

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 relish & lime 11.95 add a stick 1.50

*Grilled Northwest Salmon

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

*Ahi Poke

cubed ahi in a sesame/soy sauce, cucumber rounds & crispy taro chips 14.25

Baked Artichoke Dip

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

Seafood Sampler

sautéed prawns, crab n' artichoke dip & ahi poke 15.95

Crab Rangoons

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

Barbequed St. Louis Ribs

with chipotle honey glaze & frizzled onions 11.95 add a rib 1.50

Sliders

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

1.5 lbs Steamed Manila Clams

sautéed in white wine & garlic butter 14.50

Flat Bread Plate

brick oven flat bread drizzled with olive oil. roasted elephant garlic, cambozola cheese, 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

7.25

SALADS

Chop Chop

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

Cobb

pulled chicken & avocado over organic greens & romaine. with blu crumbles, egg, fresh tomatoes & bacon. light french vinaigrette 15.50

Taco Salad

slow roasted 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

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 / 11.95

*Whole Leaf Caesar

served with housemade garlic romano croutons 9.50 / 11.50

Grilled Eggplant Caprese

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

ranch dressing available on request

HAND TOSSED PIZZA

Margherita

pomodoro, mozzarella, parmesan, basil 12.95

Four Cheese

pomodoro, mozzarella, goat cheese, gorgonzola, parmesan 13.95

Italian Ham 'n Arugula

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

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 14.95

Pepperoni

pomodoro, pepperoni, mozzarella, parmesan 14.25

Pizza Special

with creative & fresh ingredients. please check with your server 14.50

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

SANDWICHES

your choice of waffle fries, salad or soup

BluWater Prime Sirloin Burger

USDA prime sirloin, house ground. smoked bacon, dijon mayo & Tillamook cheese 12.50

Flat Bread Club

smoked turkey, genoa salami, bacon, provolone, tomato, lettuce, dijon mayo 13.95

French Dip

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

Caprese Sandwich

mozzarella, sliced tomato, fresh basil, pesto mayo. served on toasted flat bread 10.50

Chicken Breast

lightly breaded, with melting mozzarella, tomatoes, field greens & dill cream cheese. served on toasted rye 11.95

PASTAS

Crab Lasagna

lasagna noodles layered with béchamel, provolone, gruyere, tomato sauce & crab. with garlic bread & seasonal vegetable 18.95

Dungeness Crab Mac & Cheese

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

Clam Linguini

local manila clams tossed in fresh made pasta with butter, garlic, fresh herbs & chardonnay 15.95

Pasta Special

hand made pasta prepared daily... please check with your server MP

Ravioli Special

hand made pasta prepared daily... please check with your server MP

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

MEATS

add a small salad for a few bucks

Turkey Pot Pie

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

Chicken Parmesan

covered in italian bread crumbs, marinara, provolone w/ a side of alfredo pasta 17.95

Prime Sirloin Meatloaf

tomato/bbq glaze. served w/ country gravy & fresh mashed potatoes 16.50

Crisp Oven Roasted Chicken

1/2 a washington roaster marinated in lemon & thyme, baked in natural juices & served with house mashers & seasonal vegetable 18.95

Roasted Stuffed Pork Chop

stuffed with herb-pecan dressing. baked apple stuffed with sundried cherries. served with house mashers & seasonal vegetable 19.95

Cowboy Ribeye

14 oz thick cut with a dry creole rub, cooked to order with frizzed onions piled high. served with house mashers & seasonal vegetable 19.95

Baseball Cut Prime Sirloin

10 oz, topped with grilled portobello mushroom & rich demi-glaze. garlic mashers & seasonal vegetable 24.25

Dry-Aged Nebraska New York Steak

topped with a big hunk of blu cheese. garlic mashers, seasonal vegetable & a touch of demi-glaze

10 oz. Cut 24.95 **Bistro Cut** 27.95

Meat Special

beef, lamb, poultry or pork in the chef's choice preparation MP

SEAFOOD

Fish n' Chips

fresh cod with skinny crunchy fries & southern slaw 12.95

*Grilled Salmon

nw fillet with ancho chile, lemon & honey glaze, over sautéed spinach with baby reds 20.95 *cooked to order*

*Dungeness Crab Stuffed Mahi

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

Pecan Encrusted Catfish

pan fried, finished with worcestershire lemon/butter sauce. served with mashers & vegetables 17.50

Seafood Special

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

BLU INFO...

Booking your Holiday Event??

please check out our web site for special event planning & menu selections
www.bluwaterbistro.com

Check out Blu Hour daily 4 to 6pm

beers 2.50, wine 4.00 & lots of half priced appetizers

Banquets & Private dining at our 5 locations

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