



DINNER

{ Seafood at night, sailors' delight }

WINTER 2017 | NEWPORT BEACH

CHEF: VALENTIN SALAS

@bluewatergrill #EatMoreSeafood

BE SHELLFISH...

***OYSTERS {15.5} OR CLAMS ON THE HALF SHELL {14.5}**

Ask for today's selection

***OYSTER SHOT {3} WITH VODKA {5}**

***PONZU SASHIMI SEA SCALLOPS {14.5}**

Wasabi aioli, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {13.5}

Four oysters, baked with creamed spinach, melted romano

NEW CHILLED SEAFOOD PLATTER {25}

Four oysters, four ponzu scallops and four shrimp

MUSSELS WITH SPANISH CHORIZO {13.5}

Black mussels or clams with white wine, garlic, baby tomato, onion, Spanish chorizo and toasted bread

STEAMER POT OF CLAMS {18.5}

Steamed in white wine, garlic and butter

COMBO POT OF CLAMS & MUSSELS {17.5}

Steamed in white wine, garlic and butter

ALL-YOU-CAN-EAT

SOURDOUGH BREAD

WARM & DELICIOUS

A SPICY CHARRED EDAMAME {6}

Togarashi and lemon juice

FIRE GRILLED ARTICHOKE {9.5}

Split, grilled and served with pesto aioli

CALAMARI FRITTI {12.5}

Sweet chili sauce and cajun remoulade

***TUNA POKE {14}**

Ahi tuna, avocado, tomato, cucumber, cilantro, ginger, soy sauce, sesame and chili oil

MARYLAND STYLE CRABCAKES {14.5}

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 {13.5}**

Daikon, wasabi, ginger and soy sauce

JUMBO PRAWN COCKTAIL {13.5}

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 {12.5}**

Lime marinated shrimp and fish, zesty tomato, avocado, onion, cilantro and tortilla chips

G SEAFOOD LOUIE SALAD {18.5}

Mixed greens, tomatoes, cucumber, egg, avocado, Louie dressing, red rock crab and bay shrimp

***MEDITERRANEAN AHI SALAD {17.5}**

Seared ahi tuna, romaine, cucumbers, Kalamata olives, marinated onions, tomato, feta and house vinaigrette

CAESAR SALAD {8.5}

Romaine hearts, anchovies, fresh grated parmesan with housemade lemon caesar dressing

ADD CHERMOULA MARINATED SHRIMP OR SALMON {17.5}

ROASTED VEGGIE CHOPPED SALAD

WITH SHRIMP {17.5} OR CHICKEN {16.5}

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 {13.5}

Arugula, mixed greens and vinaigrette

WEDGE SALAD WITH BACON {9.5}

Blue cheese dressing, tomato, onion and blue cheese crumbles. Add bay shrimp \$7

HEIRLOOM TOMATO & BURRATA {13.5}

Pesto, olive oil, red onion and smoked sea salt

NEW SEASONAL SPECIAL: STUFF THE LOBSTER, NOT THE BIRD

BAKED STUFFED MAINE LOBSTER {38.5}

Stuffed with buttered panko and bay shrimp with your choice of two side dishes, fresh hot sourdough bread and a bib

HERMIT CRAB VIOGNIER-MARSANNE, AUSTRALIA, 14...9/34

STEAMED MAINE LOBSTER {36.5}

1 1/4 lb served with drawn butter and lemon with your choice of two sides or make it a Maine classic with fries and slaw!

CAMBRIA "BENCHBREAK" CHARDONNAY, SANTA MARIA VALLEY, 14...11/42

FAVORITES

CHIPOTLE BLACKENED SWORDFISH {30}

Chipotle dirty rice, sweet corn and avocado relish

LEMON PEPPER MAHI MAHI {27.5}

Lemon pepper crust atop scalloped potatoes and sautéed spinach with a chili cilantro hollandaise

CEDAR PLANK SALMON {28}

Cedar plank roasted, maple Dijon glazed British Columbia salmon with grilled broccolini and scalloped potatoes

SAN FRANCISCO CIOPPINO {27.5}

A zesty marinara sauce, clams, mussels, crabmeat, shrimp, scallops and fish

PRAWN LINGUINE {21.5}

Grape tomatoes, basil, garlic, tomato broth

GEMELLI PASTA W/ SHRIMP & BAY SCALLOPS {22}

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 {42}

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

TILAPIA, SAUTÉED, CR {16.5}

SANDDABS, SAUTÉED, CA {18}

RAINBOW TROUT, IDAHO {18.5}

MAHI MAHI, PACIFIC {24.5}

KING SALMON, BC {25.5}

SHRIMP SKEWER {19.5}

SCALLOP SKEWER {27.5}

SHRIMP & SCALLOP SKEWER {23.5}

BARRAMUNDI, MY {28}

AHI TUNA, PACIFIC {28.5}

SWORDFISH, LOCAL {28.5}

CHOOSE A SIGNATURE SAUCE

1) Tropical Fruit Salsa 2) Mediterranean Herb Chermoula 3) Harissa Vinaigrette

CHOOSE TWO SIDES

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

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

+ 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

LAND HO! MEAT & POULTRY

MARY'S CHICKEN "UNDER A BRICK" {19}

Herb-crusted with parsley, rosemary, lemon-thyme and garlic, served with scalloped potatoes, grilled broccolini and asparagus

ANGUS NEW YORK STEAK (14oz) {32}

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 {15.5}

"An Aussie Classic!" Crispy onions, wild arugula, heirloom tomato, beet slice, with a fried egg

ANGUS CHEESEBURGER {13.5}

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} {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

BEER BATTERED FISH & CHIPS {18.5}

PANKO OR COCONUT SHRIMP {19.5}

PANKO CALAMARI STEAK {16.5}

FISHERMAN'S PLATTER {22}

Panko shrimp, bay scallops and beer battered fish

"IPSWICH" FRIED CLAMS {26}

Whole belly clams. An East Coast favorite!

HANDCRAFTED
DESSERTS
TREAT YOURSELF

KEY LIME PIE {7.5} CRÈME BRÛLÉE {8}

CHOCOLATE LAVA CAKE {8.5} MUD PIE {8.5}