

*Dinner*



## Appetizers

*Our extensive appetizer offerings showcase a wide variety of our fresh seafood selections and housemade signature sauces.*

**Tavern Shrimp** Tender shrimp lightly breaded and deep-fried. Tossed in our creamy spicy sauce. 9.50

**Lobster Bites** Juicy lobster meat tossed in seasoned flour and fried golden brown, served with a sweet chili remoulade and mustard sauce. 12.50

**Seared Tuna\*** Fresh tuna rolled in spices, pan seared and served rare with wasabi aioli. 12.50

**Kobe Sliders** Three tender American-style Kobe beef mini burgers on housemade buns with a kosher dill pickle and mustard sauce. 10.50

**Southwest Egg Rolls** Pulled chicken, black beans, corn, roasted red peppers, and pepper jack cheese. Served with a roasted jalapeño ranch dipping sauce. 8.95

**Baked Brie\*** Brie cheese brushed with butter, topped with toasted almonds and baked till bubbly. Served with fresh fruit and bread. 9.95

**Lobster and Jumbo Lump Crab Cake\*** Prepared Maryland-style and served with housemade tartar and mustard sauces 14.95

**Coconut Shrimp** Shrimp in flaked coconut and fried, giving it a crunchy sweet flavor. Served with our signature honey mustard sauce. 9.50

**Fried Calamari** Tender rings of calamari dusted in seasoned flour. Served with wasabi aioli and marinara. 9.50

**Jumbo Shrimp Cocktail** Jumbo peeled shrimp served with a caper cocktail sauce. 9.95

**Blue Cheese Chips** Fresh, housemade chips topped with blue cheese crumbles, scallions and smoked bacon. 8.95

**Tuna Burger Sliders\*** Fresh Atlantic tuna tossed in a chili soy glaze with pickled ginger and sesame seeds, seared to medium and topped with wasabi aioli and namasu. 8.95

## Soups & Salads

*Fresh, made in house Soups and Salads using only the finest ingredients.*

*Housemade dressings: blue cheese, miso vinaigrette, Caesar, roasted jalapeño ranch, hot bacon vinaigrette, balsamic vinaigrette*

**Crab and Roasted Corn Chowder** A cream soup with a hint of sherry, crabmeat, green bell peppers, and diced potatoes. cup 3.95 bowl 4.95

**Lobster Bisque** Rich and creamy with a hint of sherry. cup 4.75 bowl 5.95

**Sesame Chicken Salad\*** Fresh mixed greens tossed with mandarin oranges, green onions, julienned carrots, crisp red bell peppers, cucumber and miso vinaigrette topped with crispy sesame crusted chicken and fresh wonton crisps. 10.95

**Seafood Cobb Salad** Topped with seasoned shrimp, lump crabmeat, bacon, avocado, tomato, egg, cucumber, pepper jack and cheddar cheeses. Served with your choice of dressing. 12.95

**Spinach Salad with Hazelnut Crusted Goat Cheese\*** With sun-dried cherries, spicy pecans, red peppers and sliced green apples topped with hazelnut crusted goat cheese. Tossed in a hot bacon vinaigrette. 12.95

**Blackened Chicken Salad\*** Blackened chicken over mixed greens with tomato, cucumber, bacon, pepper jack and cheddar cheeses, candied pecans and roasted jalapeño ranch dressing. 11.50

## House Salads

**House Salad\*** Mixed greens topped with tomato, cucumber, bacon, pepper jack and cheddar cheeses with spicy candied pecans. Served with your choice of dressing. 4.95

**Wedge Salad** Crumbled blue cheese and bacon, dressed with blue cheese. 5.50

**Caesar Salad** With seasoned croutons, crisp romaine and a classic dressing. 4.50

**Spinach Salad with Hazelnut Crusted Goat Cheese\*** With sun-dried cherries, spicy pecans, red peppers and sliced green apples topped with hazelnut crusted goat cheese. Tossed in a hot bacon vinaigrette. 6.75

## Sides

**Fries** 2.50

**Rice Pilaf** 2.50

**Fresh Vegetables** 2.50

**Tavern Slaw** 2.50

**Sweet Ginger Rice\*** 2.95

**Grilled Asparagus with Béarnaise Sauce** 2.95

**Garlic Mashed Potatoes** 2.95

**Gorgonzola Potato Wedges** 2.95

## Liquids

**Soft Drinks** 2.50

**Iced Tea** 2.50

**Arnold Palmer** 3.50

**Fresh Squeezed Lemonade** 2.95

**Fresh-Brewed Root Beer** 2.95

**Greyfriar's Estate Coffee** 2.50

**Greyfriar's Reserve Espresso** 2.75

**Cappuccino** 3.50

**Panna Spring Water** 3.50/5.50

**San Pellegrino Sparkling Water** 3.50/5.50

*Don't Forget  
Our Private Dining Area*

*for your next get-together. With space for  
15 to 80 people, Bluewater will make  
your party an occasion to remember!*

[www.bluewaterchattanooga.com](http://www.bluewaterchattanooga.com)

*An 18% gratuity will be added to parties of eight or more.*

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

*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.*

# The Bluewater Story...

Inspired by our renowned seafood restaurants on the northeast coast of Florida, Bluewater brings our passion for the freshest fish possible to Chattanooga. Handpicked in Jacksonville, each fish selection is delivered fresh to Chattanooga.

Dinner

## Bluewater Features

In addition to the freshest fish possible, the entire Bluewater menu features fresh, made in house sauces and a variety of side dishes.

- Grouper Picatta** Lightly dusted in seasoned flour, sautéed with a white wine, butter, lemon juice and caper sauce. Served with rice pilaf and fresh vegetables. 24.50
- Lobster and Shrimp Mac 'N Cheese** Lobster and shrimp tossed in a creamy parmesan-havarti cheese sauce with bowtie pasta. 21.95
- Seafood Paella** Lobster meat, ahi tuna, shrimp, sautéed mussels, crawfish, and calamari simmered in a savory saffron court bouillon with steamed rice and orzo pasta. 23.95
- Miso Seared Sea Bass\*** Topped with savory miso vinaigrette, black sesame seeds and crispy won tons. Served with ginger rice and fresh vegetables. 24.95
- Grilled Chilean Sea Bass** Grilled to perfection, brushed with butter served with rice and seasonal vegetables. 24.95
- Baked Mahi Mahi** With a sun-dried tomato pesto crust over basil infused olive oil, served with rice pilaf and fresh vegetables. 20.95

## Chef Specialties

Some of our chef's creative and popular presentations of the freshest fish and most succulent flavors available.

- Pistachio Crusted Mahi Mahi\*** Topped with a Frangelico cream sauce, served with ginger rice and vegetables. 21.50
- Seared Tuna\*** Fresh tuna rolled in spices, pan seared and served rare over wasabi aioli with sweet ginger rice and julienne vegetables. 22.95
- Cedar Plank Pecan Crusted Salmon\*** Topped with a honey pecan crust and seared on a cedar plank, with a dill cream sauce, served with rice pilaf and fresh vegetables. 20.50
- Grouper Oscar** With lump crab topped with asparagus and béarnaise sauce, served with rice pilaf. 25.50

## Chicken, Pastas & More

- Seafood Stuffed Chicken** Breaded chicken filled with shrimp, scallops, crabmeat, and julienne vegetables, served with a lobster sherry sauce, rice pilaf and fresh vegetables. 16.95
- Chicken Picatta** Lightly dusted in seasoned flour, sautéed with a white wine, butter, lemon juice and caper sauce. Served with rice pilaf and fresh vegetables. 14.95
- Chicken Scallopini** Fresh tender chicken sautéed and topped with asparagus, melted mozzarella cheese and marinara sauce. Served over basil-infused linguini. 15.95
- Pasta Primavera** Fresh mushrooms, asparagus, spinach, artichokes, and feta cheese tossed with linguini in a sun-dried tomato pesto sauce. 14.95
- Seafood Stuffed Pasta Shells** Stuffed with seasoned shrimp, scallops, and lump crabmeat. Served over a lobster sherry sauce. 15.95
- Shrimp Pomodoro** Shrimp sautéed in saffron butter, tossed with fresh pomodoro sauce, linguini and goat cheese. Served with toasted charlic bread. 14.95

## Sandwiches

All sandwiches are served with fries.

- Fried Grouper Sandwich** Fresh grouper fillet dusted in a cracked malt breading and served on a toasted roll with shredded lettuce, tomato and tartar sauce. 12.50
- Tuna Burger\*** Fresh Atlantic tuna tossed in a chili soy glaze with pickled ginger and sesame seeds. Grilled to medium and served with wasabi aioli, namasu, shredded lettuce and tomato. 11.95
- Lobster and Jumbo Lump Crab Cake Sandwich** Prepared Maryland-style with housemade tartar sauce. 16.95

- Lobster and Jumbo Lump Crab Cakes** Prepared Maryland-style and served with housemade tartar and mustard sauces, sweet ginger rice and vegetables. 27.95

- Jerk Swordfish** Dredged in jerk seasoning then grilled, topped with housemade raspberry barbecue sauce, served with sweet ginger rice and fresh vegetables. 19.95

- Sesame Tuna\*** Thick cut fresh Atlantic tuna steak dusted in sesame flour, sautéed and served medium rare over fried spinach with ginger remoulade and sweet ginger rice. 22.50

- Asian Ahi Tuna with Ponzu\*** Ahi tuna steak lightly dusted with sesame seed flour and seared. Served over sweet ginger rice, tender baby bok choy and citrus ponzu sauce. 22.50

- Lobster and Shrimp Tacos** Sautéed lobster and shrimp, in a crisp blue corn tortilla, wrapped with a soft flour tortilla with pepper jack cheese, lettuce, pico de gallo and a citrus sauce. Served with refried beans. 16.95

## Market Fresh Fish ...your choice, your style....

Your choice of fresh fish, prepared to the style of your liking. Market Price.

**Mahi Mahi, Chilean Sea Bass, Tuna, Salmon, Grouper, Swordfish**

COOKED TO YOUR LIKING:  
Salt and Pepper Grilled, Lemon Pepper Broiled,  
Sautéed in Seasoned Flour, or Blackened.

Market fresh fish are served with your choice of rice and fresh vegetables.

## Steak

Served with fresh vegetables and your choice of garlic mashed potatoes or gorgonzola potato wedges.

- 7 oz Filet** Seasoned and grilled to your liking. 24.95

- 12 oz Prime Sirloin** A savory USDA prime sirloin. 21.50

- Filet Oscar** 7oz filet topped with lump crab, asparagus, and béarnaise sauce. 26.95

- Cajun Ribeye** 18oz grilled bone-in ribeye, rubbed with Cajun spices. 26.95

- Grilled New York Strip** 14oz New York strip grilled to your liking. 23.95

- Blue Cheese Crusted Filet** 7oz filet seared and topped with our melted blue cheese crust. 26.95

## Desserts

- White Chocolate Bread Pudding** Housemade sun-dried cherry bread pudding served warm over a rum butter sauce, topped with shaved white chocolate. 6.50

- Key Lime Pie** Sweet and tangy at the same time in a freshly baked tart shell. Served with whipped cream. 5.50

- 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. 5.95

## House Specialties 8.50

A blend of classic and seasonal handcrafted cocktails, using premium spirits and the freshest ingredients available.

**Limoncello Lemondrop** · Vodka infused with fresh lemon peel then aged to create our Housemade Limoncello. Grey Goose Vodka and fresh-squeezed lemonade are added to create a unique twist on a Southern Italian favorite...*Served chilled*

**Tony Collins** · Housemade Limoncello and Bluewater's own sour mix with Miller's Gin and fresh-squeezed lemons...*Shaken and served over ice with a splash of soda*

**Strawberry Cucumber Smash** · Miller's Gin, strawberry purée, muddled cucumbers, fresh-squeezed lemonade...*Shaken and served over ice*

**Ultimate Arnold Palmer** · Grey Goose Vodka, fresh-squeezed lemonade and fresh brewed tea...*Served over ice*

**The Geisha** · Fresh cucumber muddled with Sake-infused vodka and a light refreshing liquor infused with Asian "Lychee" fruit...*Topped with fresh-squeezed lemonade and served chilled*

**Housemade Bloody Mary** · ABSOLUT PEPPAR Vodka, Housemade Bloody Mary mix

**Grand Reposado Margarita** · 1800 Reposado Tequila, Grand Marnier, fresh-squeezed orange juice

**Patrón Margarita** · Patrón Silver Tequila, Cointreau Orange Liqueur, fresh-squeezed lime juice, served "up"

**Paloma** · 1800 Reposado Tequila, fresh-squeezed lime juice, topped with grapefruit soda

## Mojitos 8.50

Try any of our mojitos "skinny" for a lower-calorie option!

**Mojito** · BACARDI LIMÓN Rum, fresh mint, fresh-squeezed lime juice

**Pomegranate Mojito** · BACARDI LIMÓN Rum, fresh pomegranate juice, mint, fresh-squeezed lime juice

**Mango Mojito** · Cruzan Mango Rum, Monin Mango Purée, fresh mint, fresh-squeezed lime juice

## Martinis 8.50

**Blue Cheese Martini** · Blue cheese stuffed olives, Grey Goose Vodka, served shaken or stirred

**Pomegranate Martini** · Ketel One Citroen Vodka, fresh pomegranate juice, a squeeze of lemon

**Dragon Berry Martini** · BACARDI DRAGON BERRY (strawberry and dragon fruit-infused) Rum, fresh-squeezed lemonade, strawberry purée and fresh mint

**Cosmopolitan** · Ketel One Citroen Vodka, Cointreau Orange Liqueur, cranberry juice, fresh-squeezed lime juice

**Cream Soda** · Stolichnaya Vanilla Vodka, fresh-squeezed lemon juice, topped with ginger ale

**Georgia Peach Martini** · ABSOLUT APEACH Vodka, Grand Marnier, cranberry juice, fresh-squeezed orange juice

**Passion Fruit Sangria** · Glass 6.50 Carafe 18.00  
Alize Red Passion Liqueur, St. Germain Elderflower and blush wine infused with fresh fruit...*Served chilled over ice*

## Fresh Brewed Beer 4.50

Handcrafted at Big River Grille & Brewing Works

**Light Lager** · Light in color and body, a true American lager

**Vienna Lager** · Auburn, medium-bodied, clean crisp finish

**Brown Ale** · Light brown, medium-bodied, subtle sweet finish

**Pilsner** · Light golden, highly hopped, crisp full flavor

**I.P.A.** · Copper, medium-bodied, pronounced hop flavor

## Bottled Beers

**Heineken** · 5.00

**Budweiser** · 4.00

**Bud Light** · 4.00

**Miller Lite** · 4.00

**Michelob Ultra** · 4.00

## Wines

### Sparkling

	GL	BT
<b>Lunetta Prosecco</b> , Trentino	6.50	24.00
<b>Coppola Sofia</b> , Blanc De Blanc, California	8.50	32.00
<b>"J" Cuvee 20 Sparkling</b> , Sonoma		58.00
<b>Veve Clicquot Yellow Label</b>		80.00

### Lighter White Wines

<b>Beringer</b> , White Zinfandel, California	5.75	21.00
<b>Rudi Wiest Rhine</b> , Riesling, California	8.00	30.00
<b>Covey Run</b> , Riesling, Washington	6.75	25.00
<b>Seven Daughters, Winemaker's Blend</b> , California	8.50	32.00
<b>Teruzzi &amp; Puthod "Rondolino" Vernaccia</b> , Tuscany		35.00
<b>Conundrum</b> , California		54.00

### Other Whites

<b>Ecco Domani</b> , Pinot Grigio, Italy	6.75	25.00
<b>MacMurray Ranch</b> , Pinot Gris, Sonoma	9.00	34.00
<b>Banfi San Angelo</b> , Pinot Grigio, Tuscany		36.00
<b>Maso Canali</b> , Pinot Grigio, Trentino	9.50	36.00
<b>Santa Margherita</b> , Pinot Grigio, Italy		58.00
<b>Veramonte</b> , Sauvignon Blanc, Chile	6.50	24.00
<b>Matua Valley</b> , Sauvignon Blanc, New Zealand	8.50	32.00
<b>Cakebread Cellars</b> , Sauvignon Blanc, Napa		59.00

### Chardonnay

<b>Clos du Bois</b> , North Coast	8.50	32.00
<b>McWilliams</b> , SE Australia	6.50	26.00
<b>Sterling Vintner's Collection</b> , California	9.00	34.00
<b>Sonoma-Cutrer</b> , Russian River	11.00	42.00
<b>The Crusher</b> , Clarksburg, California	9.50	36.00
<b>La Crema</b> , Sonoma		46.00
<b>Cakebread Cellars</b> , Napa Valley		65.00
<b>Ferrari Carano</b> , Sonoma		52.00
<b>Stag's Leap Winery</b> , Napa Valley		60.00
<b>Grgich Hills</b> , Napa Valley		75.00

### Pinot Noir

<b>Smoking Loon</b> , Sonoma Coast	8.00	30.00
<b>Blackstone</b> , Sonoma	8.50	32.00
<b>Adelsheim</b> , Oregon		57.00
<b>La Crema</b> , Sonoma Coast	12.00	46.00
<b>Cuvaison</b> , Carneros		70.00

### Other Reds

<b>Penfold's Koonunga Hill</b> , Shiraz, S Australia	7.25	27.00
<b>Padrillos Malbec</b> , Mendoza, Argentina	9.00	35.00
<b>Gnarly Head</b> , Zinfandel, California	7.75	29.00
<b>Bodega Catena Zapata</b> , Malbec, Argentina		49.00
<b>Cline "Cashmere"</b> , Red Blend, California		47.00
<b>Rosenblum Zinfandel</b> , Contra Costa County		50.00
<b>Stag's Leap Winery</b> , Petite Syrah, Napa Valley		68.00

### Merlot

<b>Cellar #8</b> , California	7.75	29.00
<b>Chateau St. Michelle</b> , Washington	9.50	34.00
<b>Mirassou</b> , California	6.75	25.00
<b>Franciscan</b> , Oakville Estate		46.00
<b>Havens</b> , Napa Valley		54.00

### Cabernet Sauvignon

<b>Three Blind Moose</b> , California	6.75	25.00
<b>Darby &amp; Joan</b> , South Australia	8.00	30.00
<b>Clos du Bois</b> , Sonoma	10.00	38.00
<b>Louis M. Martini</b> , Sonoma	9.00	34.00
<b>B Side</b> , Napa Valley		57.00
<b>Beringer Knights Valley Cabernet</b> , Sonoma		54.00
<b>Cakebread Cellars</b> , Napa Valley		120.00
<b>Joseph Phelps</b> , Napa Valley		100.00
<b>Robert Mondavi</b> , Oakville		84.00
<b>Stag's Leap Winery</b> , Napa Valley		88.00
<b>Silver Oak</b> , Napa Valley		140.00