

### appetizers

**SUGAR SHACK SHRIMP™**  
sweet and spicy, crispy fried shrimp

**OUR FAMOUS HOMEMADE 3 CRAB - LOBSTER CAKE!**  
with jumbo lump, king and stone crab  
served with Palm Island remoulade

**CRUNCHY CALAMARI**  
with gulf shrimp, sliced cherry peppers and  
sweet & sour citrus sauce

**“MORNING AFTER” MUSSELS**  
bloody mary broth, jalapeño - citrus spiced vodka

**ISLAND STYLE EGGROLLS**  
chicken, mango, pepper and guava stuffed eggrolls  
served with pineapple yum yum and soy dipping sauce

**BIG STACK**  
of homemade onion rings, chipotle BBQ

**PANAMA WHITES**  
7 large gulf shrimp with home made cocktail sauce

**SHRIMP NACHOS**  
sauteed gulf shrimp, crispy tortilla chips, nacho cheese sauce,  
jalapeños, fresh tomatoes, salsa, cilantro, green onion,  
olives and grated cheese

**WASABI “POPCORN ENCRUSTED” TUNA TATAKI**  
with wonder broth and pickled ginger

**TEQUILA ROASTED OYSTERS**  
with “chal-a-peño” stuffing and pepper jack cheese

**KING CRAB COCKTAIL**  
yuzu mustard sauce

### oysters

DABOB BAY, Washington State

PENN COVE, Washington State

BLUE POINT, Long Island, New York

WIANNO, Nantucket Sound

#1 COMBO 1 of each (4)

#2 COMBO 2 of each (8)

### soups & salads

CRAB AND CORN CHOWDER

FRESH TOMATO SOUP

**BIG GREEN SUMMER SALAD**  
with cucumbers, radishes, carrots and tomato  
with your choice of dressing

**APPLE, WALNUT, ROMAINE**  
blue cheese dressing black pepper and prosciutto

**CLASSIC CAESAR**  
grana padana cheese, homemade croutons

**THE BIG UGLY**  
iceberg, heirloom “ugly” tomatoes, bacon, carrots,  
blue cheese dressing, berry balsamic

**BISTRO SALAD**  
mixed greens, watermelon, pecans, sunflower seeds,  
chevré cheese, raspberry -yuzu dressing  
Half • whole

**BLACKENED SALMON**  
mixed greens, arugula, cucumber, bacon, tomato,  
maple - miso dressing

**VEGGIE CAESAR**  
with roasted red peppers, zucchini and red onions, avocado,  
mushrooms and tomatoes tossed in a classic caesar dressing  
with croutons, parmesan cheese and romaine lettuce  
add chicken • add shrimp

### sushi

**3 CRAB CALIFORNIA ROLL**  
with king crab, blue crab, snow crab, mango, cucumber and green onion  
Served with ponzu and yum yum sauces

**EVERYTHING BAGEL**  
smoked salmon, cream cheese and avocado

**SPICY TUNA ROLL**  
fresh chopped tuna tossed in a spicy yum yum with  
jasmine scented rice wrapped in nori

**TEMPURA HAMACHI ROLL**  
with Tuna Volcano

**DRUNKEN CATERPILLAR ROLL**  
BBQ eel, spicy shrimp and cucumber wrapped in avocado

Please alert your server to any food allergies you may have • 20% gratuity will automatically be added for parties of 5 or more.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illnesses from raw oysters, and should eat oysters fully cooked.

If unsure of your risk, consult your physician. Blue Water Bistro Dinner Menu 11.26.13

### CULINARY CONCEPTS

*Creating Incredible Memories ... One Bite At A Time!™*

# Blue Water Bistro

**eat fish ... live long!**

## fresh catch

### **Prepared Grilled or Blackened!**

Served with your choice of roasted sweet potato or sea salt baked potato. Plus choice of sauce and side!

#### LONGFIN TILAPIA

White or pinkish flesh, firm, sweet, low in fat & mild in flavor

#### HONG KONG

#### HADDOCK, SEARED

Clean North Atlantic white fish, tender and flaky

#### MASSACHUSETTS

#### ATLANTIC SALMON

Rich and buttery tasting, tangerine orange color

#### CANADA

#### MAHI MAHI

Moist, flaky, mild flavor, delicate texture, excellent natural flavor

#### GULF OF MEXICO

#### SHRIMP & SCALLOPS

Gulf coast prawns and Canadian deep water scallops

#### GULF / ATLANTIC

#### GULF GROUPER

Meaty, flavorful, very mild, white and flaky

#### GULF WATERS

#### AHI TUNA

Deep red in color, dense & firm, tender, full flavored and meaty flavor

#### HAWAII

## chicken & pasta

#### CAPELLINI POMODORO

angel hair pasta tossed with a fresh citrus butter sauce, sautéed tomatoes, garlic, homemade mozzarella bocconcini and basil  
add chicken • add shrimp

#### CHICKEN DANNY

grilled breast of chicken with chevré cheese, roasted mushrooms, spinach, hearts of artichoke, sun dried tomatoes and fettuccine in a sauce accented with sweet basil and lemon

#### SPICY LINGUINI AND CRAB

A new twist on an old favorite  
jumbo blue lump and king crab, jalapeño and parmesan

#### KUNG PAO

spaghetti with sauteed garlic, green onions, peanuts and hot red chiles  
add chicken • add shrimp • add chicken and shrimp

#### SCAMPI TAGLIOLINI

sauteed shrimp with garlic, white wine and lemon tossed with tagliolini pasta, parsley and parmesan

## grills

#### NY STRIP STEAK

12oz. (corn fed) center cut with choice of 2 sides

#### FILET OF BEEF

6oz. (corn fed) center cut with choice of 2 sides

#### BREAST OF CHICKEN

8oz. free range breast of chicken with choice of 2 sides

#### CLASSIC BURGER

½ lb burger, lettuce, tomato & onion served on a fresh brioche bun with french fries and bistro slaw  
add cheese

## specialties

#### FISH AND CHIPS

battered and fried white fish  
served with french fries, slaw, malt vinegar and tartar sauce

#### BUTTERMILK FRIED SHRIMP

10 gulf shrimp, french fries cocktail sauce and cole slaw

#### BLACKENED SALMON

bourbon brown sugar glaze, with a green tomato-salsa, roasted butternut squash, and a jalapeño pecan butter sauce

#### MAHI MAC

macadamia encrusted mahi mahi, pineapple togarashi sauce, watermelon chow chow and island rice

#### THAI LOBSTER

fresh half Maine lobster and sauteed gulf shrimp in a classic Thai peanut sauce with kaffir lime, chiles, Thai noodles, cilantro and peanuts

#### CLASSIC SNOW CRAB DINNER

with bistro slaw and  
your choice of fries, sea salt baked potato or roasted sweet potato

#### SEARED TUNA

coconut - pineapple rice, togarashi butter sauce, ponzu, wasabi and ginger

#### FRESH GROUPER SCAMPI

black grouper, gulf shrimp, sun dried tomato - white wine sauce and linguini

#### PARMESAN CRUSTED FLOUNDER

with spaghetti and white wine "piccata"

#### COCONUT SHRIMP TILAPIA

grilled tilapia stuffed with crab imperial  
served with hand breaded coconut shrimp, jasmine rice and "zip zap" sauce

#### SHRIMP TRIO

shrimp scampi, shrimp cocktail and fried shrimp  
served with cocktail sauce and your choice of french fries, roasted sweet potato or sea salt baked potato

#### CAJUN CATCH

blackened and broiled Haddock served with a squeeze of lemon, french fries and vegetable of the day

#### BISTRO VEG PLATE

pick 7 sides from our incredible selection below

## sides

Steamed Broccoli  
Market Fresh Vegetable  
Roasted Sweet Potato  
Sea Salt Baked Potato  
Brown Rice Stir Fry  
Coconut Sticky Rice

Ugly Tomato EXVO  
Onion Rings  
Fresh Zucchini Pomodoro  
Roasted Butternut Squash  
French or Sweet Potato Fries  
Corn & Parmesan Cous Cous

## add on's

Lobster Tail  
Grilled Shrimp  
Grilled Scallops  
Crab - Lobster Cake

## sauces

Wasabi Citrus Soy  
Mango Sweet and Sour  
Lemon Butter  
Tartar  
Cocktail  
Pineapple Togarashi  
Tomato Salsa, Cilantro & Lime  
Fresh Tomato, Garlic & Wine  
Jalapeño Pecan