



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

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

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 homemade 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

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

Penne Alla Vodka - 24

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

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

Seafood Combo - 32

A trio of flounder, shrimp and 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

Stuffed Chicken - 26

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

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 & crab, served in a red or white sauce over linguini*

Linguini - 24

Served with clams or mussels over "al dente" 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 "al dente" penne pasta* & garlic bread, in our house made Alfredo sauce

Rack of Ribs - 29

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

Crab Imperial Stuffed Flounder - 32

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

Chicken Parmesan - 24

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

Prime Rib

Slowly roasted & served blackened or with au jus

12oz Queen Cut - 26 18oz King Cut - 32

Stuffed Shrimp - 28

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

Chicken Marsala - 24

Lightly coated chicken breast fried with sautéed mushrooms in a Marsala sauce

Chicken Piccata - 24

Tender chicken sautéed in a white wine lemon butter sauce, served with capers

**Ingredients substitute for starch*

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*

Dear Valued Customer,

Thank you for choosing Blue Water Grille at Bolero Resort. We know that there are several choices when it comes to dining in the Wildwoods and we are glad to have the opportunity to serve you. Family owned and operated for over three decades, we take great pride in providing quality food to our many loyal customers. We hope you enjoy your meal.

Bon Appetit