



# BLUE WATER Grille

## Soups

### Award Winning Clam Chowder - 8

*Fresh, flavorful & thick!*

*Named "Best Clam Chowder" year after year at the Wildwood Seafood & Music festival*

### French Onion - 9

### Soup Du Jour - 7

## Salads

### House Salad - 11

*Served with our very own buttermilk ranch dressing*

### Caesar Salad - 12

*Classic creamy garlic dressing, Parmesan cheese & croutons*

### Cobb Salad - 15

*Romaine lettuce, egg, bacon, crumbled bleu cheese, avocado & tomatoes, served with your choice of dressing*

### Red Pear Salad - 15

*Mixed greens, sliced red pears, candied pecans, crumbled bleu cheese & raspberry vinaigrette*

### Wedge Salad - 14

*Iceberg lettuce, crumbled bleu cheese, bacon & tomatoes topped with a creamy bleu cheese dressing*

### Watermelon Salad - 15

*Fresh watermelon, baby arugula, toasted almonds, feta cheese & raspberry vinaigrette*

### Top Any Salad with Blackened or Grilled:

Chicken - 7

Shrimp - 7

Jumbo Lump Crab - 10

Ahi Tuna - 11

## Raw Bar

### U-Peel Em Shrimp - 14

*One dozen shrimp, cooked in lemon, beer & old bay, served chilled with our homemade cocktail sauce*

### Shrimp Cocktail - 14

*Served with cocktail sauce*

### Crab Cocktail - 16

*Served with cocktail sauce*

## Wings

### Six Wings - 8

### Twelve Wings - 14

### Twenty-Four Wings - 26

**Mild - Hot - Honey BBQ**

**BBQ - Sweet Chili - Teriyaki - Garlic Parm**

*Served with bleu cheese & celery*

## Appetizers

### Bruschetta - 12

*Sliced Italian bread topped with diced tomatoes, peppers, onions, prosciutto & mozzarella, mixed with garlic, basil & olive oil, drizzled with balsamic vinaigrette*

### Volcano Shrimp - 14

*Crispy shrimp, tossed in a creamy, spicy sauce, served over shredded lettuce*

### Clams Casino - 14

*Fresh local clams topped with a mixture of peppers, onions & bacon*

### Crab Stuffed Portobello Mushroom - 16

*Large mushroom cap stuffed with crab imperial & baked to perfection*

### Italian Mussels - 16

*Local mussels served in red or white sauce covered in an Italian bread crust*

### Jersey Steamers - 13

*A dozen local littlenecks served in our butter, garlic & herb sauce with garlic bread*

### Sesame Encrusted Ahi Tuna - 16

*Pan-seared & served with soy sauce & wasabi*

### Crab Dip - 20

*Lump crab mixed into mayo & seasoning, topped with three cheese cheddar & baked in the oven, served with fresh tortilla chips*

### Scallops Wrapped in Bacon - 16

*Served with sweet apple sauce*

### Blue Water Crab Cake - 19

*Served with cocktail or tartar sauce*

### Blue Water Cheese Fries - 12

*Three cheeses & freshly sliced bacon atop crispy french fries*

### Calamari - 15

*Fresh, lightly floured & fried golden brown, served with homemade marinara sauce*

### Cheesesteak Eggrolls - 13

*Philadelphia steak, fried onions & American cheese wrapped in crispy egg rolls*

### Waffle Fry Nachos - 13

*Waffle fries & cheese, diced tomatoes, jalapeños & olives, served with sour cream & salsa*

*Limit of 2 separate checks per group  
20% Gratuity added to parties of 6 or more*

# DINNER MENU

## Entrées

All entrees are served with soup du jour or side salad  
starch and vegetable du jour

**Add sautéed crabmeat - 10 or grilled shrimp - 7**

### **N.Y. Strip Steak - 42**

12oz Center cut strip topped with shoestring  
onion rings

### **Filet Mignon - 49**

Center cut 10oz filet grilled to perfection,  
topped with a mushroom demi-glaze

### **Prime Rib**

Slowly roasted & served blackened or with  
au jus

**12oz Queen Cut - 29    18oz King Cut - 35**

### **Chilean Sea Bass - 42**

8oz filet, grilled or blackened, served over  
sautéed spinach & roasted red peppers,  
topped with sautéed crabmeat

### **Herb-Encrusted Salmon - 28**

North Atlantic salmon, encrusted in our  
special blend of herbs, grilled & topped with a  
lemon butter sauce

### **Seafood Combo - 34**

A trio of flounder, shrimp & scallops, broiled or  
fried & complemented with cocktail and tartar  
sauces

### **Twin Crab Cakes - 35**

Our secret recipe jumbo lump crab, flash fried  
& finished in the oven, served with cocktail and  
tartar sauce

### **Crab Imperial Stuffed Flounder - 35**

Fresh local caught filet, stuffed with our  
homemade imperial & baked to perfection

### **Shrimp & Scallops Rosa - 31**

Shrimp & scallops sautéed with garlic, roasted  
peppers & mushrooms, served over linguini\* in  
a homemade rosa sauce

### **Sailor's Pasta - 34**

Clams, shrimp, scallops, mussels & crab, served  
in a red or white sauce over linguini\*

### **Stuffed Shrimp - 31**

Four jumbo shrimp stuffed with jumbo lump  
crab & broiled to perfection

### **Rack of Ribs - 32**

Our slow roasted, fall off the bone ribs, served  
smothered in BBQ sauce

### **Braised Short Rib Tortellini - 29**

Cheese tortellini\* tossed in a slow-simmered  
red wine short rib ragù with roasted tomatoes,  
fresh herbs & shaved Parmesan

### **Blue Water Ravioli - 29**

Jumbo ravioli\*, stuffed with ricotta & served in  
our homemade crab blush sauce topped with  
seared scallops

### **Penne Alla Vodka - 26**

Penne pasta\* topped with our homemade  
vodka sauce & served with chicken or shrimp

### **Linguini - 26**

Served with clams or mussels over pasta\*, with  
garlic bread in your choice of homemade  
white or red sauce

### **Cherrywood Smoked Brisket - 28**

Slow roasted & smoked in house, thinly sliced &  
topped with BBQ sauce

### **Chicken Parmesan - 26**

Boneless breast of chicken, lightly breaded,  
topped with provolone & homemade  
marinara sauce & served over linguini\*

### **Chicken Marsala - 26**

Lightly coated chicken breast fried with  
sautéed mushrooms in a Marsala sauce &  
served over linguini\*

### **Chicken Francaise - 26**

Lightly battered pan-fried chicken in an  
elegant white wine lemon butter sauce served  
over linguini\*

### **Chicken Alfredo - 26**

Tender chicken sautéed in our house made  
Alfredo sauce & served over fettuccine\*

### **Stuffed Chicken - 29**

Tender chicken breast stuffed with roasted red  
peppers, prosciutto & fresh mozzarella, served  
atop a homemade tomato basil cream sauce

\*Ingredients substitute for starch & vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## Kid's Meals

Ages 12 & under

Served with french fries

**Chicken Fingers - 8**

**Quesadilla - 8**

**Mac & Cheese - 8**

**Grilled Cheese - 7**

**Hot Dog - 7**

**Pasta & Meatballs\* - 9**

\*Ingredients substitute for starch