

SHELLFISH

NEW ENGLAND 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

♦ LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!

♦ BRING HOME A QUART WITH BREAD

*OYSTERS ON THE HALF SHELL {22} GF

Mix and match a ½ dozen from today's selection

PANKO FRIED OYSTERS {22}

Lightly breaded oysters served with tartar and cocktail sauce

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

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

IPSWICH FRIED CLAMS {25}

Whole belly clams fried in a lightly seasoned flour

CHILLED SHRIMP COCKTAIL {18} GF

Five prawns with housemade cocktail sauce and chive oil

APPETIZERS

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} GF

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/ROASTED JALAPEÑO AIOLI {22} GF GF**

Tomato oil, chopped cilantro and bacon

***AHI TUNA POKE {19.5} GF**

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet Maui, toasted sesame seeds, pickled ginger and green onion with wontons

FIRECRACKER SHRIMP {16}

Crispy shrimp tossed with sweet and spicy chili sauce

GREENS

ADD SALMON {12.5}
GRILLED CHICKEN {9.5}
OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25} GF

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

GRILLED CHICKEN CHOPPED SALAD {22} GF

Mixed greens, avocado, green beans, grape tomatoes, roasted corn and pepitas, topped with goat cheese crumbles and white wine vinaigrette

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

Romaine tossed in pomegranate sumac vinaigrette, white bean hummus, roasted grape tomatoes, green olives, red onion, capers, roasted red peppers, cucumber and topped with feta cheese

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13} GF GF GF GF

Romaine hearts, anchovies, fresh grated parmesan

WEDGE SALAD WITH BACON {15} GF GF GF GF GF GF

Blue cheese dressing, grape tomatoes, and red onion

DIETARY

GF AVAILABLE GLUTEN FREE

V AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CAL

SPICY

LOCAL OR HOUSE

SUMMER 2025 | PHOENIX | CHEF JOSH PICKARD | FISH IS CUT ON PREMISES DAILY

DINNER

SEASONAL SPECIAL

A SPOTLIGHT ON PACIFIC CATCH

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

CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58

PAN-ROASTED ROCKFISH, PACIFIC {28}

Served over sweet corn purée, topped with cucumber, shaved fennel, heirloom cherry tomatoes, citrus supremes, peaches, and white balsamic vinaigrette

PACO & LOLA, ALBARINO SPAIN ...13 / 19.5 / 50

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

RAINBOW TROUT AMANDINE, ID {28.5}

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

SAUTÉED WALLEYE, CANADA {32}

Lightly floured and pan-sautéed 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 grilled asparagus

CAJUN GRILLED AUSTRALIAN BARRAMUNDI {38} GF GF

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

***TOGARASHI-SPICED AHI TUNA, PACIFIC {38} GF**

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {40} GF

Served over cilantro green rice with roasted poblano yogurt crema

WALNUT CRUSTED HALIBUT, AK {42}

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

ROASTED BRANZINO {40} GF

Herb-crusted with sautéed mushrooms and spinach

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

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

FAVORITES

BEER-BATTERED ALASKAN COD {25}

Served with french fries and coleslaw

FISHERMAN'S PLATTER {30}

Panko prawns, scallops and beer-battered Alaskan Cod

PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

FRIED IPSWICH CLAMS {30}

Whole belly clams 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 W/SHRIMP & SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and romano

LOBSTER ROLL {32}

Choose your style, New England (cold) or Rhode Island (hot buttered), on a toasted brioche bun with fries or coleslaw

SAN FRANCISCO CIOPPINO {38}

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, BRAZIL 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 grilled asparagus

***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**

Brazilian lobster tail and filet served with scalloped potatoes, sautéed tomato and asparagus medley

SIDES TO SHARE {8 EACH}

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

COLESLAW

SCALLOPED POTATO

FRENCH FRIES

GREEN RICE

SAUTÉED MUSHROOMS

GRILLED ASPARAGUS {+2}

SAVE ROOM FOR HOUSEMADE DESSERTS

KEY LIME PIE {13}

CREME BRÛLÉE {12}

BREAD PUDDING {12}

CHOCOLATE CHEESECAKE {12}

JAVA MUD PIE {12}

SUSHI FRESH FROM OUR SUSHI BAR

***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

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HANDCRAFTED

COCKTAILS

INDIVIDUALLY MADE WITH HOUSEMADE JUICES AND ORGANIC AGAVE NECTAR.

MADE WITH OUR OWN BOTTLED RUM

CATALINA RUM COMPANY

EL CUBANO {15}

Aged dark rum, soda water, splash of coke, a slice of lime

CAPTAIN'S MAI TAI {15.5} {SOUVENIR MUG +6}

Aged dark rum and light rum, lime juice, orgeat, simple syrup, triple sec, Goslings Black Seal Rum floater

CUCUMBER MOJITO {15}

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

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water and orange wedge

AMERICAN MULE {15}

Cityline 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, 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}

Cityline Vodka, cold brew espresso, Fee Brothers foam, Kahlúa and coffee beans

FISHERMAN'S MARY {15.5}

Cityline Vodka, housemade bloody mix, shrimp, olive & pickled green bean garnish

NON-ALCOHOLIC COCKTAILS

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

NA SPRITZ {14.5}

Ritual Aperitif Alternative, Mionetto Non-Alcoholic Prosecco, Fever Tree tonic

BLUEWATER JUGS

BLUEWATER PUNCH LITER {30}

Catalina Rum Company light rum and aged dark rum, Funkin Passion Fruit, fresh pineapple juice, fresh orange juice and orgeat

DIETARY

GF

AVAILABLE GLUTEN FREE

V

AVAILABLE VEGETARIAN/VEGAN

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MAKE IT LOW CAL

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SPICY

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LOCAL OR HOUSE

SPRING 2025 | PHOENIX | CHEF CHRIS SMITH | FISH IS CUT ON PREMISES DAILY

DINNER

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

Margerum, Grenache, Santa Barbara 14 / 21 / 52

BUBBLY

J Vinyards, Sparkling Brut Rosé..... 88

La Marca, Rose Prosecco, Italy (187ml/split) 14.5

Ruffino, Prosecco, Italy 12 / 46

Veuve du Vernay, Sparkling Brut, France..... 10.5 / 48

GH Mumm Cordon Brut, Reims Champagne, France .. 78

Veuve Clicquot Yellow Label Champagne, France 120

SAUVIGNON BLANC

La Crema, California 13 / 19.5 / 50

Emmolo by Caymus, Suison & Napa, CA .. 13.5 / 20.5 / 52

Oyster Bay, New Zealand 12 / 18 / 46

CHARDONNAY

Simonnet–Febvre, Chablis, France..... 68

Argyle, Willamette, Oregon 13.5 / 20 / 50

Joseph Drouhin, Mâcon–Villages, France 14 / 21 / 52

Head High, Unoaked, Sonoma 12.5 / 18.75 / 48

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

Frank Family Vineyards, Carneros 18 / 27 / 70

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

Marqués de Riscal, Verdejo, Spain 11.5 / 17.5 / 44

Trimbach, Pinot Blanc, France..... 15 / 22.5 / 58

Harvey & Harriet White Blend,
Paso Robles, CA 14 / 21 / 54

Paco & Lola, Albarino Spain 50

PINOT NOIR

Chevalier de la Créée, Burgundy..... 78

Castle Rock, Monterey..... 11.5 / 17 / 44

Oyster Bay, New Zealand 12 / 18 / 46

Four Graces, Willamette, Oregon 16 / 24 / 62

Head High, Sonoma 13.5 / 20.25 / 52

Weather, Sonoma Coast 15.5 / 23 / 60

Gary Farrell, Russian River Valley..... 88

Lingua Franca “AVNI”,
Willamette Valley, OR 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa 11.5 / 17 / 44

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

OCEAN POSITIVE

HEAD HIGH WINES

We're proud to support their commitment to ocean conservation through Ocean Positive and SeaTree's kelp forest and coral reef restoration projects

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}

DRAGOON SONORAN AMBER {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}

HOLIDAILY, BLONDE ALE GLUTEN FREE {8}

KIRIN ICHIBAN OR LIGHT 22 OZ {10}

ASAHI 21.4 OZ / SAPPORO 20.3 OZ {10}

BEVERAGES

KOPU DISTILLED / SPARKLING WATER 700ML {8}

ICED TEA, LEMONADE, SODA, HOT TEA & COFFEE {4}

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BLUEWATER PUNCH LITER {30}

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