

CHOWDER

CLAM CHOWDER {CUP 11.5} {BOWL 14.5}

Sea clams, cream, celery, potato, onion and herbs

MANHATTAN CLAM CHOWDER {CUP 11.5} {BOWL 14.5}

Zesty tomato with clams, potato, onion and herbs

▶ TRY HALF & HALF! ▶ BRING HOME A QUART WITH BREAD

SHARE PLATES

*OYSTERS ON THE HALF SHELL {23} GF TRY PAN FRIED!

Mix and match a ½ dozen from today’s selection

*PONZU SASHIMI SEA SCALLOPS {21}

“Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {19.5} GF

Creamed spinach, Romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5} GF

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22} GF

Clams, mussels or a combo in white wine, garlic, butter and parsley

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with housemade cocktail sauce and chive oil

*CAJUN-SEARED AHI TUNA {23} 🔥

Asian slaw, wasabi mayo, ponzu sauce, kaiware sprouts and cilantro vinaigrette

CRISPY CALAMARI FRITTI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} 🔥

Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

GRILLED SPANISH OCTOPUS {22} GF

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

*SEARED SCALLOPS W/JALAPEÑO AIOLI {22} GF 🔥

Tomato oil, chopped cilantro and bacon

FIRECRACKER SHRIMP {16}

Crispy shrimp tossed with sweet and spicy chili sauce

GREENS

ADD SALMON {12.5} CHICKEN OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25} GF

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

*TUSCAN SEARED TUNA SALAD {22} GF

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, Tuscan vegetable medley, and feta crumbles

GRILLED CHICKEN FALL CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13} 🔥🥗🥗🥗 V GF

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD {15} 🔥🥗🥗🥗 V GF

Bacon, blue cheese dressing, grape tomatoes, red onion

FRESH SUSHI

ASK TO SEE OUR FULL SUSHI MENU

*BLUEWATER ROLL {18}

Spicy tuna, cucumber and avocado topped with hamachi sashimi, masago and ponzu

*SEÑORITA ROLL {18}

Tempura shrimp, krab mix and avocado, topped with raw ahi, sriracha and eel sauce

*SPICY TUNA TARTARE {18}

Served on crispy rice, spicy aioli, green onions, avocado and red tobiko

*SPICY AVALON ROLL {16}

Yellowtail, cucumber, avocado, topped with jalapeño and carrot

TODAY’S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR GF GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon and caper beurre blanc

NANTUCKET JUMBO SHRIMP {28}

Filled with savory crab stuffing over grits with Old Bay butter

PETRALE SOLE AMANDINE, OR {28.5}

Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and broccolini

SAUTÉED WALLEYE, CANADA {32}

Lightly floured, served with green beans and scalloped potato

CEDAR PLANK SALMON, NORWAY {34} GF

Salmon cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and broccolini

CAJUN AUSTRALIAN BARRAMUNDI SEABASS {38} 🔥 GF

Grilled over white rice, topped with arugula and crab salad with jalapeño mango vinaigrette

*TOGARASHI SPICED TUNA {38} 🔥

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

MISOYAKI BUTTERFISH, BLACK COD, PACIFIC {39.5}

Miso glazed and served with green beans, white rice and eel sauce with green onion, cilantro and daikon sprouts

BLACKENED SWORDFISH, PACIFIC {40} 🔥 GF

Green rice, tomato oil, roasted corn and avocado relish

WALNUT CRUSTED HALIBUT, AK {42}

Orange zest and walnut crusted with lemon caper butter served with scalloped potatoes and broccolini

*PAN-SEARED SEA SCALLOPS {42} GF

Goat cheese grits, sweet corn, asparagus and chive oil

SEASONAL SPECIAL

A TASTE OF SPAIN

SEAFOOD PAELLA VALENCIANA {32} 🔥

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice with saffron, petite peas and red piquillo peppers

▶ SUGGESTED WINE PAIRING: PACO AND LOLA, ALBARIÑO, SPAIN...13 / 19.5 / 50 ◀

FAVORITES

BEER-BATTERED ALASKAN COD {25}

Served with french fries and coleslaw

FISHERMAN’S PLATTER {30}

Panko prawns, scallops and beer-battered cod

PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

FRIED IPSWICH CLAMS {36}

Fried in a lightly seasoned flour with french fries and coleslaw

PRAWN LINGUINE {24}

Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter

GEMELLI PASTA WITH SHRIMP & SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and romano

LOBSTER ROLL {32}

Cold New England or hot-buttered Rhode Island on a toasted brioche bun with fries or coleslaw

SAN FRANCISCO CIOPPINO {38} GF

Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

MAINE LOBSTER 1½LB {67.5} GF

Steamed, split, and served with melted butter and choice of two sides

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF

Steamed with melted butter and choice of two sides

GRILLED LOBSTER TAIL 10 OZ {62} GF

Served with melted butter and choice of two sides

HOUSEMADE DESSERTS

KEY LIME PIE {13}

CREME BRÛLÉE {12} GF

BREAD PUDDING {12}

JAVA MUD PIE {15}

SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / BROCCOLINI / GREEN RICE / MARBLE POTATOES / SAUTÉED MUSHROOMS GRILLED ASPARAGUS {+2}

SPLIT PLATE CHARGE \$3.00. 18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY. *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, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products.

HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA

RUM COMPANY

CAPTAIN'S MAI TAI {15.5}

{SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, rum floater

PAIN RELIEVER {15}

Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

'CUCUMBER MOJITO {15}

Light rum, fresh cucumber and mint, lime juice, soda water and agave syrup

HUGO SPRITZ {16.5}

Prosecco, St Germain, fresh mint and lemon

'AMERICAN MULE {15}

Hendry's American Vodka, Amaro Averna, ginger beer and fresh lime

NAPA GIN & TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange and lime juice, rosemary sprig and an orange slice

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, rosemary simple syrup, rosemary sprig

'PILIKIA MARGARITA {15}

Cuervo Tradicional Silver Tequila, DeKuyper Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge

MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

'COCONUT MARGARITA {15}

Cuervo Tradicional Silver Tequila, triple sec, lime juice, cream of coconut, toasted coconut, and a pineapple slice

ESPRESSO MARTINI {15.5}

Hendry's American Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}

Hendry's American Vodka, housemade bloody mix, shrimp, olive & pickled green bean garnish

ALCOHOL REMOVED SPIRITS

ASK ABOUT OUR ALCOHOL REMOVED WINES BY THE BOTTLE

GONE IS THE GIN {14.5}

Ritual Gin Alternative, peach purée, lemon juice, rosemary syrup, club soda

"BAJA" MOCKTAIL MULE {14.5}

Ritual Tequila Alternative, cucumber slices, lime juice, passion fruit purée, agave syrup, Fever Tree ginger beer

SPICED APPLE FIZZ {14.5}

Clean V Zero-Proof apple vodka, cinnamon, ginger, apple, lemon, angostura, club soda

WINE

6OZ / 9OZ / BOTTLE AVAILABLE. LISTED SWEETEST TO LEAST SWEET OR Milder TO STRONGER.

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 15 / 22 / 58
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52

BUBBLY

La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy, available alcohol removed 12 / 46
Veuve du Vernay, Sparkling Brut, France. 10.5 / 48
Veuve Clicquot Yellow Label Champagne, France 120

SAUVIGNON BLANC

La Crema, California 13 / 19.5 / 50
San Simeon, Riboli, Paso Robles. 12.75 / 19 / 49
Emmolo by Caymus, Suison & Napa, CA .. 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa. 12 / 18 / 46
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Cambria Estate, Santa Maria 13.5/20/50
Rombauer, Carneros, Napa 84
Trefethen, Oak Knoll, Napa 15 / 22.5 / 58
Cakebread Cellars, Carneros, Napa 95
Pahlmeyer, Napa 160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy. 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon. 13.5 / 20 / 52
Trimbach, Pinot Blanc, France. 15 / 22.5 / 58
Harvey & Harriet White Blend,
Paso Robles, CA 14.5 / 21 / 54
Paco & Lola, Albariño Spain 50

PINOT NOIR

Castle Rock, Monterey. 11.5 / 17 / 44
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley. 88
Lingua Franca “AVNI”,
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa 12 / 18 / 46
John Anthony Serial, Paso Robles 14 / 21 / 54
Jordan, Alexander Valley. 120
Caymus Vineyards, Napa Valley 160

RED VARIETALS

Querceto, Chianti Classico, Tuscany 13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Baron Philippe Rothschild-Mouton Cadet,
Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {7.5}
MONSOON IPA {7.5}
MIND HAZE {7.5}
KILT LIFTER {7.5}
GOLDEN ROAD MANGO CART {7.5}
805 BLONDE {7.5}
TOASTY AMBER AZ LOC ALE {7.5}
PILS LAGER, SIERRA NEVADA BREWING {7.5}
STELLA ARTOIS {7.5}
PACIFICO {7.5}
COORS LIGHT {7.5}
GUINNESS {9}

BOTTLES

BUDWEISER {7.5}
BUD LIGHT {7.5}
MILLER LIGHT {7.5}
MICHELOB ULTRA {7.5}
DOGFISH HEAD 90 MIN IPA {7.5}
HIGH NOON SPIKED SELTZER {7.5}
CORONA {8}
HEINEKEN {8}
SAMUEL ADAMS {8}
HEINEKEN 0.0 (NON-ALCOHOLIC) {8}
KIRIN ICHIBAN 22 OZ {10}
KIRIN LIGHT 22 OZ {10}
ASAHI 21.4 OZ
SAPPORO 20.3 OZ {10}

BEVERAGES

KOPU DISTILLED 700ML {8}
SPARKLING WATER 700ML {8}
ICED TEA {4}
LEMONADE {4}
SODA {4}
HOT TEA {4}
COFFEE {4}

*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, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products.

SPLIT PLATE CHARGE \$3.00.

18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

INSTAGRAM
@BLUEWATERGRILLPHOENIX





CHOWDER

CLAM CHOWDER {CUP 11.5} {BOWL 14.5}

Sea clams, cream, celery, potato, onion and herbs

MANHATTAN CLAM CHOWDER {CUP 11.5} {BOWL 14.5}

Zesty tomato with clams, potato, onion and herbs

▶ TRY HALF & HALF! ▶ BRING HOME A QUART WITH BREAD

SHARE PLATES

***OYSTERS ON THE HALF SHELL** {23} GF TRY PAN FRIED!

Mix and match a ½ dozen from today’s selection

***PONZU SASHIMI SEA SCALLOPS** {21}

“Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {19.5} GF

Creamed spinach, Romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5} GF

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22} GF

Clams, mussels or a combo in white wine, garlic, butter and parsley

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with housemade cocktail sauce and chive oil

***CAJUN-SEARED AHI TUNA** {23} 🔥

Asian slaw, wasabi mayo, ponzu sauce, kaiware sprouts and cilantro vinaigrette

CRISPY CALAMARI FRITTI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

BAKED CRAB & ARTICHOKE DIP {19.5} 🔥

Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

GRILLED SPANISH OCTOPUS {22} GF

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

***SEARED SCALLOPS W/JALAPEÑO AIOLI** {22} GF 🔥

Tomato oil, chopped cilantro and bacon

FIRECRACKER SHRIMP {16}

Crispy shrimp tossed with sweet and spicy chili sauce

GREENS

 ADD SALMON {12.5}

 CHICKEN OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25} GF

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

***TUSCAN SEARED TUNA SALAD** {22} GF

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, Tuscan vegetable medley, and feta crumbles

GRILLED CHICKEN FALL CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13} 🔥🥗🥗 GF

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD {15} 🔥🥗🥗 GF

Bacon, blue cheese dressing, grape tomatoes, red onion

FRESH SUSHI

ASK TO SEE OUR FULL SUSHI MENU

***BLUEWATER ROLL** {18}

Spicy tuna, cucumber and avocado topped with hamachi sashimi, masago and ponzu

***SEÑORITA ROLL** {18}

Tempura shrimp, krab mix and avocado, topped with raw ahi, sriracha and eel sauce

***SPICY TUNA TARTARE** {18}

Served on crispy rice, spicy aioli, green onions, avocado and red tobiko

***SPICY AVALON ROLL** {16}

Yellowtail, cucumber, avocado, topped with jalapeño and carrot

TODAY’S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR GF GLUTEN FREE

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach, lemon and caper beurre blanc

NANTUCKET JUMBO SHRIMP {28}

Filled with savory crab stuffing over grits with Old Bay butter

PETRALE SOLE AMANDINE, OR {28.5}

Crusted with toasted almonds and sautéed, topped with lemon beurre blanc, with scalloped potatoes and broccolini

SAUTÉED WALLEYE, CANADA {32}

Lightly floured, served with green beans and scalloped potato

CEDAR PLANK SALMON, NORWAY {34} GF

Salmon cooked on a cedar plank and topped with a maple dijon glaze with scalloped potatoes and broccolini

CAJUN AUSTRALIAN BARRAMUNDI SEABASS {38} 🔥 GF

Grilled over white rice, topped with arugula and crab salad with jalapeño mango vinaigrette

***TOGARASHI SPICED TUNA** {38} 🔥

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

MISOYAKI BUTTERFISH, BLACK COD, PACIFIC {39.5}

Miso glazed and served with green beans, white rice and eel sauce with green onion, cilantro and daikon sprouts

BLACKENED SWORDFISH, PACIFIC {40} 🔥 GF

Green rice, tomato oil, roasted corn and avocado relish

WALNUT CRUSTED HALIBUT, AK {42}

Orange zest and walnut crusted with lemon caper butter served with scalloped potatoes and broccolini

***PAN-SEARED SEA SCALLOPS** {42} GF

Goat cheese grits, sweet corn, asparagus and chive oil

SEASONAL SPECIAL

A TASTE OF SPAIN

SEAFOOD PAELLA VALENCIANA {32} 🔥

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice with saffron, petite peas and red piquillo peppers

▶ SUGGESTED WINE PAIRING: PACO AND LOLA, ALBARIÑO, SPAIN...13 / 19.5 / 50 ◀

FAVORITES

BEER-BATTERED COD, AK 2 PIECE {18.5} 3 PIECE {25}

Served with french fries and coleslaw

FISHERMAN’S PLATTER {30}

Panko prawns, scallops and beer-battered cod

PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

FRIED IPSWICH CLAMS {36}

Fried in a lightly seasoned flour with french fries and coleslaw

BLUEWATER TACOS {22} V

Blackened or battered cod or shrimp, jack cheese, cabbage, pico de gallo, avocado and lime crema

GRILLED FISH SANDWICH {22}

Baby arugula, sliced tomato and tartar sauce

LOBSTER ROLL {32}

Cold New England or hot-buttered Rhode Island on a toasted brioche bun with fries or coleslaw

CRAB BLTA {22}

Red rock crab meat with bacon, lettuce, tomato and avocado on sourdough and choice of a side

ALBACORE TUNA MELT {18.5}

Cheddar, oven dried tomato on sourdough with fries

TWO MAKES A COMBO {19.5}

PICK 1: clam chowder, garden/caesar salad

PICK 1: fish/shrimp taco, ½ tuna sandwich or small shrimp louie

GEMELLI PASTA W/SHRIMP & SCALLOPS {32} V

Cremeni mushrooms, asparagus, pesto cream and romano

PRAWN LINGUINE {24}

Mild tomato sauce with fresh tomato, crushed red pepper, basil and garlic butter

SAN FRANCISCO CIOPPINO {38} GF

Zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

STEAMED MAINE LOBSTER 1½LB {67.5} GF

Split and served with melted butter with choice of two sides

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF

Steamed with melted butter and choice of two sides

GRILLED LOBSTER TAIL 10 OZ {62} GF

Served with melted butter and choice of two sides

***ANGUS CHEESEBURGER** {22} BACON {+1}

Traditional works and choice of side

CHICKEN UNDER A BRICK {29.5} GF

Thyme, garlic and rosemary crusted, with scalloped potatoes and broccolini

***FILET MIGNON** 8 OZ {48} GF

Served with scalloped potatoes and sautéed tomato and asparagus medley

***RIB EYE** 12 OZ {44} GF

With scalloped potatoes and sautéed tomato-asparagus medley

***BLUEWATER SURF AND TURF** {95} GF

Lobster tail and filet, served with scalloped potatoes, sautéed tomato-asparagus medley

HOUSEMADE DESSERTS

KEY LIME PIE {13}

CREME BRÛLÉE {12} GF

BREAD PUDDING {12}

JAVA MUD PIE {15}

SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / BROCCOLINI / GREEN RICE / MARBLE POTATOES / SAUTÉED MUSHROOMS GRILLED ASPARAGUS {+2}

SPLIT PLATE CHARGE \$3.00. 18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY. *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, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products.



HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA

RUM COMPANY

CAPTAIN'S MAI TAI {15.5}

{SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, rum floater

PAIN RELIEVER {15}

Aged dark rum, cream of coconut, pineapple, orange, freshly grated nutmeg

'CUCUMBER MOJITO {15}

Light rum, fresh cucumber and mint, lime juice, soda water and agave syrup

HUGO SPRITZ {16.5}

Prosecco, St Germain, fresh mint and lemon

'AMERICAN MULE {15}

Hendry's American Vodka, Amaro Averna, ginger beer and fresh lime

NAPA GIN & TONIC {15}

Rigby American Gin, tonic, rosemary simple syrup, fresh orange and lime juice, rosemary sprig and an orange slice

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon, bitters, Luxardo cherry, orange peel, rosemary simple syrup, rosemary sprig

'PILIKIA MARGARITA {15}

Cuervo Tradicional Silver Tequila, DeKuyper Triple Sec, fresh lime juice, agave syrup, orange bitters and lime wedge

MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

'COCONUT MARGARITA {15}

Cuervo Tradicional Silver Tequila, triple sec, lime juice, cream of coconut, toasted coconut, and a pineapple slice

ESPRESSO MARTINI {15.5}

Hendry's American Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}

Hendry's American Vodka, housemade bloody mix, shrimp, olive & pickled green bean garnish

ALCOHOL REMOVED SPIRITS

ASK ABOUT OUR ALCOHOL REMOVED WINES BY THE BOTTLE

GONE IS THE GIN {14.5}

Ritual Gin Alternative, peach purée, lemon juice, rosemary syrup, club soda

"BAJA" MOCKTAIL MULE {14.5}

Ritual Tequila Alternative, cucumber slices, lime juice, passion fruit purée, agave syrup, Fever Tree ginger beer

SPICED APPLE FIZZ {14.5}

Clean V Zero-Proof apple vodka, cinnamon, ginger, apple, lemon, angostura, club soda

DIETARY NEEDS

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

FALL 2026 | PHOENIX | CHEF JOSH PICKARD | FISH IS CUT ON PREMISES DAILY

LUNCH

WINE

6OZ / 9OZ / BOTTLE AVAILABLE. LISTED SWEETEST TO LEAST SWEET OR Milder TO STRONGER.

ROSÉ ALL DAY

Château d'Esclans,
Whispering Angel, Provence 15 / 22 / 58
Seaglass "Surfrider Foundation" Rose,
Monterey County, CA 13.5 / 20.5 / 52

BUBBLY

La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy, available alcohol removed 12 / 46
Veuve du Vernay, Sparkling Brut, France. 10.5 / 48
Veuve Clicquot Yellow Label Champagne, France 120

SAUVIGNON BLANC

La Crema, California 13 / 19.5 / 50
San Simeon, Riboli, Paso Robles. 12.75 / 19 / 49
Emmolo by Caymus, Suison & Napa, CA .. 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46

CHARDONNAY

Joseph Drouhin, Mâcon-Villages, France 14 / 21 / 52
William Hill, Napa. 12 / 18 / 46
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Cambria Estate, Santa Maria 13.5/20/50
Rombauer, Carneros, Napa 84
Trefethen, Oak Knoll, Napa 15 / 22.5 / 58
Cakebread Cellars, Carneros, Napa 95
Pahlmeyer, Napa 160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pinot Grigio, Italy. 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon. 13.5 / 20 / 52
Trimbach, Pinot Blanc, France. 15 / 22.5 / 58
Harvey & Harriet White Blend,
Paso Robles, CA 14.5 / 21 / 54
Paco & Lola, Albariño Spain 50

PINOT NOIR

Castle Rock, Monterey. 11.5 / 17 / 44
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, Oregon 16 / 24 / 62
Gary Farrell, Russian River Valley. 88
Lingua Franca “AVNI”,
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa 12 / 18 / 46
John Anthony Serial, Paso Robles 14 / 21 / 54
Jordan, Alexander Valley. 120
Caymus Vineyards, Napa Valley 160

RED VARIETALS

Querceto, Chianti Classico, Tuscany 13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Baron Philippe Rothschild-Mouton Cadet,
Bordeaux, France 15 / 22 / 62

BREWSKIES

DRAFT

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN {7.5}
MONSOON IPA {7.5}
MIND HAZE {7.5}
KILT LIFTER {7.5}
GOLDEN ROAD MANGO CART {7.5}
805 BLONDE {7.5}
TOASTY AMBER AZ LOC ALE {7.5}
PILS LAGER, SIERRA NEVADA BREWING {7.5}
STELLA ARTOIS {7.5}
PACIFICO {7.5}
COORS LIGHT {7.5}
GUINNESS {9}

BOTTLES

BUDWEISER {7.5}
BUD LIGHT {7.5}
MILLER LIGHT {7.5}
MICHELOB ULTRA {7.5}
DOGFISH HEAD 90 MIN IPA {7.5}
HIGH NOON SPIKED SELTZER {7.5}
CORONA {8}
HEINEKEN {8}
SAMUEL ADAMS {8}
HEINEKEN 0.0 (NON-ALCOHOLIC) {8}
KIRIN ICHIBAN 22 OZ {10}
KIRIN LIGHT 22 OZ {10}
ASAHI 21.4 OZ
SAPPORO 20.3 OZ {10}

BEVERAGES

KOPU DISTILLED 700ML {8}
SPARKLING WATER 700ML {8}
ICED TEA {4}
LEMONADE {4}
SODA {4}
HOT TEA {4}
COFFEE {4}

*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, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products.

SPLIT PLATE CHARGE \$3.00.

18% GRATUITY FOR PARTIES OF 8 OR MORE. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

INSTAGRAM
@BLUEWATERGRILLPHOENIX