



Bluewater Grill

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

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The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Spicy Charred Edamame Togarashi and lemon juice.	\$5.50
Crispy Calamari Fritti Sweet chili sauce and cajun remoulade.	\$13.50
Maryland Style Crabcakes Jicama and ginger cucumber salad, cilantro key lime mayonnaise, and toasted hibiscus coconut chips.	\$14.50
Baked Crab & Artichoke Dip Topped with romano cheese with tortilla chips.	\$12.50
Wild Prawn Cocktail House made cocktail sauce.	\$13.00
Seared Scallops with Roasted Jalapeno Aioli Chili oil, fried cilantro and bacon.	\$14.50
Oven Baked Shrimp Flatbread House made herb cheese and pesto, caramelized onion, arugula and tomato.	\$13.50
Seared Ahi Tuna Sesame crusted and seared rare with marinated hearts of palm, jicama, celery and sunomono cucumber salad, and soy sesame...	\$13.50

Wee Salad

ITEM	PRICE
Garden Salad Mixed lettuce with diced tomatoes, red onion, garlic crouton and choice of dressing.	\$6.50
Crab & Arugula Salad Orange supremes, avocado, meyer lemon vinaigrette and red rock crab.	\$11.75
Wedge Salad with Bacon Blue cheese dressing, cherry tomatoes and red onion.	\$9.50

Be Shellfish

ITEM	PRICE
Baked Clams Casino	\$14.00
"Sea Bon Bon" Ponzu Sashimi Scallops Pickled ginger, wasabi aioli, wakame and masago.	\$14.00
Steamed Littleneck Clams Served in white wine, garlic and butter.	\$18.00
Duckett's Bucket Steamed Combo Mussels and clams in white wine, garlic and butter.	\$18.75

Greens

ITEM	PRICE
Seafood Louie Salad Mixed lettuce, cherry tomatoes, cucumber, egg, avocado with San Francisco Louie dressing, red rock crab and bay shrimp.	\$19.50
Mediterranean Ahi Salad Seared ahi tuna, romaine, cucumber, Manzanilla olives, marinated onions, tomato, feta cheese and creamy red wine vinaigr...	\$17.50

ITEM	PRICE
Tuscan Caesar with Chermoula Chicken or Salmon Tuscan kale, romaine, and romano with chicken or salmon marinated in mediterranean herb chermoula.	\$16.00
Chopped Salad with Grilled Shrimp or Chicken Grilled squash, marinated onions, mesquite smoked corn and tarragon dressing.	\$18.50
Seasonal Special: A Taste of Louisiana	
ITEM	PRICE
Chipotle Blackened Redfish Red drum from the, Gulf, chipotle dirty rice, and sweet corn and avocado relish.	\$27.00
Today's Fish	
ITEM	PRICE
Mahi Mahi Skewer	\$12.50
Catfish, Mississippi	\$16.50
Sanddabs, Eureka, CA	\$16.00
Rockfish, Pacific	\$16.50
Rainbow Trout, Idaho	\$16.25
Mahi Mahi, Pacific	\$22.50
Salmon, Atlantic	\$18.50
Walleye, Canada	\$19.75
Ahi Tuna, Pacific	\$22.50
Barramundi, Australia	\$23.00
Redfish, USA	\$25.00
Swordfish, Pacific	\$25.00
Just for Lunch	
ITEM	PRICE
Grilled Mahi Mahi Tacos Cajun mahi, pepper jack cheese, avocado and cabbage, served with homemade tomatillo salsa and your choice of one side.	\$15.00
Blackened Los Cabos Shrimp Tacos Blackened shrimp, pepper jack cheese, avocado and cabbage, served with homemade tomatillo salsa and your choice of one s...	\$16.00
Jasmine Rice Seafood Bowl Orange ponzu glazed baby shrimp, fresh fish and bay scallops over coconut rice with toasted almonds and green beans.	\$14.00
Tamari Seared Rare Ahi Sliders Roasted jalapeno aioli, baby arugula, roasted tomato and crispy shallots, served with your choice of one side.	\$14.75
Chowder and Taco Cup of chowder and choice of grilled fish, blackened mahi or shrimp taco.	\$11.50
Chowder and 1/2 Sandwich Cup of chowder and 1/2 tuna sandwich.	\$11.50
Salad and Taco Dinner salad, and choice of grilled fish, blackened mahi or shrimp taco.	\$11.50

ITEM	PRICE
Salad and 1/2 Sandwich Dinner salad and 1/2 tuna sandwich.	\$11.50
Chowder with Salad Cup of chowder with a tuscan caesar, wedge or bay shrimp louie salad.	\$12.00
Albacore Tuna Melt Tuna salad with cheddar cheese on toasted wheat bread with your choice of one side.	\$12.50
Chicken Focaccia Pesto rubbed chicken on house made focaccia, bacon, avocado, pepper jack cheese, lettuce, tomato, caramelized red onion...	\$14.50
Angus Cheeseburger Certified Angus beef served on a toasted challah roll with your choice of one side.	\$15.00
Bluewater Burger "An Aussie classic!" Crispy onions, wild arugula, beef steak tomato, beet slice, crowned with a fried egg, and served wi...	\$13.75
Crab BLTA Sandwich Red rock crabmeat with bacon, lettuce, tomato and avocado on grilled sourdough bread with your choice of one side.	\$15.50
Favorites	

ITEM	PRICE
Idaho Trout Amandine Crusted with panko bread crumbs, toasted almonds and fresh parsley, served with yukon gold skin on cheddar mash and saut...	\$13.50
Grilled Mahi Mahi with Risotto Creamy herb, leek and romano risotto with olive oil poached shallots, garlic heirloom cherry tomatoes, sauteed escarole...	\$24.50
Fire Grilled Salmon Smoked cashews, avocado and sunomono cucumber in warm fregola couscous and king crab salad with achiote crema.	\$20.50
San Francisco Cioppino A zesty marinara sauce, clams, mussels, crabmeat, shrimp, scallops and fish.	\$26.50
Sautéed Wild Prawn Linguine Olive oil, garlic butter, white wine, chopped tomatoes, basil and fried capers.	\$21.50
Miso Glazed Swordfish Toasted coconut curry rice, baby green beans and sauteed escarole with tamari glazed shishito pepper and shiitake mushro...	\$27.00
Pan Seared Pacific Rockfish Roasted red bell pepper polenta, golden tomatoes and Tuscan kale, citrus beurre blanc and pancetta lardons.	\$17.00
Cajun Griddled Chicken Breast Tuscan kale, tiny tomatoes and cremini mushrooms with white cheddar mashed potatoes and red wine jus lié.	\$18.00
10oz Ribeye with Shallot Herb Butter Roasted red pepper polenta and sautéed escarole, asparagus and cremini mushrooms, with red wine jus lie.	\$34.00
Alaskan King Crab 1 1/4 LB Steamed, split, and served with drawn butter and choice of two sides.	\$50.00

Famous House Made	
ITEM	PRICE
New England Chowder	\$8.75
Manhattan Chowder	\$5.50
Lobster Bisque	\$7.25

Sushi

ITEM	PRICE
Phoenix Roll Ahi tuna, krab mix and avocado topped with tempura flakes, eel sauce and kaiware.	\$12.50
Bluewater Roll Cajun seared ahi tempura shrimp, krab mix and avocado.	\$15.50
Señorita Roll Tempura shrimp, krab mix and avocado topped with raw ahi, sriracha and eel sauce.	\$15.50
Spicy Tuna Tartare Served on crispy rice, spicy aioli, green onions, avocado, red tobiko and micro greens.	\$15.00
Spicy Avalon Roll Yellowtail, avocado and cucumber, topped with chopped jalapeño and crispy carrot strings.	\$14.50

Fish & Chips

ITEM	PRICE
Beer Battered Alaskan Cod	\$17.00
Panko Fried Prawns	\$19.00
Fisherman's Platter Panko prawns, jumbo panko scallops and beer battered Alaskan cod.	\$22.75

New England

ITEM	PRICE
Maine Lobster Roll Chilled lobster meat stuffed into a toasted brioche bun, served with your choice of one side.	\$22.50
Fried Ipswich Clams Whole belly clams fried in a lightly seasoned flour with french fries and coleslaw.	\$26.00

Sushi Bar Menu - Sashimi

ITEM	PRICE
Tuna Maguro.	\$14.00
Yellowtail Hamachi.	\$14.00
Salmon Nama-Jake.	\$13.50
Albacore Tataki	\$13.50

Sushi Bar Menu - Bites

ITEM	PRICE
Miso Soup With tofu or clam.	\$4.50
Stuffed Shiitake Mushrooms Stuffed with spicy tuna then tempura fried.	\$9.50

ITEM	PRICE
J.J.'s Peppers Jalapeno peppers stuffed with spicy tuna then tempura fried.	\$10.00
Hamachi Kama Baked yellowtail collar.	\$12.00
Ponzu Sashimi Scallops Pickled ginger, wasabi aioli, wakame and masago.	\$13.50
Spicy Tuna Tartare (Sushi Bar Menu - Bites) Served on crispy rice, spicy aioli, green onions, avocado, red tobiko and micro greens.	\$15.00
Baked Green Mussels Four mussels baked to perfection stuffed with krab mix, sesame seed, lemon & lime.	\$7.00
Seasoned Octopus Salad Marinated octopus mixed with cucumber, sesame seed, masago, sprouts and ponzu sauce.	\$11.50

Nigiri

ITEM	PRICE
Smelt Roe Masago.	\$5.00
Shrimp Ebi.	\$5.00
Fresh Water Eel Unagi.	\$5.00
Smoked Salmon Shake.	\$5.00
Salmon (Nigiri) Nama-Jake.	\$5.00
Flying Fish Roe Tobiko.	\$5.00
Salmon Roe Ikura.	\$5.00
Tuna (Nigiri) Maguro.	\$6.00
Yellowtail (Nigiri) Hamachi.	\$6.00

Kids Menu

ITEM	PRICE
A Healthy Kids Menu Bluewater strives to make the healthy option the easy choice. All items are served with carrot sticks and fruit. If you...	\$6.95

Kids Menu - Desserts

ITEM	PRICE
Cup of Dirt With Worms Vanilla ice cream, Oreo cookie crumble and Gummi worms!	\$1.95
Ice Cream Sundae Vanilla ice cream, chocolate syrup, whipped cream and a cherry!	\$2.95

Desserts

ITEM	PRICE
Key Lime Pie	\$8.50
Chocolate Lava Cake	\$9.00