



BLUE WATER Grille

Soups

Award Winning Clam Chowder

Fresh, flavorful & thick!

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

Cup - 6 Bowl - 7

French Onion

Bowl - 8

Soup Du Jour

Cup - 5 Bowl - 6

Salads

House Salad - 10

Served with our very own buttermilk ranch dressing

Caesar Salad - 10

Classic creamy garlic dressing, parmesan cheese & croutons

Cobb Salad - 13

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

Red Pear Salad - 13

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

Wedge Salad - 12

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

Watermelon Salad - 13

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

Top Any Salad with Blackened or Grilled:

Chicken - 6

Shrimp - 6

Jumbo Lump Crab - 8

Ahi Tuna - 10

Raw Bar

U-Peel Em Shrimp - 13

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

Shrimp Cocktail - 12

Served with cocktail sauce

Crab Cocktail - 13

Served with cocktail sauce

Wings

Six Wings - 7

Twelve Wings - 13

Twenty-Four Wings - 25

Mild - Hot - Honey BBQ
BBQ - Sweet Chili - Teriyaki

Served with bleu cheese & celery

Appetizers

Bruschetta - 11

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

Volcano Shrimp - 13

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

Clams Casino - 13

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

Crab Stuffed Portobello Mushroom - 15

Large mushroom cap stuffed with crab imperial & baked to perfection

Italian Mussels - 15

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

Jersey Steamers - 12

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

Sesame Encrusted Ahi Tuna - 14

Pan seared & served with soy sauce & wasabi

Nachos Grande - 10

Nachos & cheese, diced tomatoes, jalapeños & olives, served with sour cream & salsa
Add chicken or beef - 6

Scallops Wrapped in Bacon - 15

Served with sweet apple sauce

Blue Water Crab Cake - 17

Served with cocktail or tartar sauce

Blue Water Cheese Fries - 10

Three cheeses & freshly sliced bacon atop crispy french fries

Calamari - 13

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

Cheesesteak Eggrolls - 12

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

Chicken Quesadilla - 12

Flour tortilla with salsa, Monterey jack cheddar cheese and sliced chicken

*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 crab meat - 8 or grilled shrimp - 6

N.Y. Strip Steak - 37

12oz Center cut strip topped with shoestring
onion rings

Filet Mignon - 44

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 - 26 18oz King Cut - 32

Chilean Sea Bass - 38

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

Herb-Encrusted Salmon - 26

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

Seafood Combo - 32

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

Crab Cakes - 29

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

Crab Imperial Stuffed Flounder - 32

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

Shrimp & Scallops Rosa - 28

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

Sailor's Pasta - 32

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

Stuffed Shrimp - 28

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

Rack of Ribs - 29

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

Gnocchi - 19

Homestyle potato gnocchi*, tossed in
marinara sauce

Homestyle Ravioli - 29

Jumbo ravioli*, stuffed with ricotta & served in
our homestyle marinara sauce

Penne Alla Vodka - 24

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

Linguini - 24

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

Pasta Primavera - 24

Cherry tomatoes, mushrooms, black olives &
spinach sautéed & served over fettuccine* &
garlic bread, in our house made Alfredo sauce

Chicken Parmesan - 24

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

Chicken Marsala - 24

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

Chicken Piccata - 24

Tender chicken sautéed in a white wine lemon
butter sauce with capers & served over
linguini*

Chicken Alfredo - 24

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

Stuffed Chicken - 26

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 - 7

Quesadilla - 7

Mac & Cheese - 7

Grilled Cheese - 6

Hot Dog - 6

Pasta & Meatballs* - 8

**Ingredients substitute for starch*