



# BRUNCH

{ Seafood in the morn, good times are born }

SPRING 2018 | REDONDO BEACH

CHEF: NICK PADILLA

@bluewatergrill\_ #EatMoreSeafood

## BE SHELLFISH...

**\*OYSTERS ON THE HALF SHELL** {15.5}

Ask for today's selection

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

**\*SASHIMI SEA SCALLOPS** {14.5}

Wasabi aioli, wakame salad and pickled ginger

**OYSTERS ROCKEFELLER** {15}

Four oysters, baked with creamed spinach, melted romano

**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}

**COMBO POT OF CLAMS & MUSSELS** {18}

Steamed in white wine, garlic and butter

**\*CHILLED SEAFOOD PLATTER** {25}

Four oysters, four ponzu scallops and four shrimp

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

## APPETIZERS

**SPICY CHARRED EDAMAME** {6}

Togarashi and lemon juice

**GRILLED ARTICHOKE WITH PESTO AIOLI** {9.5}

Split, grilled and served with pesto aioli

**CALAMARI FRITTI** {13.5}

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, green chilies and jalapeños, served with corn tortilla chips

**\*SEARED AHI TUNA** {14}

Daikon, wasabi, ginger and soy sauce

**SMOKED ALBACORE & SALMON** {13.5}

**JUMBO PRAWN COCKTAIL** {14}

Housemade cocktail sauce

**GRILLED SPANISH OCTOPUS** {13.5}

Fingerling potatoes, smoked paprika aioli and pickled onion

**SEARED SCALLOPS** {15.5}

Tomato oil, roasted jalapeño aioli, chopped cilantro and bacon

**\*SEAFOOD CEVICHE COCKTAIL** {13}

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

## GREENS

**SEAFOOD LOUIE SALAD** {19}

Lettuce, tomatoes, cucumber, egg, avocado with Louie dressing, red rock crab and bay shrimp

**CAESAR SALAD** {8.5}

Romaine hearts, anchovy, fresh grated parmesan with housemade lemon caesar dressing.

WITH \*AHI, SHRIMP OR SALMON {17.5}

**ROASTED VEGGIE CHOPPED SALAD**

WITH SHRIMP {17.5} WITH 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 Italian vinaigrette

**WEDGE SALAD WITH BACON** {9.5}

Blue cheese dressing, grape tomato, onion. Add bay shrimp \$7

**HEIRLOOM TOMATO & BURRATA** {14}

Pesto, olive oil, red onion, smoked sea salt

## SEASONAL SPECIAL: A TASTE OF LOUISIANA

**SHRIMP & CHICKEN GUMBO** {24}

Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with sassafras leaf over rice

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

**CHIPOTLE BLACKENED REDFISH** {27}

Red drum from the Gulf, chipotle dirty rice, and sweet corn and avocado relish

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

## FAVORITES

**MEDITERRANEAN SWORDFISH** {29.5}

Fingerling potatoes, baby carrots, chermoula, kalamata olives and tomato salad

**CEDAR PLANK SALMON** {25.5}

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

**RAINBOW TROUT AMANDINE** {22}

Crusted with toasted almonds and sautéed, with scalloped potatoes and sautéed vegetables

**PRAWN LINGUINE** {19.5}

Grape tomatoes, basil, garlic and tomato broth

**SAN FRANCISCO CIOPPINO** REG {23} LRG {27.5}

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

**GEMELLI PASTA WITH SHRIMP & SCALLOPS** {22}

Oyster mushrooms, asparagus, pesto cream

**\*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 LEGS** {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}

**SNAPPER (ROCKFISH), CA** {19}

**SANDDABS, SAUTÉED, CA** {18}

**RAINBOW TROUT, IDAHO** {18.5}

**SALMON, ATLANTIC, BC** {19.5}

**SHRIMP SKEWER** {19.5}

**SWORDFISH, PACIFIC** {28.5}

**MAHI MAHI, PACIFIC** {24.5}

**SHRIMP & SCALLOP SKEWER** {23.5}

**\*AHI TUNA, PACIFIC** {26.5}

**SEABASS, AUSTRALIAN** {24}

**SCALLOP SKEWER** {27.5}

**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

## MEAT & POULTRY

**CHICKEN "UNDER A BRICK"** {19.5}

Herb crusted Mary's chicken with parsley, rosemary, lemon-thyme and garlic, with sautéed broccolini and scalloped potatoes

**ANGUS NY STEAK (14oz)** {32.5}

Blue cheese butter, wilted spinach and scalloped potatoes

**USDA PRIME TOP SIRLOIN** {24}

Grilled and served with scalloped potatoes, asparagus, charred grape tomatoes and shallot herb 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

**STEAK & LOBSTER** {60}

Grilled 14oz Angus New York Steak and 11oz Rock Lobster Tail, served with scalloped potatoes and broccolini

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](http://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.

AN OPTIONAL 18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE FOR YOUR CONVENIENCE. SPLIT PLATE CHARGE \$3.00. OUTSIDE DESSERT/CAKE CUTTING FEE \$2.00 PER PERSON.

## FISH & CHIPS

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

**HIGH SPOT BEER BATTERED FISH & CHIPS** {17}

**PANKO OR COCONUT SHRIMP** {17.5}

**PANKO CALAMARI STEAK** {16.5}

**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}

**DESSERT OF THE MONTH** {8}



# BOTTOM'S UP

@bluewatergrill\_ #EatMoreSeafood

## HANDCRAFTED

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

### 'AMERICAN MULE {11.5}

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 {11.5}

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

### CAPTAIN'S MAI TAI {11.5}

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

### 'CUCUMBER MOJITO {11.5}

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

### 'SERRANO MARGARITA {11.5}

Don Benito 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 {11.5}

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>B R E W S K I S</b>	<b>DRAFT BEER 16oz</b>	
	<b>BUD LIGHT</b>	{6}
	<b>HIGH SPOT, 289 BLONDE HIGH SPOT, 14 MILE PALE ALE HIGH SPOT, 182 IPA STELLA ARTOIS MOTHER EARTH HONCHO HEFE HEFEWEIZEN FIRESTONE DOUBLE BARREL ALE</b>	{6.5}
	<b>MISSION BREWERY SHIPWRECKED DIPA</b>	{8}
	<b>BOTTLED BEER 12oz</b>	
	<b>AMSTEL LIGHT / HEINEKEN / SIERRA NEVADA / PACIFICO / SAMUEL ADAMS / BLUE MOON / GUINNESS / WYDER'S PEAR CIDER / BUDWEISER / MICHELOB ULTRA / COORS LIGHT</b>	{5}
	<b>BECK'S (NON-ALCOHOLIC)</b>	{4.25}

## 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

## BLUEWATER JUGS

### BLUEWATER PUNCH LITRE {30}

Cruzan Dark Rum, Cruzan Silver Rum, Funkin Passion Fruit, fresh pineapple juice, fresh orange juice and orgeat

### WHITE SANGRIA LITRE {30}

Cruzan Silver Rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin white peach purée

## BEVERAGES

### PANNA 1 LITRE {5.5}

### SAN PELLEGRINO 500ML {3.5} 1 LITRE {5.5}

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

## A BUNCH OF STRAIGHT SHOOTERS

### \*MICHELADA OYSTER SHOOTER {4}

Salted rim, beer, lime, worcestershire and tabasco

### \*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

## 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, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon . . . . 8.5 / 30

### WHITE VARIETALS

Stella Pinot Grigio, Italy, '16 . . . . . 9 / 31  
Kungfu Girl Riesling, Washington, '16 . . . . . 9 / 32  
Sables d'Azur, Rose, Provence France, '16 . . . . . 9 / 34  
Acrobat Pinot Gris, Oregon, '15 . . . . . 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  
Dr. Loosen, Riesling, Germany, '15 . . . . . 32  
Andrew Murray, Rosé, Santa Ynez, '15 . . . . . 37  
King Estate Pinot Gris, Oregon, '16 . . . . . 38  
Maso Poli Pinot Grigio, Italy, '15 . . . . . 40

### SAUVIGNON BLANC

Bianchi, Monterey, '15 . . . . . 9 / 33  
Oyster Bay, New Zealand, '17 . . . . . 9.5 / 35  
St. Supery, Napa, '16 . . . . . 11 / 42  
Mirror, Napa, '15 . . . . . 12 / 46  
Rusack Vineyards, Santa Barbara, '15 . . . . . 47  
Michel Redde Sancerre, France, '16 . . . . . 49  
Duckhorn, Napa, '16 . . . . . 52  
Lail "Blueprint", Napa, '15 . . . . . 62

### CHARDONNAY

William Hill, Central Coast, '15 . . . . . 9 / 32  
Tolosa No Oak, Central Coast, '15 . . . . . 10 / 38  
Talbot Kali Hart "Estate Grown", Monterey, '15 . . . . . 10 / 38  
Gainey, Sta. Rita Hills, '15 . . . . . 11 / 42  
Carte Blanc, Sonoma, '14 . . . . . 14 / 54  
Trefethen, Napa, '15 . . . . . 14 / 54  
Maddalena, Monterey, '15 . . . . . 29.5  
Rusack Vineyards, Santa Barbara, '15 . . . . . 42  
Thieriot Wines, Santa Ynez Valley, '14 . . . . . 44  
Rombauer, Carneros, '16 . . . . . 55  
Swanson, Napa, '14 . . . . . 55  
Jordan, Russian River, '15 . . . . . 58  
Babcock "Top Cream", Sta. Rita Hills, '14 . . . . . 58  
Albatross Ridge Estate, Carmel Valley, '12 . . . . . 62  
Cakebread Cellars, Napa, '15 . . . . . 70  
Kistler "Les Noisetiers", Sonoma Coast, '15 . . . . . 87  
Pahlmeyer, Napa, '14 . . . . . 97  
Sea Smoke, Sta. Rita Hills, '14 . . . . . 97

### PINOT NOIR

Castle Rock, Monterey, '15 . . . . . 9 / 33  
Oyster Bay, New Zealand, '15 . . . . . 10 / 38  
La Crema, Monterey, '15 . . . . . 12.5 / 48  
Babcock, Santa Barbara, '15 . . . . . 13 / 50  
Melville Estate, Sta. Rita Hills, '14 . . . . . 16 / 62  
We Believe, Russian River, '13 . . . . . 40  
Carte Blanc, Russian River, '14 . . . . . 42  
Adelsheim, Oregon, '14 . . . . . 51  
Gary Farrell, Russian River, '14 . . . . . 66  
Beaux Freres, Oregon, '14 . . . . . 86  
Kistler, Russian River, '14 . . . . . 86  
Sea Smoke, Sta. Rita Hills, '14 . . . . . 117

### MERLOT

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

### CABERNET SAUVIGNON

Avalon, CA, '15 . . . . . 9 / 32  
Maddalena, Paso Robles, '12 . . . . . 10.5 / 40  
Napa Cellars, Napa, '15 . . . . . 15 / 58  
Justin, Paso Robles, '15 . . . . . 42  
Beringer "Knights Valley", Napa, '14 . . . . . 44  
Flora Springs, Napa, '14 . . . . . 51  
Jordan, Alexander Valley, '13 . . . . . 86  
Joseph Phelps, Napa, '14 . . . . . 98  
Opus One, Napa, '11 . . . . . 327

### RED BLENDS/VARIETALS

Postales Malbec, Patagonia, Argentina, '16 . . . . . 9 / 31  
Conundrum, CA, '15 . . . . . 9 / 34  
Gagliole "Rubiolo" Chianti Classico, Italy, '15 . 12 / 46  
Duckhorn, Paradox, Napa, '14 . . . . . 70  
Seghesio, Zinfandel, Sonoma, '15 . . . . . 41  
Ridge "Three Valleys", Zinfandel, Sonoma, '14 . . . . . 42  
Rusack Vineyards "Ballard Estate", Syrah, Santa Barbara, '14 . . . . . 42

## BUBBLY

Michelle Brut, Washington, NV . . . . . 8 / 30  
Ruffino Prosecco, Italy, NV . . . . . 9 / 34  
Roederer, Alexander Valley, NV . . . . . 40  
Schramsberg, Blanc de Blancs, Napa, '14 . . . . . 59  
Veuve Clicquot "Yellow Label", France, NV . . . . . 98

WINE VINTAGES SUBJECT TO CHANGE.