



DINNER

{ Seafood at night, sailors' delight }

SPRING 2018 | NEWPORT BEACH

CHEF: VALENTIN SALAS

@bluewatergrill #EatMoreSeafood

BE SHELLFISH...

***OYSTERS {16} OR CLAMS ON THE HALF SHELL {15.5}**
Ask for today's selection

***OYSTER SHOT {3} WITH VODKA {5.5}**

***PONZU SASHIMI SEA SCALLOPS {16}**
Wasabi aioli, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {15}
Four oysters, baked with creamed spinach, melted romano

***CHILLED SEAFOOD PLATTER {32}**
Four oysters, four ponzu scallops and four shrimp

MUSSELS WITH SPANISH CHORIZO {14}
Black mussels or clams with white wine, garlic, baby tomato, onion, Spanish chorizo and toasted bread

STEAMER POT OF CLAMS {19}
Steamed in white wine, garlic and butter

COMBO POT OF CLAMS & MUSSELS {18}
Steamed in white wine, garlic and butter

ALL-YOU-CAN-EAT
SOURDOUGH BREAD
WARM & DELICIOUS

APPETIZERS

SPICY CHARRED EDAMAME {6}
Togarashi and lemon juice

FIRE GRILLED ARTICHOKE {9.5}
Split, grilled and served with pesto aioli

CALAMARI FRITTI {14}
Sweet chili sauce and cajun remoulade

***AHI TUNA POKE {14.5}**
Ahi tuna, avocado, tomato, cucumber, cilantro, ginger, soy sauce, sesame and chili oil

MARYLAND STYLE CRABCAKES {15}
Remoulade, chive oil and micro greens

BAKED CRAB & ARTICHOKE DIP {12.5}
Topped with grated Romano cheese served with corn tortilla chips

***SEARED AHI TUNA {14}**
Daikon, wasabi, ginger and soy sauce

JUMBO PRAWN COCKTAIL {15}
Housemade cocktail sauce

SMOKED ALBACORE & SALMON {13.5}
Housemade tartar, capers and red onions

SCALLOPS WITH ROASTED JALAPEÑO AIOLI {15.5}
Seared and served with tomato oil, chopped cilantro and bacon

***SEAFOOD CEVICHE COCKTAIL {13}**
Lime marinated shrimp and fish, zesty tomato, avocado, onion, cilantro and tortilla chips

GRILLED SPANISH OCTOPUS {13.5}
Fingerling potatoes, smoked paprika aioli and pickled onion

GREENS

SEAFOOD LOUIE SALAD {19}
Mixed greens, tomatoes, cucumber, egg, avocado, Louie dressing, red rock crab and bay shrimp

CAESAR SALAD {8.5}
Romaine hearts, anchovies, fresh grated parmesan with housemade lemon caesar dressing
WITH SEARED *AHI, SHRIMP OR SALMON {17.5}

ROASTED VEGGIE CHOPPED SALAD WITH SHRIMP {17.5} OR CHICKEN {17}
Avocado, roasted asparagus, zucchini, corn, red pepper, tomato, and tarragon pesto dressing

WEE SALADS

GARDEN SALAD {7.5}
Four lettuce mix, grape tomato, herb croutons. Dressing choice.

CRAB & AVOCADO SALAD {14}
Arugula, mixed greens and vinaigrette

WEDGE SALAD WITH BACON {9.5}
Blue cheese dressing, tomato, onion and blue cheese crumbles. Add bay shrimp \$8

HEIRLOOM TOMATO & BURRATA {14}
Pesto, olive oil, red onion and smoked sea salt

NEW

SEASONAL SPECIAL: CRUISE THE INSIDE PASSAGE

A CELEBRATION OF THE PACIFIC NORTHWEST

WILD ALASKAN HALIBUT {32}
Pan-seared halibut with parmesan polenta cake, oyster mushroom, spinach and oven dried tomato vinaigrette

HERMIT CRAB VIOGNIER-MARSANNE, AUSTRALIA, '15...\$10.5

CEDAR PLANK SALMON {30}
King salmon cooked on a cedar plank and topped with a maple Dijon glaze with scalloped potatoes and broccolini

CASTLE ROCK PINOT NOIR, MONTEREY, '14...\$9

FAVORITES

NEW **CHIPOTLE BLACKENED SWORDFISH {29.5}**
Chipotle dirty rice, corn and avocado relish

LEMON PEPPER MAHI MAHI {26.5}
Lemon pepper crust atop scalloped potatoes and sautéed spinach with a chili cilantro hollandaise

PRAWN LINGUINE {22.5}
Grape tomatoes, basil, garlic, tomato broth

SAN FRANCISCO CIOPPINO {27.5}
A zesty marinara sauce, clams, mussels, crabmeat, shrimp, scallops and fish

GEMELLI PASTA W/ SHRIMP & BAY SCALLOPS {24}
Oyster mushrooms, asparagus, pesto cream and parmesan

LINGUINE VONGOLE {20}
Clams, white wine, garlic, chopped parsley and butter

***PAN-SEARED SEA SCALLOPS {29.5}**
Goat cheese grits, sweet corn, asparagus and chive oil

ROCK LOBSTER TAIL {38.5}
Oven baked and served with drawn butter

ALASKAN KING CRAB {50}
1 1/4 lb split and served with drawn butter

TODAY'S FISH

OUR FISH IS CUT ON PREMISE DAILY TO MEET OUR QUALITY STANDARDS

SANDDABS, SAUTÉED, CA {18.5}

RAINBOW TROUT, IDAHO {19.5}

SNAPPER (ROCKFISH), CA {19.5}

MAHI MAHI, PACIFIC {25}

KING SALMON, BC {28}

SWORDFISH, PACIFIC {29.5}

SHRIMP SKEWER {19.5}

SCALLOP SKEWER {27.5}

SHRIMP & SCALLOP SKEWER {23.5}

WHITE SEABASS, PACIFIC {28}

***AHI TUNA, PACIFIC {28.5}**

HALIBUT, AK {30}

CHOOSE A SIGNATURE SAUCE 1) Tropical Fruit Salsa 2) Mediterranean Herb Chermoula 3) Harissa Vinaigrette

CHOOSE TWO SIDES

Heirloom Tomato,
Seasonal Vegetables,
Sautéed Spinach,
Cole Slaw, Green Rice,
Scalloped Potatoes, Fries,
Housemade Potato Chips

OR CHOOSE LOCAL FARM FRESH SIDES {\$1 EACH}

+ Charred Blue Lake Green Beans/Almonds/Shallot
YASUKOCHI FAMILY FARMS, OCEANSIDE, CA
+ Oven Roasted Fingerling Potatoes/Applewood Bacon/Italian Parsley
WEISER FAMILY FARMS, TEHACHAPI, CA
+ Sautéed Brussels Sprouts/Currants/Garlic
LIFE'S A CHOKE, LOMPOC, CA

MEAT & POULTRY

MARY'S CHICKEN "UNDER A BRICK" {22}
Herb-crusted with parsley, rosemary, lemon-thyme and garlic, served with scalloped potatoes, grilled broccolini and asparagus

ANGUS NEW YORK STEAK (14oz) {32.5}
Blue cheese butter, wilted spinach and scalloped potatoes

TOP SIRLOIN STEAK (8oz) {24.5}
Prime cut top sirloin served on scalloped potatoes, grape tomatoes, asparagus and garlic herb butter

NEW YORK STEAK & LOBSTER {60}
14 oz Steak and 11oz Rock Lobster Tail served with drawn butter

BLUEWATER BURGER {16}
"An Aussie Classic!" Crispy onions, wild arugula, heirloom tomato, beet slice, with a fried egg

ANGUS CHEESEBURGER {15}
Traditional works. Add bacon \$1.

BABY BACK RIBS FULL RACK {29} HALF RACK {17.5}
Dry rubbed and slow roasted with housemade honey barbecue served with french fries and cole slaw

FAMOUS HOUSEMADE
NEW ENGLAND CHOWDER
{CUP 6.5} {BOWL 9}

MANHATTAN CHOWDER
{CUP 6.5} {BOWL 9}

LOBSTER BISQUE
{CUP 8.5} {BOWL 12.5}

LOCAL'S TIPS 1) CAN'T DECIDE? TRY THE "HALF & HALF" 2) BRING HOME A QUART (COMES WITH BREAD)

We work with the Aquarium of the Pacific's Seafood for the Future Program to provide quality seafood from responsible sources. Learn more at seafoodforthefuture.org

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW SHELLFISH OR RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

FISH & CHIPS

SERVED WITH FRESH COLE SLAW AND CHOICE OF FRIES OR HOUSEMADE POTATO CHIPS

HIGH SPOT BEER BATTERED FISH & CHIPS {19.5}

PANKO OR COCONUT SHRIMP {20}

PANKO CALAMARI STEAK {17.5}

FISHERMAN'S PLATTER {22.5}
Panko shrimp, bay scallops and beer battered fish

"IPSWICH" FRIED CLAMS {26.5}
Whole belly clams. An East Coast favorite!

HANDCRAFTED
DESSERTS
TREAT YOURSELF

KEY LIME PIE {8.5} CRÈME BRÛLÉE {8}
CHOCOLATE LAVA CAKE {9} MUD PIE {8.5}



BOTTOM'S UP

@bluewatergrill_ #EatMoreSeafood

HANDCRAFTED

ALL COCKTAILS ARE INDIVIDUALLY MADE WITH HOUSEMADE SOUR MIX AND ORGANIC AGAVE NECTAR. †AVAILABLE "SKINNY".

'AMERICAN MULE {12}

Blue Ice Vodka, ginger beer and fresh lime

VIOLETTA {11.5}

New Amsterdam Vodka, fresh lime and pineapple juice, St. Germain Elderflower, Crème de Violette, Luxardo Maraschino liqueur and served up

'PILIKIA MARGARITA {12}

Cuervo Tradicional Silver Tequila, De Kuyper Triple Sec, fresh lime juice, agave syrup, orange bitters

CAPTAIN'S MAI TAI {12.5}

Cruzan Coconut Rum, Captain Morgan Spiced Rum, Gosling's Bermuda Black Seal Rum, triple sec, tropical juices

'CUCUMBER MOJITO {12}

Myer's Platinum Rum, fresh cucumber and mint, fresh lime juice, aloe vera juice and soda water

'SERRANO MARGARITA {11.5}

Cuervo Tradicional Silver Tequila, De Kuyper Triple Sec, fresh lime juice, splash of fresh orange, organic agave nectar and hand-crushed fresh serrano chili

FISHERMAN'S MARY {12.5}

Blue Ice Vodka, housemade Bloody Mary mix, served with bamboo skewered shrimp, pimento stuffed olive, lime and pickled green bean

NEGRONI SOUR {12}

Gilbey's London Dry Gin, Campari, Noilly Prat Rosso Vermouth, lemon juice and simple syrup, shaken and served up

SOUTHERN PEACH {11.5}

Early Times Bourbon, Fernet Branca, Bitter Truth Peach Bitters, lemon, served over ice

NEWPORT {12.5}

Old Overholt Rye Whiskey, Sandeman Tawny Port, maple syrup, Angostura Bitters and Luxardo cherry, served up

B R E W S K I S	DRAFT	
	HIGH SPOT, 289 BLONDE HIGH SPOT, 14 MILE PALE ALE HIGH SPOT, 182 IPA	{6.5}
	STELLA ARTOIS PACIFICO MISSION BREWERY HEFEWEIZEN	{7}
	BOTTLED	
	SAMUEL ADAMS / HEINEKEN / CORONA / LAGUNITAS IPA / AMSTEL LIGHT / ANCHOR STEAM / ACE PINEAPPLE HARD CIDER (GF)	{6}
	MICHELOB ULTRA / BUDWEISER / BUD LIGHT / COORS LIGHT / COORS BANQUET / BECK'S (NON-ALCOHOLIC) / MILLER LITE	{5}
	"THE PATSY" COCONUT RYE STOUT	{7}
	ROTATING SEASONAL BREW	{ASK YOUR SERVER}

HIGH SPOT BEER FLIGHT THREE 5oz SAMPLES {7}

WATER WILL BE SERVED ON A REQUEST ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

A BUNCH OF STRAIGHT SHOOTERS

*MICHELADA OYSTER SHOOTER {4}

Salted rim, beer, worcestershire, tabasco and lime

*ISLANDER OYSTER SHOOTER {5.5}

Tequila, orange juice, black currant, lime and ginger beer

*SHUCKER'S CHOICE OYSTER SHOOTER {5}

Vodka, bloody mary mix, horseradish and lemon

BEVERAGES

PANNA / SAN PELLEGRINO SPARKLING 500ML {3.5}

PANNA / SAN PELLEGRINO STILL 1 LITRE {5.5}

ICED TEA, LEMONADE, SODAS,
HOT TEA AND COFFEE {3.75}

BLUEWATER JUGS

CLASSIC SPANISH SANGRIA GLASS {9.5} / LITRE {30}

JOYA Sangria, served over ice with seasonal fruit

VINO

{ From local favorites to world renowned vineyards, we bring the best of the best in wines for your pleasure }

HOUSE WINES BY GRAND CRU

Chardonnay, Sauvignon Blanc, Merlot,
Pinot Noir, Cabernet Sauvignon,
Pinot Grigio, White Zinfandel 8.5 / 30

WHITE VARIETALS

Stella Pinot Grigio, Italy, '16 9 / 31
Kungfu Girl Riesling, Washington, '15 9 / 32
Sables d'Azur, Rose, Provence France, '15 9 / 34
Acrobat Pinot Gris, Oregon, '16 9.5 / 35
Trimbach Pinot Blanc, France, '15 10 / 38
Hermit Crab Viognier-Marsanne, Australia, '16 . 10.5 / 39
William Fevre Chablis, France, '16 14 / 54
Andrew Murray, Rosé, Santa Ynez, '17 37
King Estate Pinot Gris, Oregon, '16 39
Maso Poli Pinot Grigio, Italy, '15 40
Michel Redde Sancerre, France, '15 49

SAUVIGNON BLANC

Bianchi Sauvignon Blanc, Monterey, '16 9 / 33
Oyster Bay, New Zealand, '17 9.5 / 35
St. Supery, Napa, '17 11 / 42
Mirror, Napa Valley, CA, '17 12 / 46
Duckhorn, Napa, '16 52
Lail Vineyards, "Blueprint", Napa Valley, '15 62

CHARDONNAY

Hess, Shirttail Creek, Monterey, '16 9 / 32
William Hill, Central Coast, '16 9 / 32
Tolosa No Oak, Central Coast, '16 10 / 38
Talbott, Kali Hart "Estate Grown",
Monterey, '16 10 / 38
Cambria "Benchbreak",
Santa Maria Valley, '15 11 / 42
Carte Blanc, Sonoma, '14 14 / 54
Trefethen, Napa, '16 14 / 54
Stuhlmuller, Alexander Valley, CA, '15 42
Thieriot Wines, Santa Ynez Valley, '13 44
Rombauer, Carneros, '16 55
Swanson Vinyards, Napa Valley, '14 55
Babcock "Top Cream", Sta. Rita Hills, '15 58
Cakebread, Napa, '16 62
Kistler, Sonoma Coast, '15 87
Pahlmeyer, Napa, '14 97

PINOT NOIR

Castle Rock, Monterey, '14 9 / 33
Oyster Bay, New Zealand, '16 10 / 38
La Crema, Monterey, '15 12.5 / 48
We Believe, Russian River, '16 12.5 / 48
Babcock, Santa Rita Hills, '14 13 / 50
Carte Blanc, Russian River, '14 41
Adelsheim, Oregon, '16 51
Gary Farrell, Russian River Valley, CA, '14 66
Kistler, Russian River, '14 87

MERLOT

Red Rock, California, '15 9 / 32
Hahn, Central Coast, '16 9 / 34
Markham, Napa, '14 41
Rombauer, Carneros, '13 52
Duckhorn, Napa, '13 77

CABERNET SAUVIGNON

Avalon, California, '16 9 / 32
Liberty School, Paso Robles, '14 10 / 40
Maddalena, Paso Robles, '12 10.5 / 40
Napa Cellars, Napa, '15 15 / 58
Justin, Paso Robles, '16 42
Flora Springs, Napa, '14 51
Jordan, Alexander Valley, '13 86
Joseph Phelps, Napa, '14 98
Silver Oak, Napa, '13 132

RED BLENDS/VARIETALS

Postales Malbec, Patagonia, Argentina, '17 9 / 31
Raymond Collection, CA, '16 9.5 / 32
Gagliole "Rubiolo" Chianti Classico, Italy, '15. 12 / 46
Rusack, Syrah, Santa Barbara, '14 42
Trefethen Double T Red, Napa, '16 46
Paraduxx, ZBlend, Napa, CA, '14 77

BUBBLY

Domaine Ste. Michelle, Washington, NV 8.5 / 30
Ruffino Prosecco, Italy, NV 9.5 / 36
Schramsberg Blanc de Blancs, Napa, '14 59
Veuve Clicquot "Yellow Label", France, NV 98