

## 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 & taro chips 14.25

**Baked Artichoke Dip**  
with roasted green chiles & 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**  
5.00/7.25

## 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 iceberg & 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 9.95 / 11.95

**Grilled Eggplant Caprese**  
with fresh mozzarella, roma tomatoes, basil, balsamic vinegar & virgin oil 10.95

*ranch dressing available*

## 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

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

**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, sweet potato fries, salad or soup*

**BluWater Prime Sirloin Burger**  
house ground. smoked bacon, dijon mayo & tillamook cheese 12.50

**Burger of the Day**  
chef's choice of toppings MP

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

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

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

**Flat Bread Club**  
smoked turkey, genoa salami, bacon, provolone, tomato, lettuce, dijon mayo 13.95

**Grilled Turkey & Swiss**  
roasted turkey, bacon, tomatoes & melting swiss cheese on sour dough bread 10.50

**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

**New York 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

**Sandwich Special**  
made with chef's inspiration daily. please check with your server for preparation MP

## ENTREES

*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

**Fish n' Chips**  
fresh cod with skinny crunchy fries & southern slaw 10.95

**\*Dungeness Crab Stuffed Mahi**  
oven roasted & drizzled with a macadamia nut buerre blanc & a mango sweet chili coulis. served with mashers & veggies 17.95

**Sesame Seared Ahi**  
sashimi grade tuna encrusted in black & white sesame seeds. served with wasabi mashed potatoes & miso aioli 18.95

## PASTAS

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

**Dungeness Crab Mac & Cheese**  
made with fresh crab, cheddar & gruyère. served au gratin 17.50

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

**Pasta or Ravioli Special**  
hand made pastas prepared daily with special sauces & ingredients... please check with your server MP

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

## DESSERTS

**Hot Apple & Cherry Crisp**  
seasonal apples & tart cherries baked with cinnamon & nutmeg, topped with a brown sugar crumble crust. served ala mode 7.75

**Wake n' Bake Brownie Buzz**  
...let us load your bowl with a gooey brownie, chocolate ice cream, chocolate sauce, chocolate shavings, cocoa powder & chocolate covered espresso beans 7.25

**Housemade Bread Pudding**  
bourbon glaze, whipped cream, fresh caramel sauce & a sprinkle of toasted almonds 7.75

**Tollhouse Magic**  
a huge classic tollhouse cookie baked to order in a cast iron skillet w/ vanilla ice cream 7.75

**Grand Marnier Chocolate Fondue**  
served with lemon pound cake & fresh seasonal fruit (*serves two*) 10.25

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

**S'mores**  
a pyro-technic experiment for two 4.25 *per person*

## BLU INFO...

**Check out Blu Hour daily  
4-6p & 10p to kitchen close**  
beers 2.50, wine 4.00, pizza & half priced appetizers

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