

BLUEWATER BISTRO

EAT FISH .. LIVE LONG!

APPETIZERS

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

SUSHI

- Spicy Tuna Roll**
- Salmon Firecracker Roll**
- Tempura Hamachi Roll**, with Tuna Volcano

COCKTAILS

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

OYSTERS

- Katama Bay** (Massachusetts)
- Little Island** (Maine)
- Gold Creek** (Washington State)
- Gigamoto** (British Columbia)
- Apalachicola** (Florida)
- Otter Cove** (Discover Bay)
- Blue Pointe** (Long Island)

SOUPS

- Soup of the Day** cup bowl
- Crab and Corn Chowder** cup bowl
- Key West Conch** cup bowl

SALADS

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

SIDES

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

CHICKEN AND PASTA

- Chipotle BBQ Chicken** - grilled 8oz. boneless chicken breast, chipotle BBQ, homemade au gratin potatoes, fresh broccoli
- Chicken Aqua Limone** - scallopini of chicken, cherry peppers and citrus with buccatini pasta and freshly grated parmesan cheese
- 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
- Shrimp Vodka Penne** - crispy prosciutto, hearts of artichoke, vodka tomato sauce, basil, pesto
- King Crab Alfredo** - cracked crab legs, fettucine, black pepper - parmesan cream
- Linguini and Crab** - jumbo blue lump and king crab, jalapeño and parmesan

COMBOS

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

SURF AND TURF

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

SPECIALTIES

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

GRILLS

Served with your choice of 2 sides

- NY Strip Steak** (12oz.)
- Filet of Beef** (7oz.)
- Breast of Chicken** (8oz.)

BURGERS

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

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
Haddock , Broiled	Massachusetts
Atlantic Salmon	Canada
Rainbow Trout , Broiled	Idaho
Mahi Mahi	Gulf of Mexico
Swordfish	Costa Rica
Shrimp & Scallops	Gulf / Atlantic
Barramundi	Australia
Gulf Grouper	Gulf Waters
Ahi Tuna	Hawaii
MonChong	Hawaii

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

BLUEWATER BISTRO

SCHOOL OF FISH

Barramundi	Sweet, mild taste and delicate texture. Comparative to striped bass, red snapper, grouper, and other premium white fish
Basa	Member of the Catfish family. Mild, buttery flavor, texture is similar to grouper
Blue Nose	Member of the grouper family. Sweet, mild, less pronounced flavor than grouper
Blue Snapper	Firm to meaty, butter taste, mild flavor, large flakes, snow white meat
Butterfish (Hywalea)	Exotic, velvet texture, snow white meat, great flavor, strong butter taste
Catfish	Medium to firm texture, low in fat content, mild flavor
Chilean Sea Bass	Large fish, delicate, mild flavor, low oil content
Cobia	Firm, thick white meat, mild flavor. Steak like fish
Cod	The backbone of the fish industry. Sweet, lean, fine texture, drum family
Coral Cod (Hinalea)	Texture like large scallops, moist, large flakes, white color, and light flavor
Corvina	Member of the Drum Family. Sweet, lean, delicate, mild flavor, low oil content, finely textured
Ehu (Red Grouper)	Hawaiian royalty, reddish skin color, similar to Onaga and Opakapaka
Escolar (White Tuna)	Tender white meat, large flakes with high oil content. Subtle unique flavor, rich & buttery
Flounder	Member of the flatfish family. The flesh of this fish is firm, white and delicate, mild flavor, white to gray color
Grouper	Member of the Sea Bass family. Meaty, flavorful, very mild, white and flaky
Haddock	Clean North Atlantic white fish, tender and flaky. Known for a distinctive dark spot called “St. Peter’s Mark”
Halibut	Thick, firm, mild to sweet flavor, low oil content
Hamachi (Rainbow Runner)	Oily and rich meaty texture, high moisture when cooked, strong buttery flavor, cousin of yellowtail
Hapu Upu U (Hawaii’s Sea Bass)	Lean, white, medium-dense flesh, large white flakes, sweet, mild flavor, buttery, delicate, high oil content
Hebi (Short Bill Spearfish)	Amber colored flesh similar to Nairagi but less firm, natural mild flavor
Kajiki (Pacific Blue Marlin)	Amber colored flesh cooking white, firm texture with a natural mild flavor, mild tasting
Lane Snapper	From Southern Atlantic waters, sweet, small, delicate -medium flavor and medium oil content, light pink colored flesh
Mahi Mahi	Fresh taste, moist, flaky, mild flavor, delicate texture, excellent natural flavor
Mero	White, flaky, tender texture, high moisture, excellent flavor similar to Chilean Sea Bass
Monchong	Exotic, rich tasting, creamy texture firm flesh with moderate flavor, high oil content, cooks up snowy white, large flake
Nairagi (Striped Marlin)	Best eating of all Marlin species, tender, creamy texture, very high oil content, bright orange, fantastic for sashimi
Onaga	Hawaii’s “Royalty” Snapper. Light pink flesh, cooks flaky and white, exotic with sweet flavor, high fat content
Ono (Wahoo)	White, flaky, excellent naturally sweet flavor, delicate
Opah (Moonfish)	Good luck fish, large grain, high oil content, white fish
Opakapaka (Pink Snapper)	Flaky and white, tender, sweet flavor, exotic fish
Pompano	White to gray, thin filets, very savory, firm texture, high oil content
Red Snapper	Snowy white meat. sweet, mild, moist, nutty taste
Salmon	Rich and buttery tasting, tangerine orange color
Swordfish	Steak, large flake, very firm, distinctive flavor, not strong or overpowering, high oil content, high moisture
Tilapia	White or pinkish flesh, firm, sweet, low in fat & mild in flavor
Tilefish	Very lean, firm flesh, meaty filets, and mild flavor, low oil content
Trout	Pale orange-pink meat, rich and full-flavored, with a firm yet creamy texture and moderate to high fat content
Tuna	Deep red in color, large flakes, dense & firm, tender, full flavored and meaty flavor
Yellowtail Snapper	White and sweet with a very fine flake, delicate mild flavor, low oil

Please alert your server to any food allergies you may have • 20% gratuity will automatically be added for parties of 5 or more.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the consumer’s risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illnesses from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult your physician