



PRIVATE DINING MENU

RIVER CRAB

BLUEWATERINN



AVAILABLE MONDAY - SATURDAY UNTIL 2PM. NOT AVAILABLE ON SUNDAY.
ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE FOR PARTIES OF 50+ GUESTS.

LUNCH

\$40

STARTERS

PLEASE SELECT ONE

- ☐ Martha's Vineyard Salad
- ☐ Classic Caesar Salad
- ☐ Seasonal Soup
- ☐ Charley's Chowder

ENTRÉES

PLEASE SELECT THREE (FOURTH ENTRÉE +\$4)

- ☐ Chicken Piccata
- ☐ Shrimp Scampi Pasta
- ☐ Seasonal Salmon
- ☐ Cajun Chicken Tortellini
- ☐ Blackened Steak Wedge Salad
- ☐ Blackened Chicken Caesar Salad
- ☐ Mushroom Bolognese (Vegan)
- ☐ Top Sirloin, 8 oz. + \$10 Upgrade
- ☐ Petite Filet Mignon, 6 oz. + \$15 Upgrade

DESSERT + \$8

- ☐ Cheesecake
- ☐ Crème Brulee
- ☐ Key Lime Pie



DOCK 1 DINNER

\$55 PER PERSON ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE FOR PARTIES OF 50+ GUESTS.

STARTERS

PLEASE SELECT ONE

- ☐ Martha's Vineyard Salad
- ☐ Classic Caesar Salad
- ☐ Seasonal Soup
- ☐ Charley's Chowder
- ☐ New England Clam Chowder
- ☐ Wedge Salad + \$3

ENTREÉS

PLEASE SELECT THREE (FOURTH ENTRÉE +4)

- ☐ Mediterranean Chicken
- ☐ Top Sirloin, 8 oz.
- ☐ Seared Salmon
- ☐ Blackened Snapper & Shrimp
- ☐ Mushroom Bolognese (Vegan)
- ☐ Filet Mignon, 6 oz. + \$20
- ☐ Filet Mignon, 8 oz. + \$30

ENHANCEMENTS

- ☐ Add Jumbo Shrimp Scampi Topping + \$7
- ☐ Add Truffle Butter Topping + \$7
- ☐ Add Oscar Style + \$8

DESSERT

PLEASE SELECT ONE (SECOND DESSERT + \$5)

- ☐ Key Lime Pie
- ☐ Crème Brûlée



DOCK 2 DINNER

\$80 PER PERSON ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE FOR PARTIES OF 50+ GUESTS.

APPETIZERS

(display or butlered) - please select two

- | | |
|--|--|
| ☐ Chicken Satay | ☐ Shrimp Cocktail |
| ☐ Crab Cakes | ☐ Dynamite Scallops |

STARTERS

PLEASE SELECT ONE

- | | |
|--|--|
| ☐ Martha's Vineyard Salad | ☐ Chopped Salad |
| ☐ Classic Caesar Salad | ☐ Seasonal Soup |
| ☐ Wedge Salad | ☐ Charley's Chowder |

ENTRÉES

PLEASE SELECT THREE (FOURTH ENTRÉE +4)

- | | |
|---|--|
| ☐ Roasted Chicken | ☐ Crab Stuffed Salmon |
| ☐ King Salmon | ☐ Pork Chop, 14 oz. |
| ☐ Filet Mignon, 6 oz. | ☐ Blackened Snapper with Shrimp |
| ☐ 8 oz. Sirloin with Shrimp Scampi | ☐ Truffle Mushroom Risotto (Vegetarian) |
| ☐ Braised Beef Short Ribs, 6 oz. | ☐ Mushroom Bolognese (Vegan) |

ENHANCEMENTS

- | | |
|--|---|
| ☐ Add Jumbo Shrimp Scampi Topping + \$7 | ☐ Add Oscar Style + \$8 |
| ☐ Add Truffle Butter Topping + \$7 | ☐ Add Maxwell Style + \$10 |

DESSERT

PLEASE SELECT ONE (SECOND DESSERT + \$5)

- | | |
|---------------------------------------|---------------------------------------|
| ☐ Cheesecake | ☐ Key Lime Pie |
| ☐ Crème Brulee | |



DOCK 3 DINNER

\$120 PER PERSON ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE FOR PARTIES OF 50+ GUESTS.

APPETIZERS

(DISPLAY OR BUTLERED) – PLEASE SELECT THREE

- ☐ Seared Tuna
- ☐ Shrimp Cocktail
- ☐ Dynamite Seafood
- ☐ Crab Cakes

STARTERS

PLEASE SELECT TWO

- ☐ Martha's Vineyard Salad
- ☐ Classic Caesar Salad
- ☐ Wedge Salad
- ☐ Chopped Salad
- ☐ Seasonal Soup
- ☐ Charley's Chowder

ENTRÉES

PLEASE SELECT FOUR

- ☐ Ribeye, 14 oz.
- ☐ New York Strip, 14 oz .
- ☐ Filet Oscar, 8 oz.
- ☐ Filet Maxwell, 8 oz.
- ☐ Lobster Tail, 7 oz.
- ☐ Roasted Chicken
- ☐ King Salmon Oscar
- ☐ Sea Bass
- ☐ Blackened Snapper with Shrimp
- ☐ Surf & Turf (6 oz. Filet Mignon, 5 oz. Tail)
- ☐ Mushroom Bolognese (Vegan)

DESSERT

PLEASE SELECT TWO

- ☐ Carrot Cake
- ☐ Crème Brûlée
- ☐ Chocolate Butter Cake
- ☐ Dark Chocolate Mousse
- ☐ Cheesecake



HORS D'OEUVRES

HOT SELECTIONS

□ Baked Brie en Croute	
toast points • 2.2 lb. wheel	\$75
□ Spinach & Artichoke Dip	
toast points	\$75
□ Chicken Satay	
peanut dipping sauce • 50 pieces	\$125
□ Vegetable Egg Rolls	
crispy fried wontons • 50 pieces	\$100
□ BBQ Bacon Wrapped Shrimp	
chipotle bbq sauce • 25 pieces	\$150
□ Miniature Beef Wellingtons	
50 pieces	\$250
□ Hibachi Chicken Skewers	
50 pieces	\$110
□ Asian Dumplings	
shiitake mushroom • 50 pieces	\$100
□ Mini Crab Cakes	
50 pieces	\$300
□ Granny Dee's Meatballs	
marinara suace, whipped ricotta, basil	
25 pieces	\$115

SUSHI SELECTIONS

24 pieces • \$70 | 48 pieces \$135

- California Roll
- Vegetable Roll

COLD SELECTIONS

□ Charcuterie Board	
Serves approx. 25	\$150
□ Tomato Bruschetta	
50 pieces	\$50
□ Raw Oysters on the Half Shell	
50 pieces	\$150
□ Fresh Seasonal Fruit Tray	
Serves approx. 25	\$75
□ Fresh Vegetable Crudites	
house-made Ranch•Serves approx. 25	\$75
□ Artisan Cheese Platter	
Serves approx. 25	\$125
□ Iced Shrimp Cocktail	
50 pieces • \$100 100 pieces • \$190	

ALCOHOLIC BEVERAGE SERVICE OPTIONS

HOSTED (CONSUMPTION) BAR

COCKTAILS ARE CHARGED ON A CONSUMPTION BASIS AND BILLED ON THE MAIN TAB;
HOST MAY SPECIFY OFFERINGS AND TIMEFRAME TO SUIT THE NEEDS OF THE EVENT;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP & BARTENDER CHARGE

CASH BAR

INDIVIDUAL GUESTS ARE CHARGED PER DRINK AS IT IS SERVED TO THEM;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP & BARTENDER CHARGE

OPEN (PACKAGE) BAR

SET PRICE PER PERSON • AFTERNOON PRICING | EVENT MUST CONCLUDE BY 3:30PM
FOR THE SAFETY OF OUR GUESTS, AND TO ENSURE A PLEASANT EVENT, WE DO NOT OFFER SHOT SERVICES

BEER & WINE PACKAGE

BUD LIGHT, YUENGLING, PREMIUM HOUSE LABEL RED & WHITE WINE

Afternoon pricing • 2 hours | 22 • 3 hours | 25 • 4 hours | 27 • 5 hours | 30

Evening pricing • 2 hours | 24 • 3 hours | 27 • 4 hours | 29 • 5 hours | 32

STANDARD BAR

HOUSE BRAND VODKA, GIN, RUM, TEQUILA, BOURBON & SCOTCH, BUD LIGHT, YUENGLING,
PREMIUM HOUSE LABEL RED & WHITE WINE

Afternoon pricing • 2 hours | 24 • 3 hours | 30 • 4 hours | 32 • 5 hours | 36

Evening pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 36 • 5 hours | 40

PREMIUM BAR

INCLUDES ALL STANDARD ITEMS PLUS: ABSOLUT, TITO'S, BEEFEATER, TANQUERAY, JOHNNIE WALKER RED,
JOSE CUERVO GOLD, HENNESSY VS, JACK DANIELS, BACARDI, CAPTAIN MORGAN
SELECT IMPORT BEERS (HEINEKEN, CORONA)

Afternoon pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 40 • 5 hours | 44

Evening pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 44 • 5 hours | 48

DELUXE BAR

INCLUDES ALL PREMIUM ITEMS PLUS: GREY GOOSE, BELVEDERE, BOMBAY SAPPHIRE, BULLEIT,
JOHNNIE WALKER BLACK, GLENLIVET 12 YR., CROWN ROYAL, SAUZA GOLD, REMY MARTIN VSOP,
SELECT PREMIUM BEERS (GUINNESS)

Afternoon pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 42 • 5 hours | 46

Evening pricing • 2 hours | 36 • 3 hours | 42 • 4 hours | 46 • 5 hours | 50

OPEN (PACKAGE) BAR UPGRADES

Cordial Station • select premium after dinner cordials during the final hour • +\$10 per person

Signature Cocktail • your personal signature cocktail, butlered for 30 minutes • +\$5 per person

BEVERAGE BOWLS

APPROXIMATELY 25 SERVINGS PER BOWL

Mimosa Punch • 75

Bloody Mary • 125

Champagne Fruit Punch • 75

Sangria • 125

Pink Lemonade • non-alcoholic • 40

Fruit Punch • non-alcoholic • 50



HOLIDAY COCKTAILS

Fireside Peach Rita

Casamigos Reposado Tequila, Liber & Co. Yakima Valley
Peach, Cointreau Orange Liqueur, Angostura & Hellfire
Bitters, fresh lime

Snow-Jito (zero proof option)

Fluère Spiced Cane Rum Alternative, Monin Spiced Brown
Sugar, Fever-Tree Ginger Beer, mint, lime



WEDDING PLATED LUNCH

\$75 PER PERSON

(EVENT MUST CONCLUDE BY 4PM)

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE, STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- ☐ Fresh Vegetable Crudites
- ☐ Assorted Domestic Cheese & Crackers

SOUP

AVAILABLE FOR ADDITIONAL CHARGE; A COMPLIMENTARY SOUP COURSE UPGRADE IS AVAILABLE WHEN A SINGLE ENTRÉE SELECTION IS MADE.

- ☐ Charley's Chowder • \$5 per person
- ☐ New England Clam Chowder • \$5 per person

SALAD

PLEASE SELECT ONE

- ☐ Classic Caesar Salad
- ☐ Martha's Vineyard Salad

ENTRÉES

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED; NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4); EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- ☐ Bronzed Salmon
- ☐ Mediterranean Chicken
- ☐ Parmesan Snapper & Shrimp
- ☐ Mushroom Bolognese (Vegan)
- ☐ Petite Filet Mignon, 6 oz.
- ☐ Seasonal Ravioli



WEDDING RECEPTION TIER ONE

\$90 PER PERSON

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE, STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- ☐ Fresh Vegetable Crudites
- ☐ Assorted Domestic Cheese & Crackers
- ☐ Asian Dumplings* Shiitake Mushroom
- ☐ Hibachi Chicken Skewers*
- ☐ Vegetable Egg Rolls*

*HOT APPETIZERS INCLUDE BUTLER SERVICE

SOUP

AVAILABLE FOR ADDITIONAL CHARGE; A COMPLIMENTARY SOUP COURSE UPGRADE IS AVAILABLE WHEN A SINGLE ENTRÉE SELECTION IS MADE.

- ☐ Charley's Chowder • \$5 per person
- ☐ New England Clam Chowder • \$5 per person

SALAD

PLEASE SELECT ONE

- ☐ Classic Caesar Salad
- ☐ Martha's Vineyard Salad

ENTRÉES

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4);
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- | | |
|---|---|
| ☐ Seared Sea Bass | ☐ Roasted Chicken |
| ☐ Parmesan Snapper & Shrimp | ☐ Seasonal Ravioli |
| ☐ Crab Stuffed Salmon | ☐ Mushroom Bolognese (Vegan) |
| ☐ Petite Filet Mignon, 6 oz. | |



WEDDING RECEPTION TIER TWO

\$100 PER PERSON

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE, STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- ☐ Fresh Vegetable Crudités
- ☐ Artisan Cheese Platter
- ☐ Mini Beef Wellingtons*
- ☐ Hibachi Chicken Skewers*
- ☐ BBQ Bacon Wrapped Shrimp

*HOT APPETIZERS INCLUDE BUTLER SERVICE

SOUP

AVAILABLE FOR ADDITIONAL CHARGE; RECEIVE COMPLIMENTARY SOUP COURSE UPGRADE IS AVAILABLE WHEN A SINGLE ENTRÉE SELECTION IS MADE.

- ☐ Charley's Chowder
- ☐ New England Clam Chowder

SALAD

PLEASE SELECT ONE

- ☐ Chopped Salad
- ☐ Martha's Vineyard Salad

ENTRÉES

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4);
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- | | |
|--|--|
| ☐ Roasted Chicken | ☐ Halibut |
| ☐ King Salmon | ☐ Pork Chop, 14 oz. |
| ☐ Filet Mignon, 8 oz. | ☐ Snapper Hemingway |
| ☐ 6 oz. Filet Mignon with Shrimp Scampi | ☐ Truffle Mushroom Risotto (Vegetarian) |
| ☐ Seared Sea Bass | ☐ Mushroom Bolognese (Vegan) |
| ☐ Braised Beef Short Ribs, 6 oz. | |