"/> Ahi Tuna, Pacific 27.50 |
| <input type="checkbox"/> Mahi Mahi, Pacific 22.50 | <input type="checkbox"/> Halibut, Alaska 29.95 |

SIDES

Seasonal Vegetables, Sliced Tomatoes, Cole Slaw, Sautéed Spinach,
Dill Rice, Scalloped Potatoes, French Fries

FISH & CHIPS

Served with fries and fresh cole slaw

Beer Battered Fish & Chips 16.50

Panko Fried Jumbo Shrimp 17.75

Panko Calamari Steak 16.50

Fisherman's Platter 19.95
Panko shrimp, bay scallops and beer battered fish

“Ipswich” Fried Clams 23.50
Whole belly clams. An east coast favorite!

DESSERTS

Mud Pie 7.95

Creme Brulée 7.50

Key Lime Pie 7.00

Chocolate Lava Cake 8.25

Bananas Foster Tower 8.25

SIGNATURE COCKTAILS

Pilikia Margarita 8.50
Sauza Hornitos Plata Tequila, Cointreau, fresh lime juice, fresh orange juice, splash lemon lime soda

Captain's Mai Tai 8.50
Cruzan Coconut Rum, Captain Morgan Spiced Rum, Gosling's Black Seal Rum, orange curacao, tropical juices

American Mule 8.50
Blue Ice American Vodka, Ginger Beer, fresh lime in a copper mug

Dark and Stormy 8.25
The sailor's choice! Goslings Black Seal Rum with Ginger Beer, fresh lime

Pacific Classic 8.50
Maker's Mark Bourbon, fresh mint, fresh lime, Peychaud's Bitters and ginger ale

Cucumber Mojito 8.95
Shellback Silver Rum, Organic VeeV Açai Spirit, fresh mint, cucumber, lime, organic agave nectar, soda water

Panna 500ml 3.50 / Litre 5.50

San Pellegrino 500ml 3.50/Litre 5.50

Join us on the second Tuesday of every
month for wine tastings.

Join our crew and get invited!

Executive Chef: Brian Hirsty