

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}

Žesty 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}

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}

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

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

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

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

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, crispy carrot strings, spicy mayo and sriracha

SASHIMI TRIO {22}

Salmon, tuna and yellowtail

DIETARY NEEDS

AVAILABLE GLUTEN FREE

AVAILABLE VEGETARIAN/VEGAN

MAKE IT LOW CALORIE

SPICY

FALL 2025 | CARLSBAD | CHEF FERNANDO GOMEZ | 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

GOLD SPOTTED SEA BASS, PACIFIC {28}

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

RAINBOW TROUT AMANDINE, ID {28.5}

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

ROASTED STRIPED BASS, LOCAL {32}

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

PAN-SEARED SALMON, NORWAY {34}

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

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

WALNUT CRUSTED HALIBUT, AK {42}

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

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: DON MIGUEL, MALBEC, ARGENTINA ...12 / 18 / 46 ➔

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}

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

ALASKAN KING CRAB LEGS {MKT}

1.25 lbs served steamed with melted butter

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 topped with feta cheese

MEAT & POULTRY

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

Traditional works, cheddar cheese, and french fries

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

HOUSEMADE 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 chunks of white and milk chocolate, almonds, caramel sauce and chocolate fudge in an oreo cookie crust

SIDES {8 EACH}

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

*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.



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

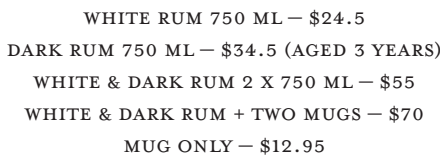
Querceto, Chianti Classico, Tuscany 13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Baron Philippe Rothschild Mouton-Cadet,
Bordeaux, France 15 / 22 / 62

MODELO {8.5}

Vodka, Bloody Mary mix, horseradish and lemon wedge

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

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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

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 topped with feta cheese

SAN FRANCISCO CIOPPINO {38}

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

ALASKAN KING CRAB LEGS 1¼LB {MKT}

Served steamed with melted butter

HOUSEMADE 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 chunks of white and milk chocolate, almonds, caramel sauce and chocolate fudge in an oreo cookie crust

SIDES {8 EACH}

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

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Funkin Passion Fruit, fresh pineapple juice, fresh orange
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CLASSIC SPANISH SANGRIA GLASS {9.5} / LITER {30}
Sangria, served over ice with seasonal fruit

Querceto, Chianti Classico, Tuscany 13 / 20 / 48
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Baron Philippe Rothschild Mouton-Cadet,
Bordeaux, France 15 / 22 / 62

Vodka, Bloody Mary mix, horseradish and lemon wedge

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