

Blue Water Grill

DINNER



## Appetizers

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Lobster Bisque	7
Maryland Crab Cake, Chive Remoulade	12
Charred Baby Octopus, Japanese Cucumbers, Shiso Leaf, Ponzu Vinaigrette	10
Crispy Point Judith Calamari	10
Bamboo-Steamer Shrimp Dumplings, Spicy Asian Dipping Sauce	9
Shrimp and Lobster Spring Roll, Sweet Chili Glaze	10
Jumbo Sea Scallops, Porcini Mushrooms, Mission Figs, Orange Glaze	12
Tartare Sampler, Tuna, Hamachi, Salmon	12

## Salads

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Grilled Bosc Pear Salad, Satur Farm Baby Greens, Goat Cheese, Banyuls Vinaigrette	9
Baby Spinach and Chatham Farms Blue Cheese Salad, Toasted Pistachios, Mimosa Vinaigrette	9
Organic Green Salad, Asparagus, Corn, Extra Virgin Olive Oil, Lemon	9
Hearts of Romaine, Parmigiano-Reggiano, Classic Caesar Dressing	9
Blue Water Grill Chopped Salad, Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Roasted Peppers, Capers, Chick Peas and Basil	9

## Sushi/Sashimi (price per piece)

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Organic Salmon	3	Tuna	4	White Tuna	4
Yellowtail	4	Toro	MP	Octopus	3
Crab	4	Fluke	3	Spicy Tuna	4
Shrimp	3	Tobiko	3		
Eel	4	Salmon Roe	3		

## Maki Rolls

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Spicy Tuna Roll	9
Crab California Roll	9
BBQ Eel Dragon Roll	12
Tuna, Smoked Salmon, Avocado Roll	9
Toro-Scallion Roll	12
Red Hot Yellowtail and Jalapeno Maki Roll	11

## Blue Water Grill Maki Rolls

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Crunchy Florida Roll, Crab, Shrimp, Avocado	10
"Monster" Roll, Tempura Spicy Salmon	12
Spicy Scallop Roll, Tempura Bok Choy, Korean BBQ Sauce	11
Baja Roll, Tuna, Yellowtail, Avocado, Tomato Salsa	14
Crispy Filet Mignon Roll, Grilled Asparagus, Pineapple Salsa	11
Tempura Lobster Roll, Avocado, Cucumber, Tofu Aioli	13
Coconut Shrimp Roll, Mango and Cucumber, Spicy Coconut Vinaigrette	9
Crispy Calamari Roll topped with Spicy Tuna	12



## Lobsters

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### Live Maine Lobster

1.5 to 5.5 lbs \$22 per lb

Steamed, Broiled or Grilled

Served with Market Vegetables and Pumpkin Ravioli

## House Entrees

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Porcini Dusted Halibut, Artichoke Risotto, Lobster Nage	25
Ginger Crusted Big Eye Tuna, Crispy Potato Pot Stickers, Shiitake Mushrooms, White Soy Vinaigrette	24
Organic Salmon, Acorn Squash, Pepita Crusted Asparagus, Whiskey Brown Butter Sauce	24
Crab Crusted Golden Snapper, Butternut Squash, Pomegranate Drizzle	24
Ginger-Soy Lacquered Chilean Sea Bass, Chinese Broccoli, Sticky Rice, Wasabi Vinaigrette	27
Blackened Swordfish, Sweet Potato-Crabmeat Hash	24
Sautéed Lobster and Scallops, Asparagus, English Peas, Fines Herb-Lobster Coulis	30
Seared Chicken Breast, Whole Wheat Rigatoni Salad, Buffalo Mozzarella, Pesto	18
Grilled Filet Mignon, English Farm House Cheddar Croquettes, Balsamic Demi Glaze	29
"Surf & Turf" Sirloin Steak, Chimichurri Shrimp and Cerignola Olive Skewer, Peppercorn Glaze	32

## Simply Grilled

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Organic Salmon	22
Big Eye Tuna	22
Gulf Shrimp and Diver Sea Scallops	21
Alaskan Halibut	23
East Coast Swordfish	22

Served with Market Vegetables and Yukon Gold Potatoes

## Side Dishes

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Sweet Potato - Crab Meat Hash	7
Lobster Mashed Potatoes	7
Pumpkin Ravioli	5
English Farmhouse Cheddar Cheese Croquettes	5

18% Gratuity will be added to Parties of 10 or more  
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## Raw Bar

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### Oysters

Malaspina, <i>Vancouver</i>	1.95 ea
Marion Point, <i>Prince Edward Island</i>	2.00 ea
Hawk's Point, <i>Washington</i>	2.00 ea
Northumberland, <i>Prince Edward Island</i>	2.00 ea
Caraquet, <i>New Brunswick</i>	2.00 ea
Indian Point, <i>Prince Edward Island</i>	2.10 ea
Carlsbad Blonde, <i>California</i>	2.15 ea

### Caviar

American Osetra 1 oz 50

*Farm raised Osetra style caviar from California.  
Lightly salted, large charcoal grey colored eggs.*

Russian Sevruga 1 oz 60

*Small steel grey colored wild Sturgeon eggs from  
the Caspian and Black Sea.*

Siberian Osetra 1 oz 85

*Delicately flavored eggs from the icy waters of the  
Rio Negra and the world's finest environmentally  
conscious caviar producer.*

### Clams on the Half Shell

Cherrystones	1.00 ea
Little necks	1.50 ea

### Florida Stone Crab Claws

1/2 lb	24
1 lb	46

### Chilled Jumbo Shrimp

1/4 lb	12
1/2 lb	21
1 lb	40

Chilled 1 lb. Lobster Cocktail	22
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Chilled Shellfish Sampler	30
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1/2 lb Lobster, 4 Jumbo Shrimp, 4 Oysters,  
2 Little neck Clams, 2 Cherry stone Clams

Chilled Shellfish Castle	65
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1 lb Lobster, 6 Jumbo Shrimp, 8 Oysters,  
3 Little neck Clams, 1/2 lb Mussels,  
4 Louisiana Crawfish, 3 Jonah Crab Claws,  
Bay Scallop Ceviche

Chilled Shellfish Chateau	120
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2 lb Lobster, 8 Jumbo Shrimp, 16 Oysters,  
4 Little neck Clams, 1 lb Mussels,  
4 Louisiana Crawfish, 6 Jonah Crab Claws,  
Bay Scallop Ceviche







