

# BLUEWATER BISTRO

## GLUTEN FREE\* DINNER MENU!

### APPETIZERS

**"Morning After Mussels"**, bloody mary broth, jalapeño - citrus spiced vodka 11.9

### COCKTAILS

**Gulf Shrimp** - 21 each 51-60ct (count to a pound) 9.4

**Panama Whites** - Large, 8 each 21-25ct shrimp 11.4

**Classic Combo** - 2 oysters, 2 clams, 3 each (21-25ct) shrimp (double order 21.5) 12.5

**King Crab Cocktail**, yuzu mustard sauce 15.9

**Little Neck Clams** (6), lemon, cocktail sauce additional clams add 1.5 7.9

**Ultimate** - king crab, snow crab, shrimp cocktail, oysters, clams and mussels (serves 2 people) 37.5

### OYSTERS

**Katama Bay** (Massachusetts) 2.5

**Little Island** (Maine) 2.4

**Gold Creek** (Washington State) 2.7

**Gigamoto** (British Columbia) 2.3

**Apalachicola** (Florida) 2.0

**Otter Cove** (Discover Bay) 2.9

**Blue Pointe** (Long Island) 2.1

### SALADS

*All Salad will be served without croutons*

**Big Green Summer Salad** - choice of dressing 5.9

**Apple, Walnut, Romaine**, blue cheese dressing black pepper and prosciutto 7.6

**Bistro Salad**, mixed greens, watermelon, pecans, sunflower seeds, chevre cheese, raspberry -yuzu dressing *as entree* 13.4 7.9

**Classic Caesar**, grana padana cheese, homemade croutons 5.9

**The Big Ugly** - iceberg, heirloom tomatoes, bacon, carrots, blue cheese dressing, berry balsamic 7.8

**Blackened Salmon** - mixed greens, arugula, cucumber, bacon, tomato, maple - miso dressing NO TORTILLA STRIPS 15.9

### SIDES

- Steamed Broccoli
- Roasted Sweet Potato
- Sea Salt Baked Potato
- Loaded Baked Potato add 1.5
- Ugly Tomato EXVO
- Fresh Zucchini Pomodoro
- Roasted Butternut Squash
- 3 Cheese Au Gratin Potatoes
- Cheesy Lobster Baked Potato add 4.5

### SAUCES

- Lemon Butter Sauce
- Fresh Tomato, Garlic and Wine
- Tomato Salsa, Cilantro and Lime

### COMBOS

*All COMBOS will be served without slaw*

**Broiled** - fresh Haddock, large dry pack scallops, little neck clams, shrimp scampi NO BREAD CRUMBS ON CLAMS 27.5

**Grilled** - Maine lobster tail, skewered shrimp, flounder, large dry pack scallops 36.4

### SURF AND TURF

**Steak and Shrimp** - 12oz. center cut NY strip steak or 7oz. filet, shrimp scampi, sea salt baked potato 24.6

**Steak and Lobster** - 12oz. center cut NY strip steak or 7oz. filet, split whole Maine lobster tail, sea salt baked potato 31.5

**Steak, Shrimp and Lobster** - 12oz. center cut NY strip steak or 7oz. filet, split whole Maine lobster tail, shrimp scampi, sea salt baked potato 34.5

### SPECIALTIES

*All SPECIALTIES will be served without slaw*

**Bistro Veg Plate** - pick 7 sides 16.5

**Classic Snow Crab dinner** - with choice of sea salt baked or roasted sweet potato 21.3

**Blackened Salmon** - bourbon brown sugar glaze, jalapeño - pecan butter, spinach, parmesan cous cous NO TORTILLA STRIPS or COUS COUS 19.9

**Chipotle Baby Back Ribs** - with choice of sea salt baked or roasted sweet potato 23.5

**Fresh Grouper Scampi** - black grouper, gulf shrimp, sun dried tomato - white wine sauce, linguini NO LINGUINI 24.9

### STEAKS AND CHOPS

Served with your choice of 2 sides

**NY Strip Steak** (12oz.) 23.5

**Filet of Beef** (7oz.) 23.5

**Breast of Chicken** (8oz.) 16.5

### BURGERS

Grilled chicken breast can be substituted for any burger preparation for the same price.

*All BURGERS will be served with NO BUN*

**Classic** - ½ lb bistro burger, lettuce, tomato and onion 10.9

**Black & Blue** - black peppercorn seared, gorgonzola and American blue cheese 11.9

**Triple Cheese & Bacon** - American, jack and cheddar cheese with peppered bacon on a brioche bun 11.9

**Black Jack** - black Angus burger, jack cheese, jalapeños, red tomato salsa, guacamole, cilantro and red onion 11.9

**Cowboy** - chipotle BBQ, applewood smoked bacon, hand cut onion rings and "better" cheddar NO ONION RINGS 11.9

### FRESH CATCH

Grilled or Blackened.

Served with your choice of 1 sauce and 1 side!

*All FRESH FISH will be served without Cous Cous*

|                                |                 |      |
|--------------------------------|-----------------|------|
| <b>Tilapia</b>                 | Indonesia       | 14.9 |
| <b>Haddock</b> , Broiled       | Massachusetts   | 15.9 |
| <b>Atlantic Salmon</b>         | Canada          | 18.9 |
| <b>Rainbow Trout</b> , Broiled | Idaho           | 20.5 |
| <b>Mahi Mahi</b>               | Gulf of Mexico  | 22.5 |
| <b>Swordfish</b>               | Costa Rica      | 22.7 |
| <b>Shrimp &amp; Scallops</b>   | Gulf / Atlantic | 23.9 |
| <b>Barramundi</b>              | Australia       | 24.5 |
| <b>Gulf Grouper</b>            | Gulf Waters     | 25.4 |
| <b>Ahi Tuna</b>                | Hawaii          | 28.4 |
| <b>MonChong</b>                | Hawaii          | 29.5 |

\*Although we made every effort to ensure that this menu is gluten free we can not offer a 100% guarantee.

Consuming raw or undercooked 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 or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician

# 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.

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