

BREAKFAST

BLUWATER EGGS

two fresh eggs w/ breakfast potatoes & a choice of corned beef, bacon or pork apple sausage 10.25

EGGS OF THE DAY

stuffed, scrambled or flipped with the kitchen's choice of fresh items 11.25

SPINACH 'N GOAT CHEESE OMELETTE

herbed goat cheese, fresh tomatoes, spinach & artichoke hearts 10.95

CHICKEN FRIED

STEAK 'N EGGS
prime sirloin pounded thin. marinated in buttermilk, breaded & flash-fried. 2 eggs over easy, mashers & country gravy 11.95

EGGS BENEDICT

black forest ham & poached eggs on english muffins with dill hollandaise 11.95

DUNGENESS CRAB BENEDICT

fresh made crab cakes & poached eggs on english muffins with dill hollandaise 14.25

AVOCADO SCRAMBLE

cilantro, fresh tomatoes, grilled mushrooms & black forest ham, with a side of lime crema 11.95 sub crab 3.00

JOE'S SCRAMBLE

sautéed onions, seasoned prime ground sirloin, fresh spinach & jack cheese 10.95

FRESH CORNED BEEF 'N HASH

slow roasted, seasoned & made in house, served with poached eggs 10.95

STEAK 'N EGGS

grilled NY marinated in house seasonings, topped with 2 fresh eggs any style. ranchero sauce & chive sour cream 13.75

YOGURT & GRANOLA PARFAIT

fresh berries & bananas with dried fruits, over granola & honey vanilla yogurt 8.25

BLU SLAM

2 fresh made pancakes, served with hot maple syrup'n butter & 2 eggs cooked any way you like 5.95

SWEETS

PUDDIN' TOAST

our bread pudding sliced, then dipped in our Grand Marnier egg batter, served with hot maple syrup & berries 7.95

BELGIAN WAFFLES

served with hot maple syrup, butter, fresh strawberries & whipped cream 9.25

PANCAKES OF THE DAY

fresh made, served with hot maple syrup, butter & a fresh fruit garnish 8.50

FRENCH TOAST

hand dipped in our Grand Marnier batter & served w/ hot maple syrup & butter 9.25

SALADS

add fresh crab for 4.50 grilled chicken, salmon, steak or even fried calamari to any salad for 3.50

MIXED SEASONAL GREENS

organic greens 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

BIG SEAFOOD LOUIE*

fresh crab, bay shrimp & warm grilled mahi mahi on a bed of crisp romaine lettuce with black olives, tomatoes, asparagus & hard boiled eggs. thousand island dressing on the side 17.50

CHOP CHOP

fresh chicken, salami, black olives, swiss & garbanzos tossed in thin cut romaine with creamy italian dressing 13.95 1/2 size 9.50

TACO SALAD

slow roasted, seasoned tender chicken over shredded iceberg lettuce; in a light vinaigrette 14.95 1/2 size 9.95

HAND TOSSED PIZZA

MARGHERITA

pomodoro, mozzarella, parmesan, basil 12.95

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 & MUSHROOMS

pomodoro & 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

SIDES

2 eggs	3.00
corned beef hash	5.75
crispy bacon	4.25
short stack of cakes	5.50
breakfast potatoes	3.50
muffin or toast	2.75
pork apple sausage	4.50

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

APPETIZERS

PRAWN BUCKET*

peel 'n eat. served in a bucket over ice with horseradish cocktail sauce 12.95

SEVICHE BOWL*

fresh halibut, scallops & bay shrimp in a cilantro-citrus marinade. house made chips & fresh guacamole 12.95

HUMMUS PLATE

house made hummus, served with warm pita, olive tapanade, soft feta, olives & cucumbers 8.95

FRIED CALAMARI

tender pieces, dusted with an ancho chili blend. lemon chipotle aioli to dip 12.25

GRILLED SALMON*

ancho chile, lemon & honey glaze. served over sautéed spinach 12.50

BAKED ARTICHOKE DIP

roasted green chiles & aged parmesan, served with warm pita 9.95 add crab 4.50

CRAB RANGOONS

flash fried wontons stuffed with dungeness crab & cream cheese. sweet thai chili & mango purée 10.95 add a rangoon 1.00

I POUND STEAMED CLAMS

local manila clams sautéed in white wine, lemon & garlic butter 13.50

EGGPLANT CAPRESE

with mozzarella, vine ripe tomatoes, fresh basil, balsamic vinegar & olive oil 10.95

SOUPS

NEW ENGLAND

CLAM CHOWDER
6.00/7.50

HOT N' TASTY

SPECIAL SOUP
5.00/6.50

SANDWICHES

your choice of waffle fries, soup or salad substitute sweet fries for 2.00

our beef is certified USDA Prime Top Sirloin , ground daily in house

PRIME SIRLOIN BURGER

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

BURGER OF THE DAY*

chef's choice of toppings, please check with your server for preparation MP
swap any top sirloin burger for an all natural, seasoned turkey patty

TURKEY BURGER

grilled ground turkey topped with sautéed mushrooms & melted swiss cheese 11.50

PORTOBELLA SANDWICH

marinated & grilled mushroom, with roasted red pepper, melted provolone & pesto mayo 9.50

THE RUEBEN

grilled corned beef on rye with saurkraut, provolone & 1000 island dressing 11.95

KING SALMON "B.O.L.T."*

bacon, onion, lettuce & tomato....served with pesto mayo on toasted wheat 11.95

SANDWICH SPECIAL

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

CHICKEN FOCCACIA

caprese style, with mozzarella, sliced tomato, fresh basil & pesto mayo. served on warm foccacia 11.50

AHI WRAP*

ahi in a sundried tomato tortilla, stuffed with asian slaw, carrots & cucumbers in a tangy soy/ginger marinade 13.95

FRENCH DIP

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

NY STEAK SANDWICH

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

ENTREES

add small salad for 4.00

MAHI MAHI TACOS

roll your own...with fresh guacamole, pineapple salsa, limes & sour cream slaw. served with flour tortillas 15.50
add a taco 2.75

FISH N' CHIPS

fresh cod with skinny crunchy fries & southern slaw 10.50

GRILLED SALMON**cooked to order*
fillet with an ancho chile, lemon & honey glaze, over sautéed spinach with baby reds 18.95

ALASKAN HALIBUT*

almond crusted, served with a spicy vegetable ragout & roasted fingerling potatoes 22.95

SESAME SEARED AHI*

sashimi grade tuna encrusted in black & white sesame seeds. wasabi mashed potatoes & miso aioli 18.95

PARMESAN ROCKFISH*

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

DUNGENESS CRAB & SHRIMP STUFFED MAHI MAHI

oven roasted & drizzled with a macadamia nut buerre blanc & a mango sweet chili coulis. served w/ mashers & veggies 18.50

PASTA

add small salad for 4.00

DUNGENESS CRAB

MAC & CHEESE
made with fresh crab, cheddar & gruyère. served au gratin 16.50

PASTA OR RAVIOLI SPECIAL

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