

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 {22} 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 CHOPPED SALAD {22} GF

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

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

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, 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 grilled asparagus

CAJUN GRILLED AUSTRALIAN BARRAMUNDI {38} 🔥 GF

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

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} 🔥

Green rice, tomato oil, roasted corn and avocado relish

PAN-SEARED ALASKAN HALIBUT, AK {42}

Sweet corn and English pea succotash, grilled asparagus, lemon–mint pistou

*PAN-SEARED SEA SCALLOPS {42}

Goat cheese grits, sweet corn, asparagus and chive oil

SEASONAL SPECIAL

CALIFORNIA CATCH

*TOGARASHI SPICED TUNA {38} 🔥

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

▶ SUGGESTED WINE PAIRING: CHÂTEAU D'ESCLANS, WHISPERING ANGEL, PROVENCE, FRANCE...15 / 22 / 58 ◀

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}

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}

BREAD PUDDING {12}

JAVA MUD PIE {15}

SIDES {8 EACH}

SCALLOPED POTATO / FRENCH FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / 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.



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*

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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

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

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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 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

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***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}

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SIDES {8 EACH}

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