

BLUEWATER SUSHI

Edamame / 4.50
Wakame / 4.50

Yellowtail Firecracker Sashimi / 3.50 per piece

fresh yellowtail, ponzu and jalapeño make for a guest favorite "light and refreshing"

Sushi

two pieces per order with rice.

Tuna.....6
Shrimp.....5
Yellowtail.....6
Salmon6
Eel.....6
Smoked Salmon6

Sashimi

two pieces per order no rice.

Tuna.....6
Shrimp.....5
Yellowtail.....6
Salmon6
Eel.....6
Smoked Salmon6

MAKI ROLLS

Calamari Roll / 12

lightly fried calamari with spicy mayo and scallion

Shrimp Tempura Roll / 11

tempura fried shrimp, spicy mayo and scallion

California Roll / 8

our favorite! crab stick, cucumber and avocado.

rolled in tobiko eggs / 8.50

Alaskan Roll / 8

smoked salmon, cucumber and avocado.

Yellowtail, Mango & Scallion Roll / 9

Katie's Roll / 8

tuna, cucumber & avocado inside with diced jalapeños on the outside

Tuna Tataki Roll / 8

chopped raw tuna mixed with spicy sesame chili sauce and asparagus.

Spicy Shrimp Roll / 8

Vegetable Roll / 7

Rainbow Roll / 13

cooked shrimp & cucumber inside tuna, salmon & yellowtail on the outside.

Spicy Tuna Roll / 8

Dragon Roll / 11

bbq eel rolled inside out with avocado & Eel sauce

Skaneateles Roll / 8

avocado & cream cheese inside with cilantro & sundried tomatoes outside

Philly Roll / 8

smoked salmon, cucumber and cream cheese

Spider Roll / 12

deep fried soft shell crab with spicy mayo & scallion

Salmon & Avocado Roll / 8

Acapulco Roll / 10

yellowtail, spicy mayo & cucumber inside out with sundried tomato & cilantro

SPECIALTY COCKTAILS / 7

Bloody Goose

house bloody mary with tito's vodka, dilly beans, queen olives and celery

Sizzling Berry Cocktail

very refreshing combination of raspberry vodka, cranberry juice, lime and 1911 hard cider.

Blushing Lady Martini

pama pomegranate, absolut citron and grapefruit juice

Dark & Stormy

gosling's black seal spiced rum, lime and ginger beer

Pusser's Painkiller #3

pusser's british rum, cream of coconut, pineapple and orange juice with nutmeg

Zombie

cruzan aged light rum, dark rum, apricot brandy and 151 rum mixed with orange, lime and grenadine.

Chocolate Martini

our combination of vanilla vodka, dorda double chocolate liquor and cream de cocoa

Moscow Mule

tito's vodka, mint, lime and ginger beer

Pear Martini

pear vodka, st. germain elderflower liquor and a splash of cava served with a poached pear

Louisville Lemonade

maker's mark bourbon, lemonade and peach puree

Sunchaser

cruzan spiced & white rum with mango puree, orange and pineapple juice.

MARGARITAS / 7

Key Lime Margarita

sauza tequila & keke beach key lime liquor

Sauza Margarita

sauza tequila, triple sec & our house margarita mix!

Black Cherry & Pomegranate Margarita

our combination of sauza tequila, cruzan black cherry rum, pama pomegranate liquor & house margarita mix

Blue Lagoon Sauza

tequila, blue curacao & our house margarita mix

Strawberry Margarita

tequila, blue curacao & our house margarita mix
sauza tequila, strawberry margarita m



STARTERS

Fried Calamari / 10.95

sweet banana peppers and thai chili dipping sauce

Spinach & Artichoke Dip / 8.95

served with tortilla chips and salsa

Stuffed Jalapeños / 8.95

boursin cheese and bacon wrapped

Baked Brie / 10.95

apples, glazed pecans, melba sauce and french bread

Buffalo Chicken Wings / 11.95

crispy wings with bleu cheese and celery, hot, medium, mild, or bluewater style

Bluewater Nachos / 8.95

chipotle chicken or vegetarian black beans, cheddar jack cheese, salsa, sour cream and jalapeños

Tenderloin Steak Flatbread / 10.95

bleu cheese, caramelized onions, sliced tenderloin, balsamic glaze

Pizza Margherita / 9.95 • Gluten free / 10.95

thin crust, tomato, basil and mozzarella

The Lobster Napoleon / 16 • Tuna Tartare Napoleon / 15

layers of english cucumber, mango salsa, fresh avocado, and micro greens topped with maine lobster & crab salad and drizzled with thai chili mayonnaise, balsamic syrup and toasted sesame seeds

Utica Greens / 8.95

Fresh escarole braised with prosciutto, hot peppers, garlic, Romano cheese and toasted bread crumbs

N'awlins BBQ Shrimp / 10.95

jumbo shrimp and cajun bbq butter

Steamed Littleneck Clams / 10.95

garlic, white wine butter sauce

ENTRÉE SALADS

Pear & Gorgonzola / 13.95

mixed salad greens tossed with balsamic vinaigrette, topped with poached pears, raisins, glazed pecans, and gorgonzola cheese with your choice of grilled chicken breast or salmon filet

Grilled Scallops & Goat Cheese / 17.95

mixed salad greens tossed with spicy lemon dressing, goat cheese, glazed pecans, cucumbers and grilled sea scallops

Beef & Lamb Gyro Bowl / 14.95

mixed salad greens tossed with balsamic vinaigrette and topped with feta cheese, roasted red peppers, shaved beef & lamb gyro meat and finished with tsatsiki sauce, pickled red onions and grilled pita

Ahi Tuna & Avocado / 16.95

mixed salad greens tossed with sesame ginger vinaigrette and topped with rare seared sushi grade tuna, ripe avocado, grape tomatoes, cucumbers and sesame seaweed salad

Poke Bowl / 14.95

sushi rice or mixed salad greens topped with cubed ahi tuna marinated with sesame, soy and red chili or calamari salad, or ½ and ½. served with sweet white onion, diced avocado, watermelon radish, seaweed salad, scallions and pickled ginger

Caesar / 7.95

homemade croutons and shaved parmesan

add grilled chicken breast, fresh salmon or shrimp / 5

Cobb / 14.95

grilled chicken, bacon, egg, bleu cheese crumbles, avocado, tomato and mixed greens tossed with balsamic vinaigrette, served with cheese toast

SOUPS

Soup du Jour – cup / 4.25 bowl / 5.25

Lobster Bisque – cup / 4.95 bowl / 6.50

Scallops, Roasted Garlic & Corn Chowder – cup / 4.95 bowl / 6.50

New England Clam Chowder – cup / 4.95 bowl / 6.50

French Onion Gratinee with Gruyere Cheese – crock / 5.95

BURGERS

All of our burgers are made from certified black angus sirloin and served on a toasted brioche roll with lettuce, tomato and your choice of side dish

Black Angus Burger / 11.95

half-pound char-grilled burger

All American Cheeseburger / 12.95 with Bacon / 13.95

american cheese, dill pickles and secret sauce

Balsamic Fig Bacon Jam Burger / 12.95

balsamic fig bacon jam, pickled red onions, mayo and melted havarti cheese

Cajun Black & Bleu Burger / 12.95

cajun bleu cheese compound butter, fried onion rings and havarti cheese

Southwest Turkey Burger / 11.95

topped with ripe avocado and melted Havarti cheese on a toasted brioche roll

TACOS

three soft shell tacos are accompanied with fresh corn & black bean salad

Grilled Swordfish Tacos / 13.95

cheddar jack cheese, shredded cabbage, mango salsa and chipotle cream

Chipotle Chicken Tinga Tacos / 13.95

shredded chipotle chicken, cotija cheese, shredded lettuce, pickled red onions, salsa and cilantro

Korean Beef Ribeye Tacos / 14.95

korean bbq marinated seared beef ribeye, shredded cabbage, daikon, cilantro and scallion tossed in spicy lemon vinaigrette

SANDWICHES

all sandwiches are served with choice of side dish

Ahi Tuna Sandwich / 14.95

6oz sushi grade tuna pan-seared and served on a toasted brioche roll with sesame ginger slaw and sriracha mayo

French Dip Gratinee / 12.95

shaved roast beef, melted Swiss, caramelized onions, au jus and horseradish. Served on a toasted brioche roll

Smoked Turkey Baguette / 11.95

melted provolone, roasted red peppers, baby spinach, garlic and herb cream cheese and balsamic drizzle

Maine Lobster & Crab Salad Roll / 15.95

served on a grilled, buttered brioche roll with shredded lettuce

BBQ Chicken Sandwich / 11.95

with Applewood Smoked Bacon and Cheddar / 13.95

grilled boneless chicken breast, tangy bbq sauce, lettuce and tomato served on a toasted brioche roll

Open-Steak Sandwich / 17.95

char-grilled 8oz sirloin, sautéed mushrooms and onions on toasted Italian bread

Cajun Grilled Grouper Sandwich / 14.95

served on a toasted brioche roll with melted Havarti cheese, lettuce, tomato and remoulade sauce

HOUSE SPECIALTIES

accompanied by our house salad for an additional \$3 with your choice of creamy bleu cheese, crumbly bleu (\$.50), balsamic vinaigrette, italian, garden ranch, fat free raspberry

Grilled Salmon Siracusa / 19.95

pan-roasted salmon topped with sautéed spinach, oven roasted tomatoes, feta cheese and aged balsamic syrup, served with rice pilaf

Bang Bang Scallops / 19.95

jumbo sea scallops lightly fried and tossed with sweet and spicy thai chili mayonnaise, served with a choice of 2 sides

Maryland Lump Crabcakes / 17.95

pan-roasted and served over a roasted red pepper beurre blanc with sautéed spinach and rice pilaf

Chicken Tenders / 11.95

lightly breaded and served with french fries, onion rings, bbq sauce and honey mustard

Fajitas / 14.95

steak or chicken fajitas with grilled onions and peppers, cheddar jack cheese and served with flour tortillas, salsa, sour cream and guacamole

Flat Iron Steak – Santorini Style / 19.95

topped with roasted red peppers, feta & boursin cheeses, yukon gold mashed potatoes and bordelaise sauce

Flat Iron Steak – Steak House Style / 19.95

topped with bleu cheese compound butter, caramelized onions, balsamic glaze, served with sides of yukon gold mashed potatoes and sautéed vegetable

Shrimp & Scallop Enchiladas / 15.95

shrimp, scallops, green chilies, and cheddar jack cheese baked in a soft corn tortilla, topped with roasted poblano pepper cream and served with black beans & rice.

St. Louis Ribs / 17.95

delicious fall-off- the-bone ribs served with tangy bbq sauce, grilled corn bread and your choice of two sides

Black & Tan Tenderloins / 24.95

twin 4 oz. black angus tenderloin wrapped in applewood smoked bacon and chargrilled, finished with red wine demi-glace and smoky bleu cheese dijon cream, served with yukon gold mashed potatoes, sautéed carrots and asparagus

SIDES

Yukon Gold Mashed Potatoes / 4

Cole Slaw / 3

Fresh Fruit / 3.50

French Fries / 3.50

Black Beans & Rice Pilaf / 3.50

Tortilla Chips & Salsa / 3.50

Sweet Potato Fries / 4

Sweet Corn & Black Bean Salad / 3.50

Sautéed Zucchini, yellow squash & roasted red peppers / 4.00

FOR THE KIDS

(12 and under)

Chicken Tenders with side / 5.95

Flatbread Cheese Pizza / 5.95

Hoffman Hot Dog with side / 4.50

Pasta with Butter or Marinara / 5.95