

BRUNCH

Your choice of one of the following, compliments of Blue Water Grill:

SKYY Bloody Mary or Screwdriver, Bellini, Mimosa, Campari,
Champagne, Orange or Grapefruit Juice & Coffee or Tea

We Only Use Sauder's Farm Organic Cage Free Eggs

Benedicts

Eggs Benedict Canadian Bacon, Hollandaise Sauce	13
New Yorker Benedict Applewood Smoked Bacon, Cheddar Cheese, Toasted Mini Bagel	13
Crab Cake Benedict Spinach, Hollandaise Sauce	19
Lobster Benedict Lemon Pepper Brioche	21
Smoked Salmon Benedict Buttermilk Biscuit, Dill Hollandaise	16.5

Eggs & Omelettes

Egg White Omelette Chicken, Baby Portobellos, Tomatoes, Low Fat Munster Cheese	13
Organic Omelette Baby Spinach, Roasted Tomatoes, Pennsylvania Dutch Farmhouse Cheddar, Organic Green Salad	16.5
Shrimp & Chorizo Frittata Manchego Cheese Brulée	12.5
Farmers' Market Egg White Omelette Turkey Bacon, Fresh Vegetables, Tomato Salsa	14.5
Asparagus Omelette Melted Leeks, Gruyere Cheese	13

Country Morning

Seafood Quiche Shrimp, Scallops, Crab, Baby Arugula Salad	14.5
Bananas Foster French Toast Toasted Pecans, Caramel Sauce	13
Blueberry, Banana or Plain Buttermilk Pancakes Maple Syrup	12.5
Sliced Nova Scotia Smoked Salmon Tomato, Toasted Bagel & Cream Cheese	16.5
• Choice of Poppy Seed, Everything or Plain Bagel •	

Lunch Fare

Grilled Hamburger French Fries, Lettuce & Tomato, Choice of Bacon, Cheddar, Gruyere, Mozzarella	14
Maine Lobster Sandwich Avocado, Tomato, Arugula, Applewood Bacon, Marinated Cucumbers, Zesty Lime Vinaigrette	25
Sesame Chicken Salad Baby Bok Choy, Strawberry Miso Vinaigrette	16.5
Salmon Burger Cucumber Slaw, Shoe String Potatoes, Five Spiced BBQ Sauce	16
Seafood Cobb Salad Shrimp, Crabmeat, Avocado, Roasted Peppers	20

Side Dishes

Seasonal Fresh Fruit	5	Bagel with Cream Cheese	4.5
Applewood Smoked Bacon	5	Canadian Bacon	3.5
English Muffin or Buttermilk Biscuit	4.5	Home Fries	4

RAW BAR

Sushi & Sashimi

Price à la Carte

Salmon	4.5	Shrimp	3.5	Salmon Roe	3.5
Yellowtail	4.5	Tuna	4.5	BBQ Eel	4
Spicy Tuna	4.5	Smoked Salmon	3.5	White Tuna	4
Tobiko	3.5	Crab	4	Toro	MP

Maki Rolls

Spicy Tuna Roll	10.5
Crabmeat California Roll	10.5
Spicy Yellowtail & Shrimp Roll Bok Choy, Arugula Aioli	12
Monster Roll Tempura Spicy Tuna	14
Baja Roll Tuna, Shrimp, Avocado, Jicama, Jalapeño	14
Crunchy Florida Roll Crab, Shrimp, Avocado	11.5
BBQ Eel & Tempura Shrimp Roll Avocado, Tobiko, Yuzu Aioli	12
Coconut Shrimp Roll Mango, Cucumber, Coconut Vinaigrette	10.5
Spicy Lobster & Tuna Roll Avocado, Jalapeño, Cilantro Aioli	16
Soft Shell Crab Roll Toasted Cumin-Lime Dipping Sauce	12

Caviar

1 oz.

American Sturgeon 45 <small>Jet black small sturgeon eggs offer a rich, yet uncomplicated simple pleasure.</small>	Siberian Osetra 100 <small>Farm-raised Baerii osetra is deep mahogany in hue, expresses clean, focused flavor, representing the pinnacle of aquacultured caviar.</small>	Royal Sterling 110 <small>California, farm-raised white sturgeons. Large, firm bead that bursts with an intensely rich and nutty flavor.</small>
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Lobsters

Live Maine Lobster 1.5 to 5.5 lbs Steamed, Broiled or Grilled Served with Roasted Fingerling Potatoes & Broccoli Rabe	26 per lb
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Oysters

7 Selections Offered Daily	MP
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Clams on the Half Shell

Cherrystone	each 1.5
Littlenecks	each 1.5

Chilled Jumbo Shrimp

¼ lb.	12
½ lb.	23

Chilled Shellfish Sampler

serves 1 - 2

½ of a 1 lb. Lobster	38
4 Clams on the Half Shell	
4 Oysters	
¼ lb. Jumbo Shrimp	

Chilled Shellfish Castle

serves 4 - 6

1 lb. Lobster	75
6 Jumbo Shrimp	
8 Oysters (Chef's Selection)	
6 Littleneck Clams	
½ lb. Mussels	
4 Louisiana Crawfish	
3 King Crab Claws	
Bay Scallop Ceviche	

18% gratuity will be added to parties of 10 or more

