

## Appetizers

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<b>Lobster Bisque</b>	9
Lobster Tarragon Flan	
<b>Big Eye Tuna a la Plancha</b>	11
Aji Panca, Peruvian Corn Salad	
<b>Bamboo-Steamed Shrimp Dumplings</b>	10
Spicy Asian Dipping Sauce	
<b>Crispy Thai Calamari</b>	9
Opal Basil, Red Chili Vinaigrette	
<b>Shrimp and Lobster Spring Roll</b>	10.5
Sweet Chili Glaze	
<b>Maryland Crab Cake</b>	14
Granny Smith Apples, Green Peppercorn Rémoulade	
<b>Rock Shrimp Lettuce Wraps</b>	12
Sriracha Aioli	

## Salads

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<b>Satur Farms Field Greens</b>	10.5
Union Square Market Vegetables	
<b>Blue Water Grill Chopped Salad</b>	10.5
Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Roasted Peppers, Capers	
<b>Shaved Asparagus and Bing Cherry Salad</b>	10.5
Maytag Blue Cheese	

## Sushi & Sashimi

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Price à la Carte

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

## Maki Rolls

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

## Lobsters

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

## House Entrées

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**Maryland Crab Cake Sandwich** 17.5  
 Avocado, Smokey Chipotle Sauce, Jicama Salad

**Smoked Salmon BLT Salad** 16  
 Applewood Bacon, Shaved Asparagus, Bagel Chips

**Seafood Cobb Salad** 19.5  
 Shrimp, Crabmeat, Avocado, Roasted Red Peppers

**Sesame Chicken Salad** 16.5  
 Baby Bok Choy, Strawberry Miso Vinaigrette

**Marinated Seafood Salad** 21.5  
 Lobster, Shrimp, Calamari, Mussels, Champagne Vinaigrette

**Ginger-Soy Lacquered Chilean Sea Bass** 19  
 Soba Noodles Salad, Cucumber, Mango, Thai Basil

**Maine Lobster Sandwich** 24  
 Avocado, Tomato, Arugula, Applewood Bacon, Marinated Cucumbers  
 & Zesty Lime Vinaigrette

**Salmon Burger** 16  
 Cucumber Slaw, Shoe String Potatoes, Five Spiced BBQ Sauce

**Grilled Burger** 12.5  
 French Fries, Lettuce & Tomato  
 Choice of Bacon, Cheddar, Gruyere, Mozzarella

**Classic Caesar Salad** 9.5  
 Parmigiano-Reggiano, Ficelle Croutons

**ADDITIONS:**

**Grilled Chicken** 5

**Gulf Shrimp** 7

**Mini Crab Cakes** 8

## Simply Grilled

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All items are marinated with extra virgin olive oil, lemon, garlic & capers.

**Scottish Salmon** 26      **Atlantic Halibut** 27

**Big Eye Tuna** 28      **Gulf Shrimp & Diver Sea Scallops** 25

**East Coast Swordfish** 27

**Choice of one side & one sauce.**

**SIDES** Broccoli Rabe & Cherry Tomatoes, Marinated Farmers Market Vegetables,  
 Grilled New Potato & Asparagus Salad

**SAUCES** Chimichurri, House BBQ Sauce, Lemon Mustard Vinaigrette

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

