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Bluewater Grill

Menu Prices — October 26, 2026

Bluewater Grill menu with prices in United States, updated October 2019: 95 items across 18 categories, prices from $1.95 to $50.00.

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Bluewater Grill Menu with Prices (United States)

Bluewater Grill menu with prices in United States, updated October 2019: 95 items across 18 categories, prices from $1.95 to $50.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bluewater-grill

Menu categories: Appetizers · Wee Salad · Be Shellfish · Greens · Seasonal Special: A Taste of Louisiana · Today's Fish · Just for Lunch · Favorites · Famous House Made · Sushi · Fish & Chips · New England · Sushi Bar Menu - Sashimi · Sushi Bar Menu - Bites · Nigiri · Kids Menu · Kids Menu - Desserts · Desserts

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**
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**

ITEM	PRICE
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**
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 $4.50
With tofu or clam.

Stuffed Shiitake Mushrooms $9.50
Stuffed with spicy tuna then tempura fried.

J.J.'s Peppers $10.00
Jalapeno peppers stuffed with spicy tuna then tempura fried.

Hamachi Kama $12.00
Baked yellowtail collar.

Ponzu Sashimi Scallops $13.50
Pickled ginger, wasabi aioli, wakame and masago.

Spicy Tuna Tartare (Sushi Bar Menu - Bites) $15.00
Served on crispy rice, spicy aioli, green onions, avocado, red tobiko and micro greens.

Baked Green Mussels $7.00
Four mussels baked to perfection stuffed with krab mix, sesame seed, lemon & lime.

Seasoned Octopus Salad $11.50
Marinated octopus mixed with cucumber, sesame seed, masago, sprouts and ponzu sauce.

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

ITEM	PRICE
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**