

## *Plated Selections*

All plated selections  
include choice of salad



### salad

(choice of)

#### **Mixed lettuce salad**

Mixed greens tossed in a light mustard vinaigrette dressing and topped with gorgonzola cheese, golden raisins, and toasted pine nuts.

OR

#### **Signature house salad**

Mixed greens tossed with tomatoes, cucumbers, egg, smoked bacon, pepper jack and cheddar cheeses, spicy pecans and your choice of dressings.

OR

#### **Crisp Caesar salad**

Crisp romaine lettuce tossed in our homemade Caesar dressing.  
Topped with fresh parmesan cheese and croutons

## Seafood Selections

Select one



### **Grouper Oscar**

Fresh Atlantic grouper lightly seared and topped with crab meat, asparagus, and Béarnaise sauce. Served with ginger rice and fresh Vegetables.

-----\$31.95

### **Grouper Picatta**

Fresh Atlantic Grouper lightly dusted in seasoned flour, sautéed, and topped with a white wine, butter and caper sauce. Served with rice pilaf and fresh vegetables.

-----\$29.95

### **Seared Tuna**

Fresh Ahi tuna steak rolled in spices and seared rare. Sliced thin and served over wasabi aioli. Served with ginger rice and sautéed string vegetables.

-----\$30.95

## **beverages**

Soft drinks, water, coffee, tea

## Seafood Selections

Select one



### **Caribbean Jerk Swordfish**

Swordfish steak dredged in jerk seasoning than grilled to perfection. Topped with house made raspberry barbecue sauce. Served with ginger rice and fresh vegetables.

-----\$28.95

### **Horseradish crusted Mahi Mahi**

Fresh Atlantic Mahi Mahi lightly seared, topped with a horseradish panko crust and baked golden brown. Topped with a roasted shallot white wine sauce and served with rice pilaf and fresh vegetables.

-----\$29.95

### **Cedar Plank Salmon**

Fresh salmon seared on a cedar plank, topped with a honey pecan crust and a dill cream sauce. Served with rice pilaf and fresh vegetables.

-----\$27.95

### **Grilled Mahi Mahi**

Fresh Atlantic Mahi Mahi seasoned and grilled to perfection. Topped with a sun dried tomato pesto butter and served with rice pilaf and fresh vegetables.

-----\$29.95

### **Seafood Paella**

Grilled lobster tail, fresh fish, scallops, shrimp, squid, crawfish, chicken and vegetables simmered in a savory court bouillon with saffron rice and orzo.

-----\$35.95

### **Surf and Turf**

A savory 6oz lobster tail topped with fresh drawn butter and a 8oz fillet mignon grilled to perfection. Served with garlic mashed potatoes and fresh vegetables.

-----\$45.00

## beverages

Soft drinks, water, coffee, tea

## Chicken Selections

Select one



### **Jamaican Jerk Chicken**

Boneless 8oz chicken breast lightly dusted with Caribbean jerk seasonings and grilled to perfection. Topped with jalapeno molasses butter and served with rice pilaf and fresh vegetables.

-----\$26.95

### **Parmesan crusted Chicken**

Boneless 8oz breast of chicken seasoned and breaded in our parmesan panko crust. Sautéed golden brown and served over basil infused angel hair pasta. Topped with a Smoked tomato basil sauce and served with rice pilaf and fresh vegetables.

-----\$26.95

### **Chicken Florentine**

Boneless 8oz breast of chicken seasoned and grilled to perfection. Topped with a spinach parmesan cream sauce and served with rice pilaf and fresh vegetables.

-----\$26.95

### **Southwestern seared chicken**

Boneless 8oz breast of chicken dusted with our southwestern seasoning blend and grilled. Topped with a pepper Jack Con Queso and served with red pepper rice and fresh vegetables.

-----\$26.95

### **Sesame crusted Chicken**

Marinated 8oz breast of chicken coated in sesame seeds and sautéed golden brown. Topped with a ginger remoulade and served with ginger rice and fresh vegetables.

-----\$26.95

### **Seafood stuffed Chicken**

A tender breast of chicken stuffed with shrimp, scallops, crab meat, and julienne vegetables. Encrusted in parmesan bread crumbs, baked and served with a sherry lobster sauce. Served with rice pilaf and fresh vegetables.

-----\$28.95

### **Chicken Picatta**

Boneless 8oz breast of chicken dusted in seasoned flour and sautéed golden brown. Topped with a white wine butter caper sauce. Served with rice pilaf and fresh vegetables.

-----\$26.95

## beverages

Soft drinks, water, coffee, tea

## Beef Selections

Select one



### 12oz Sirloin

USDA prime sirloin grilled to perfection and served with garlic mashed potatoes and fresh vegetables.

-----\$29.95

### 10oz Sirloin

10oz choice sirloin grilled to perfection and served with garlic mashed potatoes and fresh vegetables.

-----\$27.95

### 7oz Filet Mignon

Center cut filet mignon steak grilled to perfection and served with garlic mashed potatoes and fresh vegetables.

-----\$27.95

## beverages

Soft drinks, water, coffee, tea

Prices are subject to change Prices  
do not include tax or gratuity

## Appetizer Selections

(price per 50 pieces)



### **Tavern Shrimp**

Large tender shrimp lightly breaded and deep fried. Tossed in our creamy tavern sauce.

----- \$50.00

### **Tempura Sushi**

Hand rolled tuna and vegetable sushi, dipped in tempura batter and deep fried. Sliced into medallions and served with a soy ginger dipping sauce.

-----\$65.00

### **Coconut Shrimp**

Large shrimp dipped in our coconut batter and deep fried. Served with a honey mustard sauce.

-----\$95.00

### **Shrimp and chicken Pot stickers**

Tender Chinese dumpling seared golden brown and served with our Asian B.B.Q and hot mustard sauces.

-----\$75.00

### **Sesame Tuna Bites**

Marinated fresh Atlantic tuna cut into bite size pieces and tossed in a sesame breading. Deep fried golden brown and served with a ginger remoulade.

-----\$130.00

### **Blue Crab stuffed Mushrooms**

Large domestic mushrooms stuffed with a crab salad, topped with grated parmesan cheese and baked golden brown.

-----\$65.00

### **Sesame chicken Bites**

Tender chicken marinated and cut into bite size pieces and tossed in a sesame breading. Deep fried golden brown and served with ginger remoulade.

-----\$75.00

### **Bruschetta**

French bread toast points topped with smoked tomatoes, basil and gorgonzola cheese.

-----\$50.00

### **Blue water Boiled Shrimp**

Fresh jumbo shrimp boiled in a seasoned court bouillon and served with a Caribbean cocktail sauce.

-----\$55.00

## beverages

Soft drinks, water, coffee, tea

*Bluewater  
Specialties*



**Fresh Vegetable**

Tray Fresh assorted raw vegetables served with assorted dips. -----  
-----\$3.50 Per Person

**Fresh fruit Tray**

Assorted Fresh seasonal fruit  
-----\$3.50 Per Person

**Spinach Con Queso**

Fresh creamy spinach con queso dip served with fried jalapeno  
cheddar chips.  
-----\$3.50 Per Person

**Seared Tuna Platter**

Fresh Atlantic tuna rubbed with our special seasoning, seared  
rare and sliced thin. Served with soy ginger sauce and wasabi  
aioli. -----\$200.00  
(Serves 20 People)

**beverages**

Soft drinks, water, coffee, tea

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# The Dolphin



## salad

(choice of one)

**Mixed Lettuce Salad** - Tender mixed lettuce tossed in mustard vinaigrette and topped with golden raisins, toasted pine nuts, and gorgonzola cheese.

**Signature House Salad** - Mixed greens tossed with tomatoes, cucumbers, smoked bacon, cheese and spicy pecans. Served with assorted dressings.

**Crisp Caesar Salad** - Crisp romaine lettuce tossed in our homemade Caesar dressing and topped with fresh parmesan cheese and croutons.

## entrée

(choice of two)

**Blackened Mahi** - MahiFresh Atlantic Mahi Mahi lightly blackened and served over caramelized Bermuda onions. Topped with a roasted poblano tomato sauce.

**Grilled Salmon** - Topped with a white wine dill sauce and honey baked pecans.

**Sesame Crusted Chicken** - Marinated breast of chicken coated in sesame seeds and sautéed golden brown. Served over fried spinach and topped with ginger remoulade.

**Chicken Picatta** - Boneless breast of chicken dusted in seasoned flour and pan sautéed. Topped with a white wine butter and caper sauce.

**Angel Hair Salsa Cruda and shrimp** - Angel hair pasta topped with smoked tomatoes, slivered garlic, fresh basil, and olive oil. Topped with blackened Shrimp

## sides

(choice of two)

Ginger Rice  
Rice Pilaf  
Garlic Mashed Potatoes  
Fresh Vegetable Du Jour  
Honey glazed carrots  
with caramelized onions

**\$32.95 per person**

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## beverages

Soft drinks, water, coffee, tea

## The Bahamian



### starter

(choice of one)

#### **Mixed Lettuce Salad**

Mixed lettuce tossed in mustard vinaigrette and topped with golden raisins, toasted pine nuts, and gorgonzola cheese.

#### **Signature House Salad**

Mixed greens tossed with tomatoes, cucumbers, eggs, smoked bacon, cheese and spicy pecans. Served with assorted dressings.

#### **Crisp Caesar Salad**

Crisp romaine lettuce tossed in our homemade Caesar dressing and topped with fresh parmesan cheese and croutons.

**Lobster Bisque** Rich and creamy with a hint of sherry

### entrée

(choice of one)

**Seafood Paella Fresh** grilled Atlantic fish with scallops, shrimp, squid, mussels, crawfish, chicken, and julienne vegetables in a savory court bouillon with saffron rice and orzo.

**Baked Red Snapper** Lightly seared and topped with a sun dried tomato pesto. Topped with basil infused olive oil.

**Jamaican Jerk Chicken** Boneless breast of chicken dredged in jerk seasonings and grilled to perfection. Topped with jalapeno molasses butter.

**Key lime Shrimp Linguine** Fresh Atlantic shrimp sautéed with shrimp, garlic, shallots, and scallions. Tossed in a Key lime butter sauce and served over linguine pasta.

**Blackened Chicken** Boneless breast of chicken lightly blackened and topped with a roasted garlic crab sauce.

### sides

(choice of two)

Garlic Mashed Potatoes Rice Pilaf Ginger Rice Fresh Vegetable Du Jour Honey glazed carrots with caramelized onions

\$35.95 per person

## beverages

Soft drinks, water, coffee, tea



*Dessert  
Selections*

Select two



**White Chocolate Bread Pudding**

Homemade sundried cherry bread pudding served warm over a rum butter sauce, topped with shaved white chocolate.

**\$5.00**

**Key Lime Tart**

Sweet and tangy at the same time in a freshly baked tart shell. Served with whipped cream.

**\$5.00**