

APPETIZERS

Coconut Shrimp

hand breaded coconut encrusted shrimp; lightly fried;
served with a dark rum marmalade sauce 11.5

Crab Dip

warm, backfin crabmeat, sour cream, cream cheese,
horseradish 12.5

Spicy Calamari

deep fried tubes and tentacles, served with cocktail and
Cajun remoulade sauce 11

Seared Tuna

sesame encrusted ahi tuna, served with seaweed salad,
pickled ginger and ponzu sauce. 15

Shrimp Cocktail

housemade cocktail 12

ENTRÉE SALADS/ SOUPS & CHOWDER

House-made dressings: ranch, bleu cheese, honey
mustard, balsamic vinaigrette, citrus vinaigrette, low fat
cucumber dill

Bluewater House Salad

mixed greens, carrots, cucumbers, tomatoes, red onions,
house-made croutons 8

Classic Caesar Salad

romaine, shaved parmesan, house-made croutons, Caesar
dressing 9.5

Blue Cheese Wedge Salad

wedge of iceberg lettuce, blue cheese crumbles, bacon
bits, pico de gallo, fresh cilantro, blue cheese dressing 9

Greek Salad

tomato wedges, kalamata olives, red onions, green bell
peppers, feta cheese, house-made Greek vinaigrette 10

New England Clam Chowder

Classic white cream-based clam chowder Cup 5 / Bowl 6

Top any salad above with:

Grilled or blackened chicken 6 / shrimp 7 / salmon 9
Steak* 10 / fried oysters 9 / catch of the day* Market

FROM THE SEA

Seafood Linguini

a medley of shrimp, scallops, white fish in a white wine
tomato garlic sauce 21

Jumbo Lump Crab Cake

jumbo lump crabmeat, onions, celery, pimentos, old bay,
curry, Gray Poupon, mayo 1 cake 18 2 cakes 28

Grilled Island Mahi-Mahi

citrus vinaigrette; topped with a tropical fruit salsa 25

Coconut Shrimp

dark rum marmalade, housemade coleslaw, fries 23

Bluewater Mixed Grill*

choice of fresh salmon, fresh mahi-mahi or fresh catch of
the day with shrimp and scallops, herb-butter, chef's
vegetable 29

Calabash Platter

lightly friend local flounder, shrimp, oysters, seasoned
fries, housemade slaw 23

Shrimp and Grits

Large shrimp, button mushrooms, white wine cream sauce
atop stone-ground cheddar grits, bacon bits, chives 22

Crab Stuffed Flounder

local NC flounder fillet stuffed with our jumbo lump crab
cake, garden rice, chef's vegetable, beurre blanc 24

FROM THE LAND / HANDHELDS

BWG Cheeseburger*

7 oz., cheddar, lettuce, tomato, pickles, red onion, mayo,
toasted brioche bun, seasoned fries. Add bacon +1 13

Baby Back Ribs

full rack (dinner) or half rack (lunch); slow cooked, dry
rubbed pork ribs, our own brown ale BBQ sauce, seasoned
fries, coleslaw - half rack 17 / full rack 23

Ribeye*

12 oz., center-cut, Yukon mashed potatoes, chef's
vegetables 33

Fish Tacos

mahi, shredded lettuce, pico and sriracha lime crema,
seasoned fries 16

Portabella Wrap *lunch only*

Marinated, grilled portabella, spinach, roasted red pepper,
goat cheese, pesto aioli, flour tortilla, seasoned fries 12.5

Chicken Salad Croissant *lunch only*

house-made chicken salad, fresh croissant, leaf lettuce,
tomato, seasoned fries 12

Ale Battered Cod Sandwich *lunch only*

cod filet beer battered, lightly fried, toasted brioche bun,
housemade coleslaw, seasoned fries 13

Chicken BLT

grilled chicken, apple-wood bacon, leaf lettuce, tomato,
cheddar, roasted garlic aioli, wheat berry bread 12

Atlantic Salmon Wrap

Atlantic salmon, fresh spinach, house-pickled onion, lemon
caper aioli, flour tortilla 13

DESSERTS

Cheesecake

NY style 6

Caribbean Fudge Pie

warm, house-made chocolate fudge pie filled with pecans,
whipped cream; served warm 6

Cobbler à la Mode

warm, housemade fruit cobblers (usually blueberry,
blackberry, apple, or peach), vanilla bean ice cream,
whipped cream 6

Key Lime Pie

raspberry sauce, whipped cream 6

Peanut Butter Pie

rich creamy peanut butter, peanut butter morsels, laced
with dark chocolate, light whipped cream, peanut butter
crust 6

*Thank you for your patience as we work through this new
way of business. We are taking extra precautions for the
health of our team and for you, so we appreciate your
understanding if things take a little longer than usual.*

THANK YOU for coming today.

It means everything to us that you are here!

#NeighborsHelpingNeighbors

QR Code Goes Here
to take guests to online
menu for a touchless menu

RED WINE

MONTPELLIER, PINOT NOIR, California	7 / 27
MEIOMI, PINOT NOIR, California	11 / 44
ST. GEORGE, AGIORGITKO, Greece	9 / 35
SILVER GATE, MERLOT, California	7 / 27
14 HANDS, MERLOT, Washington	8 / 31
DREAMING TREE CRUSH, RED BLEND, California	9 / 34
MONEMVASIOS, RED BLEND, Greece	10 / 45
DECOY (DUCKHORN), RED BLEND, California	13 / 50
TRIVENTO, MALBEC, Argentina	8 / 31
ALAMOS, MALBEC, Argentina	8 / 32
SEVEN DEADLY ZINS, RED ZINFANDEL, California	9 / 34
KENWOOD YULUPA, CABERNET SAUVIGNON, California	7 / 27
CARNIVOR, CABERNET SAUVIGNON, California	9 / 35
SILVER PALM, CABERNET SAUVIGNON, California	10 / 39

WHITE WINE

ECCO DOMANI, PINOT GRIGIO, Italy	7 / 26
TAVERNELLO, PINOT GRIGIO, Italy	7 / 27
ASYRTIKO, Greece	9 / 35
HOGUE, RIESLING, Washington	7.5 / 29
EVOLUTION, RIESLING, Oregon	9 / 33
LAIUDI WHITE, Greece	9 / 35
BV COASTAL ESTATES, SAUVIGNON BLANC, California	7 / 27
NOBILO, SAUVIGNON BLANC, New Zealand	8 / 30
STARBOROUGH, SAUVIGNON BLANC, New Zealand	8 / 30
EVOLUTION, WHITE BLEND, Oregon	9 / 34
KIDONITSA, WHITE BLEND, Greece	9 / 35
BV COASTAL ESTATES, CHARDONNAY, California	7 / 27
KENDALL-JACKSON, CHARDONNAY, California	9 / 35
NAPA CELLARS, CHARDONNAY, California	7 / 27
SONOMA-CUTRER, CHARDONNAY, California	12 / 46
BILTMORE ESTATES, ZINFANDEL, North Carolina	6 / 24

BOTTLED BEER

Budweiser
Bud Light
Coors Light
Corona Light
Heineken
Mich Ultra
Miller Lite
Stella Artois
Yuengling
Odoul's

DRAFT BEER

Sam Adam's Seasonal
Foothills Hoppyum IPA
Red Oak Amber
Blue Moon Belgian White
Oskar Blues Dale's Pale Ale
Ask about our local craft taps

COCKTAILS

Sinful Sunset Margarita 10
Lunazul tequila, Chambord, Agave, lime, raspberries

Mojito 9
Cuervo Gold, sweet & sour, triple sec, oj

Hurricane 8
Myer's dark rum, white rum, cranberry, oj, lime juice

Cain Killer 9
Myer's dark rum, oj, pineapple, pina colada mix

Watermelon Sea Breeze 10
Deep Eddy's Lemon Vodka, Watermelon Pucker,
lemon juice, tonic