

STARTERS

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}

Mix and match a ½ dozen from today's selection

TRY THEM PAN FRIED!

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

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

***SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI** {22}

Tomato oil, chopped cilantro and bacon

OYSTERS ROCKEFELLER {19.5}

Creamed spinach, Romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5}

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22}

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

CHILLED SHRIMP COCKTAIL {18}

Five prawns with housemade cocktail sauce and chive oil

SHARE PLATES

CRISPY CALAMARI {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}

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

GREENS

SEAFOOD LOUIE SALAD {25}

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

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

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

CRAB & AVOCADO SALAD {20}

Arugula, mixed greens, grape tomatoes and vinaigrette

CAESAR SALAD {13}

Romaine hearts, anchovies, fresh grated Parmesan

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

WEDGE SALAD WITH BACON {15}

Blue cheese dressing, grape tomatoes, and red onion

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DIETARY NEEDS

AVAILABLE GLUTEN FREE

AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

WINTER 2025 | CARLSBAD | CHEF JUAN MAGANA | FISH CUT ON PREMISES DAILY | @BLUEWATERGRILL

DINNER

TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED, BEER-BATTERED, BLACKENED OR 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

PAN-SEARED SALMON, NORWAY {34}

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

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

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

ROASTED BARRAMUNDI, LOCAL {38.5}

Pan-roasted and served with corn, asparagus, grape tomato, chive oil and marble potatoes

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 SEA SCALLOPS** {42}

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

SEASONAL SPECIAL

A TASTE OF FRANCE

BOUILLABAISSE {34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

SUGGESTED WINE PAIRING: TRIMBACH, PINOT BLANC ...15 / 22.5 / 58

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

With fresh coleslaw and fries

FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, fries and coleslaw

PRAWN LINGUINE {24}

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

GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {32}

Cremeni mushrooms, asparagus, pesto cream and Parmesan

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

ALASKAN KING CRAB LEGS {MKT}

1.25 lbs served steamed with melted butter

SIDES

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

SUSHI*

SURFRIDER ROLL {18}

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

PHOENIX ROLL {15}

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

SPICY AVALON ROLL {16}

Yellowtail, avocado and cucumber topped with chopped jalapeño, carrot strings, spicy mayo and sriracha

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

DESSERTS

KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

CRÈME BRÛLÉE {12}

Vanilla bean custard with caramelized sugar on top

MUDPIE {15}

Coffee ice cream layered with fudge, almonds, chocolate, caramel in oreo crust

*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. Ask our staff for more information. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to P65Warnings.ca.gov/restaurant.

SPLIT PLATE CHARGE \$3.00. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

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FAVORITES

BEER-BATTERED FISH & CHIPS
2 PIECES {18.5} 3 PIECES {25}

With coleslaw and fries

FISHERMAN'S PLATTER {30}

Panko prawns and scallops with beer-battered Alaskan Cod, 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}

Cremini mushrooms, asparagus, pesto cream and Parmesan

FISH TACOS {22}

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

CRAB BLTA {22}

Bacon, arugula, avocado, tomato, crab salad on sourdough served with fries

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

TWO MAKES A COMBO {19.5}

CUP OF CHOWDER / DINNER SALAD / FISH OR SHRIMP TACO

Your choice of two listed items

SAN FRANCISCO CIOPPINO {38}

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

ALASKAN KING CRAB LEGS 1¼LB {MKT}

Served steamed with melted butter

MEAT & POULTRY

***ANGUS CHEESEBURGER** {22}

Traditional works, cheddar cheese, and french fries

ADD BACON {1}

CHICKEN UNDER A BRICK {29.5}

Herb-crusted with parsley, rosemary, thyme and garlic, served with scalloped potatoes and asparagus

***NEW YORK STRIP 14OZ** {45}

Topped with blue cheese butter, served with scalloped potatoes and grilled asparagus

SIDES

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

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SASHIMI TRIO {22}

Salmon, tuna and yellowtail

DESSERTS

KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

CRÈME BRÛLÉE {12}

Vanilla bean custard with caramelized sugar on top

MUDPIE {15}

Coffee ice cream layered with fudge, almonds, chocolate, caramel in oreo crust

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CATALINA
RUM COMPANY

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

*Hendry's American Vodka, housemade Bloody Mary mix,
served with bamboo-skewered shrimp, pimento-stuffed
olive, lime and pickled green bean*

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

Sangria, served over ice with seasonal fruit

MODELO {8.5}

Vodka, Bloody Mary mix, horseradish and lemon wedge

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

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

