

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

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

INTERESTING WHITES

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

CHARDONNAYS

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

PINOT NOIR

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

INTERESTING REDS

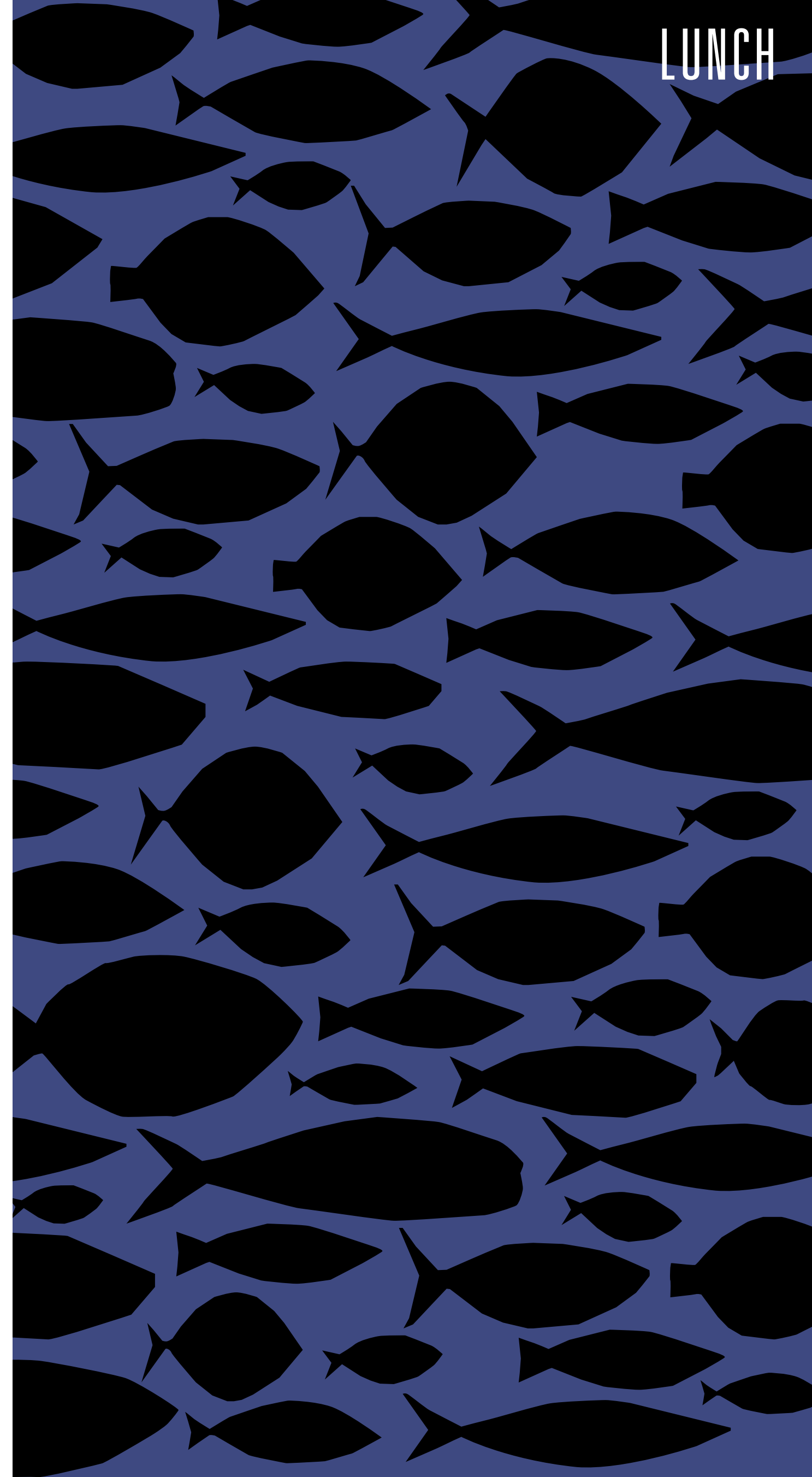
THE STUMP JUMP , Shiraz, Australia	7.50	11.00	29.00
HOOK & LADDER , Red Blend, Russian River Valley	11.00	16.50	43.00
MASSIMO , Malbec, Argentina	9.00	13.50	35.00
GNARLEY HEAD , Zinfandel, California	8.50	12.50	33.00
COASTAL VINES , Merlot, California	6.50	9.50	24.00
RODNEY STRONG , Merlot, Sonoma	9.00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

CABERNET

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

(6 oz. glass, 9 oz. carafe)

LUNCH



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.

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
Lunch portion 8.95

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. 10.50

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
Lunch portion 8.95

CAESAR SALAD With housemade croutons, crisp romaine, Parmesan and a classic dressing. 8.95

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 Side salad portion of our lunch salad. 4.95

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

BLUEWATER FEATURES

BOURBON-GLAZED SALMON† Seared salmon brushed with our signature bourbon glaze and served over quinoa & kale. Served with garlic potato wedges. 15.95

SEARED TUNA**† Fresh tuna rolled in spices, pan-seared and served rare over wasabi aioli. Accompanied by namasu, quinoa & kale and market fresh vegetables. 13.95

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

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. 14.95

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

HAZELNUT GOAT CHEESE MAHI* Mahi Mahi crusted in hazelnut goat cheese, topped with prosciutto and housemade Cajun sauce. Accompanied by asparagus over white cheddar mashed potatoes. 16.95

CHICKEN PICCATA Dusted in seasoned flour, sautéed with a white wine, butter, lemon juice & caper sauce. Served with citrus rice pilaf and market fresh vegetables. 9.95

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

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. 11.95

TACOS

TWO TACOS WITH PEPPER JACK CHEESE, LETTUCE AND PICO DE GALLO IN A CRISP BLUE CORN TACO SHELL, WRAPPED WITH A SOFT FLOUR TORTILLA. ACCOMPANIED BY REFRIED BEANS AND CITRUS RICE PILAF. YOUR CHOICE OF:

* **CAJUN FISH** Sautéed in Cajun spices, with lemon lobster sauce. 11.50

* **TAVERN SHRIMP*** Tossed in our signature tavern sauce. 12.95

* **LOBSTER & SHRIMP** Sautéed and topped with lemon lobster sauce. 15.95

CHOOSE TWO

Create your combo from any two of these categories. 8.95

CUP OF SOUP: *Lobster Bisque* or *Soup of the Day*

SALAD: *House Salad** or *Wedge Salad*

1/2 SANDWICH: *Crab BLT* or *Classic Club Sandwich*

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

SANDWICHES & BURGERS

SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

MARKET FRESH SANDWICH Our handcrafted sandwich features Chef-selected proteins and toppings. Ask your Server about today's offering. 13.50

CRAB BLT Tender blue crab meat salad, hickory bacon, mixed greens and tomato. Served on focaccia bread with a side of fresh potato chips. 10.25

MAHI MY WAY SANDWICH† Mahi Mahi fillet prepared just the way you like it: fried, blackened or grilled. Served on a ciabatta bun with lettuce, tomato and housemade tartar sauce. 12.95

PROSCIUTTO & CHICKEN SANDWICH Grilled chicken and shaved prosciutto on a toasted ciabatta bun with mixed greens, roasted Roma tomatoes, brie and apple dijonnaise. 12.50

CLASSIC CLUB SANDWICH Roasted turkey and ham with crisp bacon, shredded lettuce, tomato, mayonnaise and cheddar cheese on toasted sourdough. Served with fresh potato chips. 9.95

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. 10.50 *Add hickory bacon for 1.50.*

CLASSIC BURGER† USDA Choice steakburger with lettuce and tomato. 8.95 *Add your choice of cheese for 1.00. Add hickory bacon for 1.50.*

BLACKENED BURGER† Handcrafted blackened burger topped with hickory bacon, lettuce, tomato, havarti cream sauce, blue cheese crumbles, pub sauce and pickled red onions. 10.95

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

LUNCH DESSERTS

WHITE CHOCOLATE BREAD PUDDING Housemade sun-dried cranberry bread pudding served warm over a rum butter sauce. Topped with shaved white chocolate. 3.95

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 dusted 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. 3.95

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. 3.95

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
Fresh Potato Chips	2.95
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

* 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.

