

# SHAKEN, STIRRED & TAPPED



## COASTAL COCKTAILS

- BLUEWATER LEMONADE** Stoli Blueberi Vodka, fresh blueberries and mint shaken with fresh lemon juice and sugar. 8.50
- COCONUT MOJITO** Malibu Rum, fresh mint and lime shaken with coconut cream and pineapple juice. 8.50
- DARK & STORMY** Gosling's Black Seal Black Rum, fresh lime and ginger beer. 9.00
- MAI TAI** A blend of rums and pineapple juice with a generous float of Myers's Original Dark Rum. 9.00
- GOOMBAY SMASH** Cruzan Coconut Rum, Bacardi Gold Rum, apricot brandy and pineapple & orange juices with a float of Myers's Original Dark Rum. 9.00
- STRAWBERRY SODA** Cruzan Strawberry Rum, fresh-muddled strawberries, sugar and fresh mint topped with soda. 8.50
- PAINKILLER** Pusser's British Navy Rum shaken with coconut cream and pineapple & orange juices, sprinkled with nutmeg. 9.00



## BLUEWATER ORIGINALS

- WHISKEY GINGER SMASH** Chattanooga Whiskey, fresh-muddled oranges and ginger beer. 9.00
- THE GEISHA** Fresh cucumber muddled with Sabé Saké-infused vodka and liquor-infused Asian lychee fruit. Topped with fresh-squeezed lemonade. 9.00
- PATRÓN MARGARITA** Patrón Silver Tequila, Cointreau and housemade margarita sour mix. 9.50
- TITO'S MULE** Tito's Handmade Vodka, fresh lime and ginger beer. 9.00
- BERRY BASH SANGRIA** Red wine, a blend of puréed berries, pineapple juice and black raspberry liqueur. 7.50
- CHAMPAGNE MOJITO** A classic Bacardi Limón mojito topped with sparkling wine. 9.00
- GEORGIA PEACH MARTINI** Absolut Apeach Vodka, Grand Marnier, cranberry juice and fresh-squeezed orange juice. 9.00
- LEMON DROP MARTINI** Absolut Citron Vodka, Cointreau and fresh lemon juice shaken and served with a sugar rim. 9.00
- OLIVE 'R TWIST MARTINI** Grey Goose Vodka or Bombay Sapphire Gin served with olives or a twist. 9.00
- BLUEWATER MARY** Absolut Peppar Vodka and our secret Bluewater Bloody Mary mix. 8.50



## SOON TO BE FAMOUS BEER COCKTAILS

- IPA HOUND** Tanqueray Gin, fresh grapefruit juice and India Pale Ale. 8.50
- NO BOTTLE REQUIRED** Sauza 901 Tequila, fresh lime, sour mix and a float of Southern Flyer. 8.50
- STOUT MUDSLIDE** Stoli Vanil Vodka, Bailey's, cream and Iron Horse Stout. 8.50
- THE NOOGA** Big River IPA and a shot of Chattanooga Whiskey. 9.50

## FRESH-BREWED BEER

HANDCRAFTED AT BIG RIVER GRILLE & BREWING WORKS.

### SOUTHERN FLYER LIGHT LAGER

Light in color and body, a true American lager.

### VIENNA LAGER

Auburn, medium-bodied, clean crisp finish.

### SWEET MAGNOLIA AMERICAN BROWN ALE

Light brown, medium-bodied, subtle sweet finish.

### SEVEN STATES PILSNER

Light golden, highly-hopped, crisp full flavor.

### IPA

Copper, medium-bodied, pronounced hop flavor.

### IRON HORSE STOUT

Deep black in color with a rich, roasted flavor.

# HAND-SELECTED WINES

## BUBBLES

<b>LA MARCA</b> , Prosecco, Italy.....	7.50	***	***
<b>COPPOLA SOFIA</b> , Blanc De Blanc, California.....	8.00	***	***
<b>MOËT IMPÉRIAL</b> , Brut, France.....	19.50	***	***
<b>J CUVÉE 20</b> , Brut, Sonoma.....	***	***	58.00
<b>VEUVE CLICQUOT YELLOW LABEL</b> , Brut, France.....	***	***	85.00

## INTERESTING WHITES

<b>CAPOSALDO</b> , Moscato, Italy.....	8.00	12.00	31.00
<b>HOGUE</b> , Riesling, Columbia Valley.....	8.50	12.50	33.00
<b>CAVIT</b> , Pinot Grigio, Italy.....	7.00	10.50	27.00
<b>MASO CANALI</b> , Pinot Grigio, Italy.....	10.00	15.00	39.00
<b>VERAMONTE</b> , Sauvignon Blanc, Chile.....	7.50	11.00	29.00
<b>MATUA VALLEY</b> , Sauvignon Blanc, New Zealand.....	9.50	14.00	37.00
<b>FROG'S LEAP</b> , Sauvignon Blanc, California.....	***	***	51.00

## CHARDONNAYS

<b>COASTAL VINES</b> , California.....	6.50	9.50	25.00
<b>WILLIAM HILL</b> , North Coast.....	8.50	12.50	33.00
<b>DUCKHORN DECOY</b> , Sonoma County.....	10.00	15.00	39.00
<b>LA CREMA</b> , Sonoma.....	12.50	18.50	49.00
<b>DAVIS BYNUM</b> , Russian River Valley.....	14.00	21.00	55.00
<b>STAGS' LEAP</b> , Napa Valley.....	***	***	65.00
<b>CAKEBREAD CELLARS</b> , Napa Valley.....	***	***	80.00
<b>GRGICH HILLS</b> , Napa Valley.....	***	***	90.00

## PINOT NOIR

<b>HAHN ESTATES</b> , California.....	8.50	12.50	33.00
<b>BELLE GLOS MEIOMI</b> , Sonoma, Monterey, Santa Barbara.....	10.50	15.50	41.00
<b>LA CREMA</b> , Sonoma Coast.....	12.50	18.50	49.00
<b>ANNE AMIE CUVÉE A</b> , Oregon.....	***	***	59.00
<b>ADELSHEIM</b> , Willamette Valley.....	***	***	71.00

## INTERESTING REDS

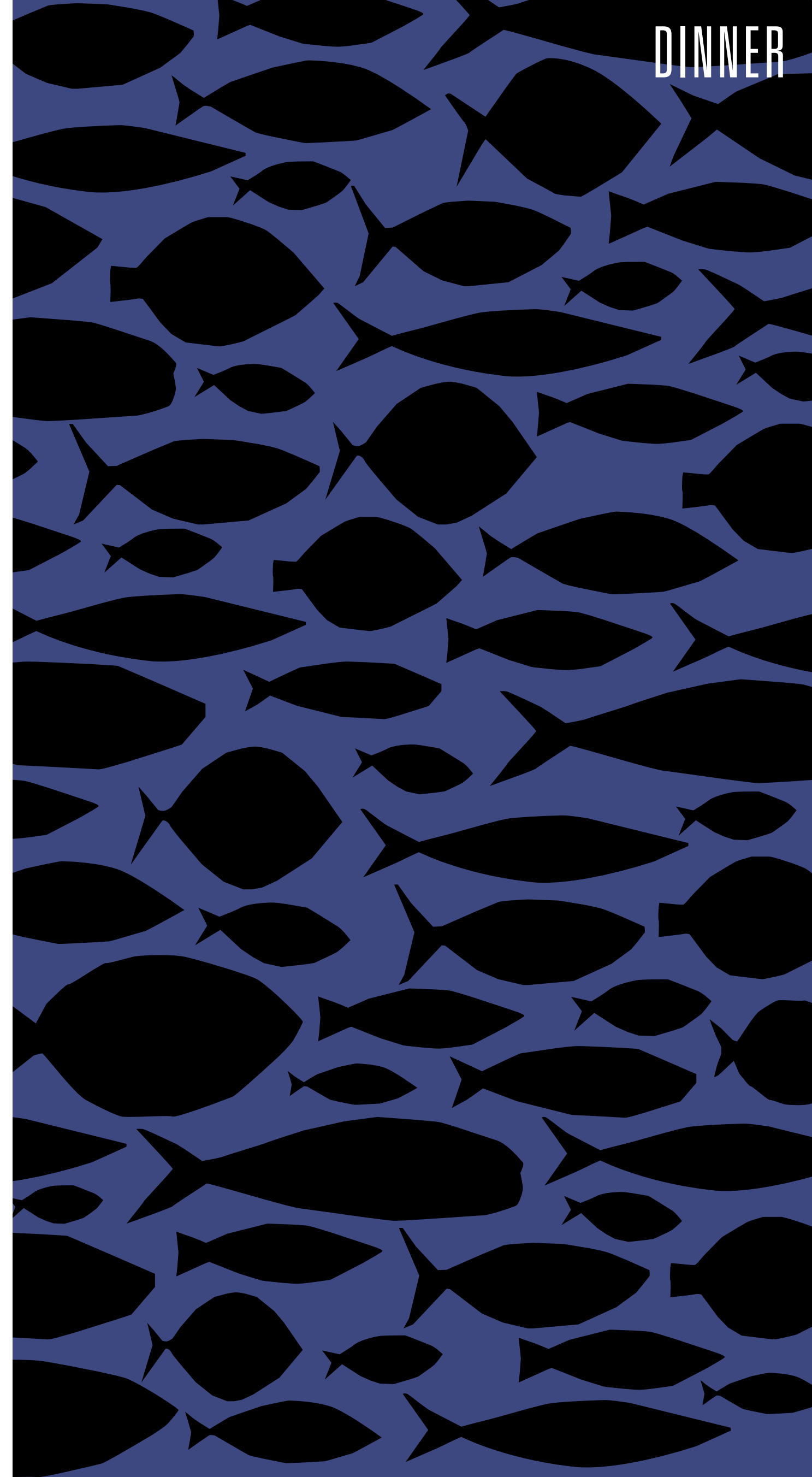
<b>THE STUMP JUMP</b> , Shiraz, Australia.....	7.50	11.00	29.00
<b>HOOK &amp; LADDER</b> , Red Blend, Russian River Valley.....	11.00	16.50	43.00
<b>MASSIMO</b> , Malbec, Argentina.....	9.00	13.50	35.00
<b>GNARLEY HEAD</b> , Zinfandel, California.....	8.50	12.50	33.00
<b>COASTAL VINES</b> , Merlot, California.....	6.50	9.50	24.00
<b>RODNEY STRONG</b> , Merlot, Sonoma.....	9.00	13.50	35.00
<b>PROVENANCE</b> , Merlot, Napa Valley.....	***	***	49.00

## CABERNET

<b>CANYON ROAD</b> , California.....	6.50	9.50	25.00
<b>CARNIVOR</b> , California.....	8.50	12.50	33.00
<b>LOUIS M. MARTINI</b> , Sonoma.....	9.00	13.50	35.00
<b>CHATEAU ST. JEAN</b> , Sonoma County.....	10.50	15.50	41.00
<b>FRANCISCAN</b> , Oakville Estate.....	15.00	22.50	59.00
<b>COPPOLA CASK</b> , Napa Valley.....	***	***	76.00
<b>ROBERT MONDAVI</b> , Napa Valley.....	***	***	88.00
<b>STAGS' LEAP</b> , Napa Valley.....	***	***	92.00
<b>CAKEBREAD CELLARS</b> , Napa Valley.....	***	***	115.00
<b>SILVER OAK</b> , Napa Valley.....	***	***	140.00

(6 oz. glass, 9 oz. carafe)

# DINNER



# bluewater

# APPETIZERS

**CHARCUTERIE & CHEESE\*\*** Shaved prosciutto, artisanal salami and house-cured salmon with brie, hazelnut-cruste d goat cheese, fried pita, focaccia slices and housemade Sweet Magnolia Brown Ale honey mustard. Garnished with red grapes. 12.95

**SPICY TUNA TACOS\*\*** Blackened Ahi tuna topped with Miso slaw and sliced avocado. Garnished with cilantro and Sriracha. 12.95

**TAVERN SHRIMP\*** Tender shrimp lightly breaded and deep-fried. Tossed in our creamy, spicy sauce. 10.25

**SEARED TUNA\*\*** Fresh tuna rolled in spices, pan-seared and served rare with wasabi aioli. 13.50

**CHICKEN CORDON BLEU ROLLS** Chicken, bacon, ham and Genoa salami mixed with mushrooms and white cheddar cheese in a fried egg roll. Served with Sweet Magnolia Brown Ale honey mustard. 9.95

**CRISPY CRAB RISOTTO FRITTERS** Lump crab, pancetta and a trio of cheeses in creamy risotto, rolled in seasoned breadcrumbs, lightly fried and served over spicy lemon remoulade with lemon-dressed greens. 10.95

**SALT & PEPPER CALAMARI\*** Crispy calamari, sautéed bell peppers and jalapeños. Served with Thai ketchup. 10.25

**COCONUT SHRIMP** Shrimp tossed in flaked coconut and fried, giving it a crunchy sweet flavor. Served with Sweet Magnolia Brown Ale honey mustard. 10.95

**BLUE CHEESE CHIPS** Fresh potato chips and havarti cream sauce topped with green onions, hickory bacon and blue cheese crumbles. 8.95

**LOBSTER & LUMP CRAB CAKE** Prepared Maryland-style and served with housemade tartar sauce and lemon lobster slaw. 15.50

# SOUPS & SALADS

**HOUSEMADE DRESSINGS:** Blue Cheese, Miso Vinaigrette\*, Creamy Herb Vinaigrette, Caesar, Hot Bacon Vinaigrette, Balsamic Vinaigrette, Ranch, Sweet Magnolia Brown Ale Honey Mustard

ADD GRILLED OR BLACKENED CHICKEN FOR 4.00, GRILLED OR BLACKENED SALMON\* FOR 5.00 OR GRILLED, BLACKENED OR FRIED SHRIMP FOR 5.00 TO ANY SALAD.

**LOBSTER BISQUE** Rich and creamy with a hint of sherry. Cup 4.95 | Bowl 6.25

**SOUP OF THE DAY** Housemade with fresh ingredients. Cup 4.95 | Bowl 6.25

**HARVEST CHICKEN SALAD\*** Grilled chicken over mixed greens with carrots, grapes, spiced pecans, brie, green apples and red peppers. Tossed in creamy herb vinaigrette and garnished with green onions and apple chips. 11.95

**SPINACH SALAD WITH HAZELNUT-CRUSTED GOAT CHEESE\*** Sun-dried cranberries, spiced pecans, red peppers and green apples. Topped with hazelnut-cruste d goat cheese and tossed in hot bacon vinaigrette. 12.95

**SEAFOOD COBB SALAD** Topped with seasoned shrimp, lump crab meat, bacon, avocado, tomato, egg, cucumber and pepper jack & cheddar cheeses. Served with your choice of dressing. 13.50

## SIGNATURE SIDE SALADS

**HOUSE SALAD\*** Mixed greens topped with tomato, cucumber, housemade croutons and pepper jack & cheddar cheeses with spiced pecans. Served with your choice of dressing. 4.50

**WEDGE SALAD** Crumbled blue cheese, tomatoes, carrots, green onions and bacon, dressed with blue cheese. 5.50

**CAESAR SALAD** With housemade croutons, crisp romaine, Parmesan and a classic dressing. 4.95

**SPINACH SALAD WITH HAZELNUT-CRUSTED GOAT CHEESE\*** Side salad portion of our dinner salad. 6.75

# BLUEWATER FEATURES

OUR SIGNATURE ENTRÉES, INCLUDING BLUEWATER CLASSICS AND NEW FAVORITES.

**GROUPE R PICCATA** Lightly dusted in seasoned flour, sautéed with a white wine, butter, lemon juice & caper sauce. Served with citrus rice pilaf and market fresh vegetables. 25.95

**SEAFOOD PAELLA** Lobster, Ahi tuna, shrimp, sautéed mussels, chicken and calamari simmered in a savory saffron court bouillon with saffron steamed rice and orzo pasta. 25.95

**HAZELNUT GOAT CHEESE MAHI\*** Mahi Mahi cruste d in hazelnut goat cheese, topped with prosciutto and housemade Cajun sauce. Accompanied by asparagus over white cheddar mashed potatoes. 23.95

**LOBSTER & LUMP CRAB CAKES** Prepared Maryland-style and served with housemade tartar sauce, lemon lobster slaw and market fresh vegetables. 27.95

**SHRIMP & GRITS** Sautéed shrimp with Andouille sausage, shallots, garlic and stewed tomato jus. Served with creamy jack cheese stone ground grits. 15.95

**FISH & CHIPS** Beer-battered cod served with french fries and a malt vinegar mayonnaise. 14.95

**WASABI TUNA\*** Grilled Ahi tuna duste d in wasabi powder, served over stir-fry vegetables, citrus rice pilaf and fried spinach in a housemade Ponzu sauce. Garnished with fried wonton strips. 23.95

**LOBSTER & SHRIMP TACOS** Sautéed lobster and shrimp in a crisp blue corn tortilla, wrapped with a soft flour tortilla with pepper jack cheese, lettuce, pico de gallo and lemon lobster sauce. Served with refried beans and citrus rice pilaf. 16.95

**CHICKEN PICCATA** Duste d in seasoned flour, sautéed with a white wine, butter, lemon juice & caper sauce. Served with citrus rice pilaf and market fresh vegetables. 15.95

**CAJUN PASTA** Fresh shrimp, chicken and Andouille sausage sautéed with a trio of peppers and tossed with a Cajun cream sauce. Served over cavatappi pasta with green onions. 16.95

**SEAFOOD-STUFFED PASTA SHELLS** Stuffed with seasoned shrimp, scallops and lump crab meat. Served over a lobster pan jus with market fresh vegetables and oven-roasted tomatoes. 16.95

# CHEF SPECIALTIES

SOME OF OUR CHEF'S CREATIVE AND POPULAR PRESENTATIONS OF THE FRESHEST FISH AND MOST SUCCULENT FLAVORS AVAILABLE.

**BOURBON-GLAZED SALMON\*** Seared salmon brushed with our signature bourbon glaze and served over quinoa & kale. Served with garlic potato wedges. 19.95

**SEARED TUNA\*\*** Fresh tuna rolled in spices, pan-seared and served rare over wasabi aioli. Accompanied by namasu, quinoa & kale and market fresh vegetables. 23.95

**LOBSTER & SHRIMP MAC 'N CHEESE** Lobster and shrimp tossed in a creamy Parmesan-havarti cheese sauce with spinach and cavatappi pasta. Topped with red pepper flakes. 21.95

**GROUPE R OSCAR** With lump crab topped with asparagus and béarnaise sauce. Accompanied by white cheddar mashed potatoes and market fresh vegetables. 25.95

**SEAFOOD-STUFFED TROUT** Lemon-cruste d trout stuffed with seasoned shrimp, scallops, crab meat and ricotta cheese. Served over citrus rice pilaf and asparagus with a lobster pan jus. 22.95

# SIGNATURE STEAKS

EACH STEAK WE SERVE IS FRESH USDA CHOICE AND COOKED TO PERFECTION IN 1800° BROILERS. SEASONED, BRUSHED WITH WHOLE BUTTER AND ACCOMPANIED BY GARLIC POTATO WEDGES.

ADD A TOPPING:  
**BLUE CHEESE 1.50 -OR- OSCAR 5.95**

**14 OZ. NEW YORK STRIP\***  
Tender short loin cut. 29.95

**14 OZ. DELMONICO\***  
Thick, marbled boneless ribeye. 28.95

**8 OZ. FILET\***  
Juicy, thick cut filet. 30.95

# SANDWICHES & BURGERS

SERVED WITH FRENCH FRIES.

**MARKET FRESH SANDWICH** Our handcrafted sandwich features Chef-selected proteins and toppings. Ask your Server about today's offering. 14.50

**MAHI MY WAY SANDWICH\*** Mahi Mahi fillet prepared just the way you like it: fried, blackene d or grilled. Served on a ciabatta bun with lettuce, tomato and housemade tartar sauce. 13.95

**PROSCIUTTO & CHICKEN SANDWICH** Grilled chicken and shaved prosciutto on a toasted ciabatta bun with mixed greens, roasted Roma tomatoes, brie and apple dijonnaise. 12.95

**PUB BURGER\*** USDA Choice steakburger with pub sauce, lettuce, tomato, pickled red onions and your choice of white cheddar, pepper jack, American or blue cheese. 10.95 *Add hickory bacon for 1.50.*

**QUINOA SPINACH BURGER** A housemade patty crafted from a savory combination of spinach, quinoa and vegetables. Served on a grilled ciabatta bun with white cheddar cheese, pickled red onions, lettuce, tomato and pub sauce. 9.95

# DESSERTS

**WHITE CHOCOLATE BREAD PUDDING** Housemade sun-dried cranberry bread pudding served warm over a rum butter sauce. Topped with shaved white chocolate. 6.95

**BERRY CRÈME BRÛLÉE** Traditional custard served chilled. Topped with caramelized sugar and a mixed berry compote. Accompanied by fresh mint and a housemade shortbread cookie duste d with powdered sugar. 6.95

**COCONUT KEY LIME CHEESECAKE** Our sweet and tangy key lime cheesecake topped with whipped cream and toasted coconut. Served over a mixed berry compote with fresh mint. 6.95

**DOLLY'S TRIPLE CHOCOLATE CAKE** White and dark cream cheese frostings between five layers of moist chocolate cake. Topped with chocolate fudge and white chocolate shavings and served with crème anglaise. 6.95

**DESSERT TRIO** Sample our delicious, housemade desserts: White Chocolate Bread Pudding, Coconut Key Lime Cheesecake and Dolly's Triple Chocolate Cake. 9.95

# SIDES

French Fries	2.95
Quinoa & Kale	2.95
Citrus Rice Pilaf	2.95
Market Fresh Vegetables	2.95
Miso Slaw*	2.95
Asparagus with Béarnaise Sauce	3.95
Pepper Jack Grits	2.95
White Cheddar Mashed Potatoes	2.95
Garlic Potato Wedges	2.95

# LIQUIDS

Soft Drinks	2.75
Iced Tea	2.75
Arnold Palmer	3.50
Fresh-Squeezed Lemonade	3.25
Coffee	2.75
Espresso	2.85
Cappuccino	3.50
Bottled Water	3.50/5.50
Sparkling Water	3.50/5.50

CHECK OUT OUR **MARKET FRESH SHEET** FOR OUR SIMPLY GRILLED SEAFOOD AND MORE CHEF-INSPIRED SELECTIONS.

**DON'T FORGET OUR PRIVATE DINING AREA** WITH SPACE FOR 15 TO 80 PEOPLE, BLUEWATER WILL MAKE YOUR PARTY AN OCCASION TO REMEMBER!

\* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These menu items may contain raw or undercooked ingredients.

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.