

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 tapenade, soft feta, olives & cucumbers 8.95

FRIED CALAMARI

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

JAMAICAN JERK

CHICKEN SATAY

pineapple/jicama salsa & lime 10.95 add a stick 1.50

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 2.00

SLIDERS

3 house ground prime sirloin mini burgers 7.95 add cheese .25 add another slider! 2.00

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

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 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

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, genoa salami, swiss cheese, black olives, roma tomatoes & garbanzo beans tossed in thin cut romaine with a creamy italian dressing 13.95 1/2 size 9.50

TACO SALAD

slow roasted, seasoned tender chicken over shredded iceberg lettuce; black beans, cheese, pico de gallo, avocado & fresh corn chips in a light vinaigrette topped with sour cream 14.95 1/2 size 9.95

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 gound turkey topped with sautéed mushrooms & melted swiss cheese 11.50

SANDWICH SPECIAL

chef's inspiration daily. please check with your server for today's creation 11.50

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

MEATS

add small salad for 4.00, potato choices - garlic mashed or baby reds

DRY AGED NEBRASKA

NEWYORK STEAK

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

BASEBALL CUT

PRIME SIRLOIN

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

COWBOY RIBEYE

14 oz cut with a dry creole rub, cooked to order with fresh avocado & pico de gallo. served with house mashers & grilled corn on the cob 18.95

STUFFED PORK CHOP

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

RUM DRUNK CHICKEN

1/2 a washington roaster, marinated in dark rum & ginger, topped with a coconut molasses butter. served with choice of potatoes & seasonal vegetables 16.95

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

BLUWATER BAMBOO BITES

	individual fresh seafood shooters	
icy spicy calimari		4.00
seviche		4.00
ahi poke		4.00
crab cocktail		4.00
oyster shooters		4.00
	add a shot of tequila or vodka...	2.00

THE S.S. MINNOW!

stock your raft with a pick of any 9 bamboo bites 29.00

SEAFOOD

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 12.95

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 MP

SESAME SEARED AHI*

sashimi grade tuna encrusted in black & white sesame seeds. served with 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 with mashers & vegetables 23.95

SEAFOOD SPECIAL

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

PASTA

add small salad for 4.00

DUNGENESS CRAB

MAC & CHEESE

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

PASTA SPECIAL

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

RAVIOLI SPECIAL

hand made, and stuffed daily, mixed with great sauces & local ingredients. please check with your server MP

DESSERTS

TOLLHOUSE MAGIC

a huge classic tollhouse cookie baked to order in a cast iron skillet with vanilla ice cream 7.75

WAKE N' BAKE BROWNIE BUZZ

...let us load your bowl with a gooey brownie, chocolate ice cream, choc sauce, choc shavings, cocoa powder & choc covered espresso beans 7.25

HOUSEMADE KENTUCKY-

STYLE BREAD PUDDING

with a bourbon glaze, whipped cream, fresh caramel sauce & a sprinkle of toasted almonds 7.75

HOT FRUIT & BERRY CRISP

seasonal fruits or berries baked with cinnamon & nutmeg, served ala mode 7.75

CHEESE CAKE

traditional, rich & delicious, with a light lemon zest. made fresh in-house 6.50

GRAND MARNIER

CHOCOLATE FONDUE

served with lemon pound cake & fresh seasonal fruit (*serves two*) 10.25

S'MORES

a pyro-technic experiment for two 4.25 *per person*