

APPETIZERS

Sautéed Prawns

pan-seared with garlic, chili flakes, tomatoes, kalamatas & pesto 12.95

Calamari

flash fried tender pieces dunked in a buttermilk marinade & dusted ancho chili blend. lemon chipotle aioli to dip 12.25

Jamaican Jerk Chicken Satay

pineapple/jicama salsa & lime 11.95 add a stick 1.50

*Grilled Northwest Salmon

with ancho chile, lemon & honey glaze. served over sautéed spinach 13.50

Baked Artichoke Dip

with roasted green chiles & aged parmesan cheese, served with warm pita 10.95 add crab 4.50

Crab Rangoons

flash fried wontons stuffed with dungeness crab & cream cheese. sweet thai chili dipping sauce & mango purée 12.95 add a rangoon 2.25

Sliders

3 house ground prime sirloin mini burgers 9.75 add cheese 1.00 add another slider! 2.25

1.5 lbs Steamed Manila Clams

local clams sautéed in white wine & garlic butter 14.50

Flat Bread Plate

brick oven flat bread drizzled with olive oil & a balsamic reduction. roasted elephant garlic, cambozola cheese, mixed olive tapenade & marinated roasted peppers 11.50

SOUPS

New England Clam Chowder

6.00/7.50

Hot n' Tasty Special Soup

5.00/6.50

French Onion Soup

5.00/7.25

SALADS

Chop Chop

fresh chicken, genoa salami, swiss cheese, black olives, roma tomatoes & garbanzo beans tossed in thin cut romaine with a creamy italian dressing 13.95

Asian Chicken Salad

grilled chicken breast tossed with chinese & red cabbage, watercress, carrots, bell peppers & cashews in a tangy soy/ginger dressing. with fried wontons, mandarin oranges & black & white sesame seeds 13.95

Mixed Seasonal Greens

organic greens topped with tomato, red onion, sliced radish & sliced cucumber. tossed with balsamic vinaigrette 9.50

Classic Spinach Salad

baby spinach, creamy caper & balsamic vinaigrette, chopped egg, crispy bacon, mushrooms 10.50

Blu Cheese Salad

organic greens, blu cheese dressing, fresh pear fan, shaved red onions & smoked almonds 9.95

*Whole Leaf Caesar

served with housemade garlic romano croutons 9.95

add fresh crab, grilled chicken, salmon, steak or even fried calamari to any salad for a few bucks

HAND TOSSED PIZZA

Margherita

pomodoro, mozzarella, parmesan, basil 12.95

Four Cheese

pomodoro, mozzarella, goat cheese, gorgonzola, parmesan 13.95

Hawaiian

pomodoro, mozzarella, black forest ham & fresh pineapple chunks 13.25

Italian Ham 'n Arugula

pomodoro, mozzarella, parmesan, prosciutto, extra virgin olive oil & fresh arugula 15.25

The Greek

pesto, mozzarella, tomatoes, feta, artichoke hearts, kalamatas & capers 14.95

Sausage Pepperoni

pomodoro, sausage, mushrooms, pepperoni, mozzarella 14.95

Barbecue

bbq sauce, mozzarella, parmesan, grilled chicken, onions, cilantro 14.95

Pepperoni

pomodoro, pepperoni, mozzarella, parmesan 14.25

Pizza Special

changing daily with fresh ingredients. please check with your server MP

SANDWICHES

your choice of waffle fries, sweet potato fries(\$2), soup or salad

*BluWater Prime Sirloin Burger

house ground. smoked bacon, dijon mayo & tillamook cheese 12.50

*ask your server about the **Burger of the Day***

Sandwich Special

made with chef's inspiration daily. please check with your server for today's creation MP

Carillon

grilled chicken breast with pesto & melting mozzarella in toasted flatbread with fresh greens & tomatoes 11.95

French Dip

hot roast beef & swiss on a toasted french baguette w/ horseradish mayo. hot au jus on the side 10.95

Hot Clipper

black forest ham, turkey, swiss & jack. oven baked in pocket bread! 9.95

Open Face Grilled Turkey

roasted turkey over sourdough bread with mashed potatoes, gravy... side cranberry sauce. 10.50

*NewYork Steak Sandwich

6 oz dry-aged NY grilled to order with sautéed red peppers, onions & melted cheese, served open face on a hoagie roll 13.50

Prime Rib Weekends

friday & saturday nights!!

12 oz cut, topped with a fresh shredded horse-radish, house made au jus. scalloped potatoes, seasonal vegetables 19.95

BLU INFO...

Check out Blu Hour daily 4-6p & 10p to kitchen close

beers 2.50, wine 4.00, pizza & half priced appetizers

Join our Email club

enter to receive free meals, event information & special promotions

www.bluwatbistro.com

Banquets & Private Dining

call 206.344.4757 to book your corporate event or private dinner.

Private Spaces Available...

Lake Union seats 80, Kirkland seats 50, Belltown lounge 20 & a dining loft for 40

MEATS

add a small salad for a few bucks... potato choices are scalloped, baked or mashed

Turkey Pot Pie

english peas, carrots & plenty of turkey in a traditional full pie crust 14.50

Chicken Parmesan

topped w/ italian bread crumbs, marinara & provolone. alfredo pasta & veggies 17.95

Meatloaf

house ground prime sirloin glazed with a tomato/bbq. served with country gravy, mashers & veggies 16.50

Roasted Stuffed Pork Chop

stuffed with herb-pecan dressing. served with a baked apple packed with sundried cherries, choice of potatoes & seasonal veggies 18.95

Cowboy Ribeye

14 oz thick cut with a dry creole rub, cooked to order with frizzled onions piled high. served with scalloped potatoes & seasonal veggies 19.95

Baseball Cut Prime Sirloin

10 oz, topped with grilled portobello mushroom & rich demi-glace. choice of potatoes & seasonal veggies 24.25

DryAged Nebraska NewYork Steak

10 oz, topped with a big hunk of blu cheese. choice of potatoes, seasonal veggies & a touch of demi-glace 24.95

SEAFOOD

Fish n' Chips

fresh cod with skinny crunchy fries & southern slaw 12.95

*Wild Local Salmon *cooked to order*

crispy potato encrusted fillet. served with a vegetable ragu 19.95

***simple preparation at request*

*Dungeness Crab Stuffed Mahi

oven roasted & drizzled with a macadamia nut buerre blanc & a mango sweet chili coulis. served with mashers & veggies 23.95

Parmesan Grilled Rockfish

encrusted in fresh parmesan, grilled to order. drizzled with a warm caper butter. served with scalloped potatoes & veggies 14.95

Seafood Special

from the freshest catch available. please check with your server for preparation MP

PASTAS

Dungeness Crab Mac & Cheese

made with fresh crab, cheddar & gruyère. served au gratin 17.50

Crab Lasagna

layered with béchamel, provolone, gruyere, tomato sauce & fresh crab. served with garlic bread & seasonal veggies 18.95

Pasta Special

hand made pastas prepared daily with especially unique sauces & ingredients... please check with your server MP

Ravioli Special

hand made pastas with special stuffings & sauces changing daily...please check with your server MP

**consuming raw or undercooked eggs, meats or seafood may increase risk of foodborne illness*