



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
TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {19.5}

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

APPETIZERS

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

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

*AHI TUNA POKE {19.5}

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

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

Tomato oil, chopped cilantro and bacon

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}

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}

Romaine hearts, anchovies, fresh grated Parmesan

WEDGE SALAD WITH BACON {15}

Blue cheese dressing, grape tomatoes, and red onion

*TUSCAN SEARED TUNA SALAD {22}

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

DIETARY	GF AVAILABLE GLUTEN FREE	V AVAILABLE VEGETARIAN/VEGAN	MAKE IT LOW CAL	SPICY	LOCAL OR HOUSE
SPRING 2025	CARLSBAD	CHEF FERNANDO GOMEZ	FISH CUT ON PREMISES DAILY	@BLUEWATERGRILL	DINNER

SEASONAL SPECIAL

TASTE OF LOUISIANA

SHRIMP & CHICKEN GUMBO {32}

Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with sassafras leaf over white rice
B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

CAJUN ROCKFISH WITH SHRIMP ÉTOUFÉE {28}

Onion, celery, pepper, garlic, tomato and Creole spice served with white rice
BARON PHILIPPE ROTHSCHILD MOUTON-CADET, BORDEAUX, FRANCE...15 / 22 / 62

TODAY'S FISH

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

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and lemon caper beurre blanc

ROASTED STRIPED BASS, LOCAL {28}

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

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} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper panko crust, atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

*TOGARASHI SPICED AHI TUNA, PACIFIC {38}

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38}

Topped with charred pineapple salsa, served with green rice

WALNUT CRUSTED HALIBUT, AK {38.5}

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

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

*PAN-SEARED SEA SCALLOPS {42}

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

FAVORITES

BEER-BATTERED FISH & CHIPS {25}

With fresh coleslaw and fries

PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

FISHERMAN'S PLATTER {30}

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

PANKO CALAMARI STEAK {22}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

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 Parmesan

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

ALASKAN KING CRAB LEGS {MKT} GF

1.25 lbs served steamed with melted butter

LOBSTER TAIL {62} GF

Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22} BACON {+1}

Traditional works, cheddar cheese, and french fries

CHICKEN UNDER A BRICK {29.5} GF

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

*NEW YORK STRIP 14OZ {42} GF

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

*BLUEWATER SURF AND TURF {85} GF

Lobster tail and New York strip served with scalloped potatoes and sautéed green beans

SIDES TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GREEN RICE

SAUTEED RAINBOW CHARD

MARBLE POTATOES

GRILLED ASPARAGUS {+2}

HANDCRAFTED DESSERTS

BREAD PUDDING {12}

KEY LIME PIE {13}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

CHOCOLATE CHEESECAKE {12}

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

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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. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to P65Warnings.ca.gov/alcohol.



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 PUNCH LITER {30}
*Catalina Rum Company light rum and aged dark rum,
 Funkin Passion Fruit, fresh pineapple juice, fresh orange
 juice and orgeat*

CLASSIC SPANISH SANGRIA GLASS {9.5} / LITER {30}
Sangria, served over ice with seasonal fruit

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MANHATTAN CLAM CHOWDER

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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

TRY THEM PAN FRIED!

*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, orange tobiko, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {19.5}

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

APPETIZERS

CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

MARYLAND STYLE CRAB CAKES {19.5}

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

*AHI TUNA POKE {19.5}

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

GRILLED SPANISH OCTOPUS {22} GF

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

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JALAPEÑO AIOLI {22} GF

Tomato oil, chopped cilantro and bacon

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}

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 WITH BACON {15} GF

Blue cheese dressing, grape tomatoes, and red onion

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

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Shrimp, chicken and andouille sausage with okra, onions, peppers and celery, flavored with sassafras leaf over white rice

B&G, BORDEAUX BLANC...12.5 / 18.5 / 48

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Scalloped potatoes, spinach and lemon caper beurre blanc

ROASTED STRIPED BASS, LOCAL {28}

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

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} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper panko crust, atop scalloped potatoes and sautéed spinach with chili cilantro hollandaise

*TOGARASHI SPICED AHI TUNA, PACIFIC {38}

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

BLACKENED SWORDFISH & FRUIT SALSA, PACIFIC {38}

Topped with charred pineapple salsa, served with green rice

WALNUT CRUSTED HALIBUT, AK {38.5}

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

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

*PAN-SEARED SEA SCALLOPS {42}

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

FAVORITES

BEER BATTERED FISH & CHIPS

2 PIECES {18.5} 3 PIECES {25}

With coleslaw and fries

PANKO FRIED PRAWNS {23.5}

Served with french fries and coleslaw

FISHERMAN'S PLATTER {30}

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

PANKO CALAMARI STEAK {21}

Pounded thin, panko-breaded and pan-fried served with fresh coleslaw and fries

FISH TACOS {22} V

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 SALMON SANDWICH {22}

Baby arugula, sliced tomato and tartar sauce

LOBSTER ROLL {32}

Choose your style, New England (cold) or Rhode Island (hot buttered), 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

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 Parmesan

SAN FRANCISCO CIOPPINO {38}

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

ALASKAN KING CRAB LEGS 1¼LB {MKT} GF

Served steamed with melted butter

LOBSTER TAIL {62} GF

Oven-baked and served with melted butter

MEAT & POULTRY

*ANGUS CHEESEBURGER {22}

Traditional works, cheddar cheese, and french fries

ADD BACON {1}

CHICKEN UNDER A BRICK {29.5} GF

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

*NEW YORK STRIP 14OZ {42} GF

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

*BLUEWATER SURF AND TURF {85} GF

Lobster tail and New York strip, served with scalloped potatoes and sautéed green beans

SIDES TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLESLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

GREEN RICE

SAUTEED RAINBOW CHARD

MARBLE POTATOES

GRILLED ASPARAGUS {+2}

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HANDCRAFTED DESSERTS

BREAD PUDDING {12}

KEY LIME PIE {13}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

CHOCOLATE CHEESECAKE {12}



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 PUNCH LITER {30}
*Catalina Rum Company light rum and aged dark rum,
 Funkin Passion Fruit, fresh pineapple juice, fresh orange
 juice and orgeat*

CLASSIC SPANISH SANGRIA GLASS {9.5} / LITER {30}
Sangria, served over ice with seasonal fruit

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