

BLUEWATER BISTRO

BAR MENU!

APPETIZERS

Sugar Shack Shrimp™, black beans and rice	7.5
Big Stack of homemade onion rings, chipotle BBQ	5.8
Chicken Caesar Spring Roll	7.2
Tequila Roasted Oysters, chal-a-peño stuffng	8.8
Tuna 3 Way: Tataki, Poke, Sushi	13.1
3 Crab - Lobster Cake, Palm Island remoulade	11.8
Crunchy Calamari, sweet and sour citrus sauce	7.2
"Morning After Mussels", bloody mary broth, jalapeño - citrus spiced vodka	10.1
Coconut Shrimp in a Basket	7.5
Homemade Tortilla Chips, fresh tomato salsa	3.9

SUSHI

Spicy Tuna Roll	7.9
Salmon Firecracker Roll	7.2
Tempura Hamachi Roll, with Tuna Volcano	9.7

COCKTAILS

Gulf Shrimp - 21 each 51-60ct (count to a pound)	7.9
Panama Whites - Large, 8 each 21-25ct shrimp	9.6
Classic Combo - 2 oysters, 2 clams, 3 each (21-25ct) shrimp (double order 18.2)	10.6
King Crab Cocktail, yuzu mustard sauce	13.5
Little Neck Clams (6), lemon, cocktail sauce additional clams add 1.5	6.7
Ultimate - king crab, snow crab, shrimp cocktail, oysters, clams and mussels (serves 2 people)	31.8

OYSTERS

Katama Bay (Massachusetts)	2.1
Little Island (Maine)	2.0
Gold Creek (Washington State)	2.2
Gigamoto (British Columbia)	1.9
Apalachicola (Florida)	1.7
Otter Cove (Discover Bay)	2.4
Blue Pointe (Long Island)	1.7

SOUPS

Soup of the Day	cup 4.1	bowl 4.9
Crab and Corn Chowder	cup 4.6	bowl 5.4
Key West Conch	cup 4.1	bowl 4.9

SALADS

Big Green Summer Salad - choice of dressing	5.0
Apple, Walnut, Romaine, blue cheese dressing black pepper and prosciutto	6.4
Bistro Salad, mixed greens, watermelon, pecans, sunflower seeds, chevre cheese, raspberry -yuzu dressing <i>as entree</i>	11.3
Classic Caesar, grana padana cheese, homemade croutons	5.0
The Big Ugly - iceberg, heirloom tomatoes, bacon, carrots, blue cheese dressing, berry balsamic	6.6
Blackened Salmon - mixed greens, arugula, cucumber, bacon, tomato, maple - miso dressing	13.5

SIDES

Steamed Broccoli	Ugly Tomato EXVO
Wild Mushroom Risotto add 3.3	Onion Rings
Roasted Sweet Potato	Fresh Zucchini Pomodoro
Sea Salt Baked Potato	Roasted Butternut Squash
Loaded Baked Potato add 1.2	Roasted Corn and Parmesan Cous Cous
French Fries	3 Cheese Au Gratin Potatoes
Coconut Sticky Rice	Cheesy Lobster Baked Potato add 3.8

CHICKEN AND PASTA

Chipotle BBQ Chicken - grilled 8oz. boneless chicken breast, chipotle BBQ, homemade au gratin potatoes, fresh broccoli	14.0
Chicken Aqua Limone - scallopini of chicken, cherry peppers and citrus with buccatini pasta and freshly grated parmesan cheese	14.2
Chicken Danny - grilled breast of chicken with chevré cheese, roasted mushrooms, spinach, hearts of artichoke, sundried tomatoes and fettucine in a sauce accented with sweet basil and lemon	14.3
Shrimp Vodka Penne - crispy prosciutto, hearts of artichoke, vodka tomato sauce, basil, pesto	16.5
King Crab Alfredo - cracked crab legs, fettucine, black pepper - parmesan cream	19.1
Linguini and Crab - jumbo blue lump and king crab, jalapeño and parmesan	21.5

COMBOS

Broiled - fresh Haddock, large dry pack scallops, little neck clams, shrimp scampi, slaw	23.3
Grilled - Maine lobster tail, skewered shrimp, founder, large dry pack scallops and slaw	30.9
Shrimp - hand breaded shrimp, shrimp scampi, Gulf shrimp cocktail, slaw	16.5
Paradise - Maine lobster tail, snow crab, shrimp scampi, fried shrimp	27.8

SURF AND TURF

Steak and Shrimp - 12oz. center cut NY strip steak or 7oz. flet, shrimp scampi, sea salt baked potato	20.9
Steak and Lobster - 12oz. center cut NY strip steak or 7oz. flet, split whole Maine lobster tail, sea salt baked potato	26.7
Steak, Shrimp and Lobster - 12oz. center cut NY strip steak or 7oz. flet, split whole Maine lobster tail, shrimp scampi, sea salt baked potato	29.3

SPECIALTIES

Fish and Chips - battered and fried white fish, french fries, slaw, malt vinegar, tartar sauce and lemon	11.4
Bistro Veg Plate - pick 7 sides	14.0
Fried Shrimp - 12 gulf shrimp, french fries, cole slaw	14.3
Blackened Salmon - bourbon brown sugar glaze, jalapeño - pecan butter, spinach, parmesan cous cous	16.9
Classic Snow Crab dinner - with bistro slaw and choice of fries, sea salt baked or roasted sweet potato	18.1
Chipotle Baby Back Ribs - with bistro slaw and choice of fries, sea salt baked or roasted sweet potato	19.9
Mahi Mac - macadamian encrusted mahi mahi, grilled pineapple - togarashi sauce, island rice	20.3
Fresh Grouper Scampi - black grouper, gulf shrimp, sun dried tomato - white wine sauce, linguini	21.1
Seared Tuna - No. 1 quality - coconut - pineapple rice, togarashi butter sauce, ponzu, wasabi, ginger	24.8
Captain's Cut - miso glazed sea bass, wasabi crumb, carrot miso-soy, Asian stir fry	29.4

GRILLS

Served with your choice of 2 sides

NY Strip Steak (12oz.)	19.9
Filet of Beef (7oz.)	19.9
Breast of Chicken (8oz.)	14.0

BURGERS

Classic - ½ lb bistro burger, lettuce, tomato and onion	9.2
Black & Blue - black peppercorn seared, gorgonzola and American blue cheese	10.1
Triple Cheese & Bacon - American, jack and cheddar cheese with peppered bacon on a brioche bun	10.1
Black Jack - black Angus burger, jack cheese, jalapeños, red tomato salsa, guacamole, cilantro and red onion	10.1
Cowboy - chipotle BBQ, applewood smoked bacon, hand cut onion rings and "better" cheddar	10.1

BEERS

See our Cocktail Book for a Full List of Beers.

Bud Light	4.5	Cigar City Jai Alai	5.5
Miller Light	4.5	Lost Coast 8 Ball	5.5
Napa Smith Amber	5.5	Rastafa Rye 22oz	9.0
Samuel Smith Taddy Porter	5.5	Tommyknocker Butthead	5.5
Flying Dog "In Heat Wheat"	5.2	Victory Golden Monkey	6.5
Harpoon Ale	5.2	Brooklyn Local 1 22oz	12.5
Stone "Levitation"	6.5	Skull Splitter	7.5
Terrapin "Hopsecutioner"	5.5	Rouge "Dead Guy Ale"	6.5

FRESH CATCH

Grilled or Blackened.

Served with your choice of 1 sauce and 1 side!

Tilapia	Indonesia	12.6
Haddock, Broiled	Massachusetts	13.5
Atlantic Salmon	Canada	16.0
Rainbow Trout, Broiled	Idaho	17.4
Mahi Mahi	Gulf of Mexico	19.1
Swordfish	Costa Rica	19.2
Shrimp & Scallops	Gulf / Atlantic	20.3
Barramundi	Australia	20.8
Gulf Grouper	Gulf Waters	21.5
Ahi Tuna	Hawaii	24.1
MonChong	Hawaii	25.0

SAUCES

Wasabi Citrus Soy
Mango Sweet and Sour
Lemon Butter Sauce
Mango - Habanero
Fresh Tomato, Garlic and Wine
Coconut Green Curry
Tomato Salsa, Cilantro and Lime