

APPETIZERS

BLUE CRAB & ARTICHOKE DIP Served with crostinis. 10.59

CHICKEN WINGS Traditional or boneless wings, lightly fried and tossed in your choice of our housemade Buffalo sauce or Thai chili sauce. 10.29

SPICY TUNA TACOS** Blackened Ahi tuna topped with Miso slaw and sliced avocado. Garnished with cilantro and Sriracha. 12.99

TAVERN SHRIMP* Tender shrimp lightly breaded and deep-fried. Tossed in our creamy, spicy sauce. 10.29

SEARED TUNA** Fresh tuna rolled in spices, pan-seared and served rare with wasabi aioli. 13.49

CHICKEN CORDON BLEU ROLLS Chicken, bacon, ham and Genoa salami mixed with mushrooms and white cheddar cheese in a fried egg roll. Served with Sweet Magnolia Brown Ale honey mustard. 9.99

CRISPY CRAB RISOTTO FRITTERS Crab, pancetta and a trio of cheeses in creamy risotto, rolled in seasoned breadcrumbs, lightly fried and served over spicy lemon remoulade with lemon-dressed greens. 10.99

SALT & PEPPER CALAMARI* Crispy calamari, sautéed bell peppers and jalapeños. Served with Thai ketchup. 10.49

COCONUT SHRIMP Shrimp tossed in flaked coconut and fried, giving it a crunchy sweet flavor. Served with Sweet Magnolia Brown Ale honey mustard. 10.99

BLUE CHEESE CHIPS Fresh potato chips and havarti cream sauce topped with green onions, hickory bacon and blue cheese crumbles. 8.99

CRAB CAKES Two crab cakes over spicy lemon remoulade. 12.99

SOUPS & SALADS

ADD GRILLED OR BLACKENED CHICKEN FOR 4.00, GRILLED OR BLACKENED SALMON* FOR 5.00 OR GRILLED, BLACKENED OR FRIED SHRIMP FOR 5.00 TO ANY SALAD.

HARVEST CHICKEN SALAD* Grilled chicken over mixed greens with carrots, grapes, spiced pecans, brie, green apples and red peppers. Tossed in creamy herb vinaigrette and garnished with green onions and apple chips. 11.99 Lunch Portion 8.99

SEAFOOD COBB SALAD Topped with seasoned shrimp, crab meat, bacon, avocado, tomato, egg, cucumber and pepper jack & cheddar cheeses. Served with your choice of dressing. 10.99

SPINACH SALAD WITH HAZELNUT-CRUSTED GOAT CHEESE* Sun-dried cranberries, spiced pecans, red peppers and green apples. Topped with hazelnut-crusting goat cheese and tossed in hot bacon vinaigrette. 12.99 Lunch Portion 8.99

CAESAR SALAD With housemade croutons, crisp romaine, Parmesan and a classic dressing. 8.99

SIGNATURE SIDE SALADS

HOUSE SALAD* Mixed greens topped with tomato, cucumber, housemade croutons and pepper jack & cheddar cheeses with spiced pecans. Served with your choice of dressing. 4.59

WEDGE SALAD Crumbled blue cheese, tomato, carrots, green onions and bacon, dressed with blue cheese. 5.49

CAESAR SALAD Side salad portion of our lunch salad. 4.99

LOBSTER BISQUE Rich and creamy with a hint of sherry. Cup 4.99 | Bowl 6.29

SOUP OF THE DAY Housemade with fresh ingredients. Cup 4.99 | Bowl 6.29

HOUSEMADE DRESSINGS: Blue Cheese, Miso Vinaigrette*, Creamy Herb Vinaigrette, Caesar, Hot Bacon Vinaigrette, Balsamic Vinaigrette, Ranch, Sweet Magnolia Brown Ale Honey Mustard

BLUEWATER FEATURES

OUR SIGNATURE ENTRÉES, INCLUDING BLUEWATER CLASSICS AND NEW FAVORITES.

FISHERMAN'S PLATTER Crispy, breaded seafood platter with seasonal fresh fish, shrimp and calamari served over house fries with tartar and marinara sauces. 17.99

JAMBALAYA Chicken, shrimp, ham and andouille sausage in a spicy Creole tomato sauce tossed with citrus rice pilaf. 15.99

ANGEL HAIR SALSA CRUDA Smoked tomatoes and onions tossed in a basil and garlic-infused olive oil. Served over angel hair pasta and topped with fried basil and fresh Parmesan. 12.59
With Blackened Chicken 15.59
With Blackened Shrimp 16.99

SEARED TUNA** Fresh tuna rolled in spices, pan-seared and served rare over wasabi aioli. Accompanied by namasu, quinoa & kale and market fresh vegetables. 13.99

FISH & CHIPS Beer-battered cod served with french fries and a malt vinegar mayonnaise. 14.99

CAJUN PASTA Fresh shrimp, chicken and andouille sausage sautéed with a trio of peppers and tossed with a Cajun cream sauce. Served over cavatappi pasta with green onions. 16.99

HAZELNUT GOAT CHEESE MAHI* Mahi mahi crusted in hazelnut goat cheese, topped with prosciutto and housemade Cajun sauce. Accompanied by asparagus over white cheddar mashed potatoes. 16.99

CHICKEN PICCATA Dusted in seasoned flour, sautéed with a white wine, butter, lemon juice & caper sauce. Served with citrus rice pilaf and market fresh vegetables. 9.99

SHRIMP & GRITS Sautéed shrimp with andouille sausage, shallots, garlic and stewed tomato jus. Served with creamy jack cheese stone ground grits. 15.99

SEAFOOD-STUFFED PASTA SHELLS Stuffed with seasoned shrimp, scallops and crab meat. Served over a lobster pan jus with market fresh vegetables and oven-roasted tomatoes. 11.99

TACOS

TWO TACOS WITH PEPPER JACK CHEESE, LETTUCE AND PICO DE GALLO IN A CRISP BLUE CORN TACO SHELL, WRAPPED WITH A SOFT FLOUR TORTILLA. ACCOMPANIED BY REFRIED BEANS AND CITRUS RICE PILAF. YOUR CHOICE OF:

CAJUN FISH Sautéed in Cajun spices, with lemon lobster sauce. 11.79

TAVERN SHRIMP* Tossed in our signature tavern sauce. 12.99

LOBSTER & SHRIMP Sautéed and topped with lemon lobster sauce. 15.99

CHOOSE TWO

Create your combo from any two of these categories. 8.99

CUP OF SOUP: Lobster Bisque or Soup of the Day

SALAD: House Salad* or Wedge Salad

1/2 SANDWICH: Crab BLT or Classic Club Sandwich

CHECK OUT OUR **MARKET FRESH SHEET** FOR OUR DAILY SEAFOOD SPECIALS AND MORE CHEF-INSPIRED SELECTIONS.

SANDWICHES & BURGERS

SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

FRESH FISH SANDWICH Our handcrafted sandwich features Chef-selected fish and toppings. Ask your Server about today's offering. 13.59

CRAB BLT Tender blue crab meat salad, hickory bacon, mixed greens and tomato. Served on focaccia bread with a side of fresh potato chips. 10.49

PROSCIUTTO & CHICKEN SANDWICH Grilled chicken and shaved prosciutto on a toasted ciabatta bun with mixed greens, roasted Roma tomatoes, brie and apple dijonaise. 12.59

CLASSIC CLUB SANDWICH Roasted turkey and ham with crisp bacon, shredded lettuce, tomato, mayonnaise and cheddar cheese on toasted sourdough. Served with fresh potato chips. 9.99

PUB BURGER* USDA Choice steakburger with pub sauce, lettuce, tomato, pickled red onions and your choice of white cheddar, pepper jack, American or blue cheese. 10.99 Add hickory bacon for 1.50.

CLASSIC BURGER* USDA Choice steakburger with lettuce and tomato. 9.49 Add your choice of cheese for 1.00. Add hickory bacon for 1.50.

QUINOA SPINACH BURGER* A housemade patty crafted from a savory combination of spinach, quinoa and vegetables. Served on a grilled ciabatta bun with white cheddar cheese, pickled red onions, lettuce, tomato and pub sauce. 9.99

LUNCH DESSERTS

WHITE CHOCOLATE BREAD PUDDING Housemade sun-dried cranberry bread pudding served warm over a rum butter sauce. Topped with shaved white chocolate. 3.99

BERRY CRÈME BRÛLÉE Traditional custard served chilled. Topped with caramelized sugar and a mixed berry compote. Accompanied by fresh mint and a housemade shortbread cookie dusted with powdered sugar. 6.99 Not available for to-go orders.

COCONUT KEY LIME CHEESECAKE Our sweet and tangy key lime cheesecake topped with whipped cream and toasted coconut. Served over a mixed berry compote with fresh mint. 3.99

DOLLY'S TRIPLE CHOCOLATE CAKE White and dark cream cheese frostings between five layers of moist chocolate cake. Topped with chocolate fudge and white chocolate shavings and served with crème anglaise. 3.99

DESSERT TRIO Sample our delicious, housemade desserts: White Chocolate Bread Pudding, Coconut Key Lime Cheesecake and Dolly's Triple Chocolate Cake. 9.99

SIDES

French Fries	2.99	Soft Drinks	2.99
Quinoa & Kale	2.99	Iced Tea	2.99
Citrus Rice Pilaf	2.99	Arnold Palmer	3.49
Market Fresh Vegetables	2.99	Fresh-Squeezed Lemonade	3.29
Miso Slaw*	2.99	Coffee	2.99
Fresh Potato Chips	2.99	Espresso	2.99
Pepper Jack Grits	2.99	Cappuccino	3.49
White Cheddar Mashed Potatoes	2.99	Bottled Water	3.59/5.59
Garlic Potato Wedges	2.99	Sparkling Water	3.59/5.59

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These menu items may contain raw or undercooked ingredients. We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.

DON'T FORGET OUR PRIVATE DINING AREA
WITH SPACE FOR 15 TO 80 PEOPLE, BLUEWATER WILL MAKE YOUR PARTY AN OCCASION TO REMEMBER!

SHAKEN, STIRRED & TAPPED



COASTAL COCKTAILS

BLUEWATER LEMONADE Stolli Blueberi Vodka, fresh blueberries and mint shaken with fresh lemon juice and sugar. 8.49

COCONUT MOJITO Malibu Rum, fresh mint and lime shaken with coconut cream and pineapple juice. 8.49

DARK & STORMY Gosling's Black Seal Black Rum, fresh lime and ginger beer. 8.99

MAI TAI A blend of rums and pineapple juice with a generous float of Myers's Original Dark Rum. 8.99

PAINKILLER Pusser's British Navy Rum shaken with coconut cream and pineapple & orange juices, sprinkled with nutmeg. 8.99



BLUEWATER ORIGINALS

WHISKEY GINGER SMASH Chattanooga Whiskey, fresh-muddled oranges and ginger beer. 9.29

THE GEISHA Fresh cucumber muddled with Sabé Saké-infused vodka and liquor-infused Asian lychee fruit. Topped with fresh-squeezed lemonade. 9.29

PATRÓN MARGARITA Patrón Silver Tequila, Cointreau and housemade margarita sour mix. 9.79

TITO'S MULE Tito's Handmade Vodka, fresh lime and ginger beer. 9.49

KENTUCKY MULE Jim Beam Bourbon, fresh lime and ginger beer. 9.29

GRAPEFRUIT MULE SKYY Infusions Texas Grapefruit Vodka, fresh lime and ginger beer. 8.99

BERRY BASH SANGRIA Red wine, a blend of puréed berries, pineapple juice and black raspberry liqueur. 7.49

CHAMPAGNE MOJITO A classic Bacardi Limón mojito topped with sparkling wine. 8.99

GEORGIA PEACH MARTINI Absolut Apeach Vodka, Grand Marnier, cranberry juice and fresh-squeezed orange juice. 8.99

LEMON DROP MARTINI Absolut Citron Vodka, Cointreau and fresh lemon juice shaken and served with a sugar rim. 8.99

OLIVE 'R TWIST MARTINI Grey Goose Vodka or Bombay Sapphire Gin served with olives or a twist. 8.99

BLUEWATER MARY Absolut Peppar Vodka and our secret Bluewater Bloody Mary mix. 8.49

FRESH-BREWED BEER

HANDCRAFTED AT BIG RIVER GRILLE & BREWING WORKS.

SOUTHERN FLYER LIGHT LAGER Light in color and body, a true American lager.

VIENNA LAGER Auburn, medium-bodied, clean crisp finish.

SWEET MAGNOLIA AMERICAN BROWN ALE Light brown, medium-bodied, subtle sweet finish.

SEVEN STATES PILSNER Light golden, highly-hopped, crisp full flavor.

IPA Copper, medium-bodied, pronounced hop flavor.

IRON HORSE STOUT Deep black in color with a rich, roasted flavor.

HAND-SELECTED WINES

BUBBLES

	6 OZ.	9 OZ.	BOTTLE
LA MARCA , Prosecco, Italy	7.49	***	***
MOÛT IMPÉRIAL , Brut, France.....	19.49	***	***
J CUVÉE 20 , Brut, Sonoma	***	***	58.00
VEUVE CLICQUOT YELLOW LABEL , Brut, France.....	***	***	85.00

INTERESTING WHITES

CAPOSALDO , Moscato, Italy	7.99	11.99	31.00
HOGUE , Riesling, Columbia Valley.....	8.49	12.49	33.00
CAVIT , Pinot Grigio, Italy.....	6.99	10.49	27.00
MASO CANALI , Pinot Grigio, Italy	9.99	14.99	39.00
VERAMONTE , Sauvignon Blanc, Chile.....	7.49	10.99	29.00
MATUA VALLEY , Sauvignon Blanc, New Zealand.....	9.49	13.99	37.00
FROG'S LEAP , Sauvignon Blanc, California	***	***	51.00

CHARDONNAYS

COASTAL VINES , California.....	6.49	9.49	25.00
WILLIAM HILL , North Coast.....	8.49	12.49	33.00
DUCKHORN DECOY , Sonoma County.....	9.99	14.99	39.00
LA CREMA , Sonoma	12.49	18.49	49.00
STAGS' LEAP , Napa Valley.....	***	***	65.00
CAKEBREAD CELLARS , Napa Valley	***	***	80.00
GRGICH HILLS , Napa Valley.....	***	***	90.00

PINOT NOIR

HAHN ESTATES , California.....	8.49	12.49	33.00
BELLE GLOS MEIOMI , Sonoma, Monterey, Santa Barbara.....	10.49	15.49	41.00
LA CREMA , Sonoma Coast.....	12.49	18.49	49.00
ANNE AMIE CUVÉE A , Oregon	***	***	59.00
ADELSHEIM , Willamette Valley	***	***	71.00

INTERESTING REDS

THE STUMP JUMP , Shiraz, Australia.....	7.49	10.99	29.00
MASSIMO , Malbec, Argentina.....	8.99	13.49	35.00
COASTAL VINES , Merlot, California.....	6.49	9.49	24.00
RODNEY STRONG , Merlot, Sonoma	8.99	13.49	35.00
PROVENANCE , Merlot, Napa Valley.....	***	***	49.00

CABERNET

CANYON ROAD , California	6.49	9.49	25.00
LOUIS M. MARTINI , Sonoma.....	8.99	13.49	35.00
COPPOLA CASK , Napa Valley	***	***	76.00
ROBERT MONDAVI , Napa Valley	***	***	88.00
STAGS' LEAP , Napa Valley.....	***	***	92.00
CAKEBREAD CELLARS , Napa Valley	***	***	115.00
SILVER OAK , Napa Valley.....	***	***	140.00