



STARTERS

Clams Casino, topped with a blend of cheeses, bacon, & diced peppers & broiled till bubbly 10

Crab Dip, blend of cheeses & fresh crab served with a toasted baguette 11

Bacon Wrapped Scallops, served with our house horsey sauce GF 10

Onion Rings, heaping portion, hand cut, ale battered & fried served with horsey sauce 7

Calamari, Fresh & Local ale battered & fried, tubes & tentacles, served with horsey & marinara 10

Wings, choice of BBQ, Mild, Medium, or Hot, served with carrots, celery & blue cheese dressing 9

Broiled Combination, sampling of crab dip, bacon wrapped scallops, clams casino, & miniature crab cakes served with accompanying sauces 14

Beer Cheese & Pretzels, cheddar cheese ale dip served with warm, soft pretzels 8

Mussels, 1 pound prepared with garlic, lemon, Roma tomatoes tossed in a white wine butter broth served with garlic toast 11

Shrimp, half pound steamed peel & eat, served with Old Bay & cocktail sauce GF 11

Blackened Tuna Bites, served with our black bean & corn salsa and spicy mustard GF 12

Broccoli Bites, cheddar cheese and broccoli blended, hand breaded, and fried 8 **STAFF FAVORITE!**

Bruschetta, Fresh vine ripened Roma tomatoes, minced garlic, onions, balsamic vinegar, olive oil, basil, & asiago cheese, served on toasted baguettes 8

Mozzarella Sticks, hand breaded & served with house marinara 7

SOUPS

French Onion, house recipe topped with homemade croutons and provolone cheese 5

Soup du jour, please ask your server for today's selections market price



SALADS

Blue Water House, our version of 'The Wedge', butter leaf greens, applewood smoked bacon, avocado, red onions & diced tomatoes, drizzled with our BWG pepper parmesan dressing GF 9

Bleu Cheese Salad, mixed greens, candied walnuts, julienned carrots, raisins, gorgonzola crumbles, served with our sweet balsamic dressing GF 10/5

Spinach Salad, served with our honey mustard vinaigrette, egg, toasted almonds, red onions, mozzarella cheese, and applewood smoked bacon GF 9/5

Caesar, romaine, asiago cheese, house croutons served with our caesar dressing 7/4

Oyster Salad, ale battered fried oysters over mixed greens, with tomatoes, cucumbers, julienned carrots, red onions, & cheddar cheese served with our buttermilk ranch 13

Cajun Chopped, romaine, onions, pico de gallo, black bean & corn salsa, avocado & pepper jack tossed in our Southwest Ranch, served in a seasoned tortilla bowl 8

.....served with blackened chicken 14

.....served with blackened shrimp 18

Cobb Salad, romaine tossed in our buttermilk ranch, tomatoes, egg, avocado, bacon, gorgonzola cheese & served with diced chicken 13

Check out today's Fresh Fish Board & Daily Blackboard Specials



OPEN DAILY

MONDAY-SATURDAY 11:30- 9PM
 (January-May we close at 8pm)

SUNDAY 11:30-8pm
 (year round)



Mains

SEAFOOD

Shrimp & Scallop Imperial, broiled shrimp & scallops topped with our crab imperial sauce, served with 2 sides **GF** 24

Fish & Chips, ale-battered white fish served with tarter sauce, Idaho fries & coleslaw 17 Full / 10 Petite Portion

Oysters, a generous portion, ale-battered, served with tarter or cocktail sauce & 2 side dishes

Market Price

Flounder, fried to a golden brown, light & flaky, served with tarter sauce & 2 side dishes 16

Coconut Shrimp, panko & coconut breaded fried shrimp served with our sweet honey aioli

Full Portion served with 2 side dishes 20

Petite Portion served with 1 side dish 13

Stuffed Flounder, with jumbo lump crab imperial, served with 2 side dishes **GF** 20

Fried Shrimp
 ale-battered & fried, served with
 homemade cocktail sauce
 Full Portion 20
 Petite Portion 12

HOMESTYLE FAVORITES

Full Portion served with 2 side dishes
 & Petite Portion is served with 1

BBQ Ribs, full or half rack of our seasoned & slow roasted pork ribs, topped with a tangy BBQ sauce **GF** 20 Full / 15 Petite

BWG Meatloaf, home-style recipe topped with our beef & mushroom gravy 16

Chicken Tenders, generous portion, ale battered & fried served with your favorite sauce 13 Full / 8 Petite

ON IT'S OWN

Fried Shrimp (5) ...9 Grilled Shrimp Skewer (6) **(GF)**...9

Crab Imperial (4oz)...9 6oz. Coconut Shrimp (5)...10

Chicken Breast **(GF)** ...6 (grilled, blackened, or fried)

Sautéed or Fried Onions...1 Sautéed Mushrooms...2

Ask about our
Local, Grass-Fed Beef
 options available today

GF=
 Gluten
 Free

HOUSE FAVORITES

Blue Water Pasta, jumbo shrimp & lump crab tossed in an asiago cream sauce with tomatoes, spinach, carrots & mushrooms over penne pasta

22 Full Portion/ 15 Petite Portion

Pasta Primavera, fresh veggies sautéed in either

house marinara or our

asiago cream over

fettuccine

16 Full/9 Petite Portion

Seafood Jambalaya,

chef's choice of fresh fish & shellfish with andouille sausage over rice creole in a traditional tomato broth with onions & peppers
 22 Full / 15 Petite

Chicken Roulades,

applewood bacon wrapped & stuffed with spinach, sun-dried tomatoes & fresh mozzarella topped with a roasted red pepper cream sauce served with 2 side dishes

18

Touch of Tuscany,

sun-dried tomatoes, fresh spinach, grilled chicken & sautéed shrimp in our pesto cream sauce over fettuccine

21 Full/ 14 Petite

Grilled Pork Chop, bone-in & seasoned, topped with our apple & walnut chutney & served with 2 sides **GF** 19

& Grits Options

Ale-battered Fried Green Tomatoes, Cheddar Grits, and a Creamy Tomato Puree 10

Pair with Blackened Shrimp..... 19

Pair with Blackened Chicken..... 16

Pair with any of our Fresh Fish Options... Market Price

SIDE DISH OPTIONS 3

Risotto Cake **GF** Coleslaw **GF**

Idaho or Sweet Potato Fries

Apple Sauce chilled **GF**

Mac n' Cheese

Honey Bourbon Whipped

Sweet Mashers

Yukon Gold Mashed Potatoes **GF**

Veggie of the Day **GF**

Steamed Broccoli **GF** Baked Potato **GF**

Add our house
 side salad or
 caesar salad for
 an additional
 1