



SHELLFISH

NEW ENGLAND CLAM CHOWDER

{CUP 11} {BOWL 14}

Sea clams, cream, celery, potato, onion and herbs

MANHATTAN CLAM CHOWDER

{CUP 11} {BOWL 14}

Zesty tomato base with clams, potato, onion and herbs

- LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!
- BRING HOME A QUART WITH BREAD

*OYSTERS ON THE "HALF SHELL" {20}

Mix and match a ½ dozen from today's selection

*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, wakame salad and pickled ginger

OYSTER ROCKEFELLER {19.5}

Creamed spinach, romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5}

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22}

Clams, mussels or a "combo" in white wine, garlic, butter and parsley

CHILLED SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

APPETIZERS

BAKED CRAB & ARTICHOKE DIP {18} 🔥

Topped with grated Romano cheese with tortilla chips

CRISPY CALAMARI, WILD CA {19.5}

Sweet chili sauce and cajun remoulade

*AHI TUNA POKÉ {19.5} 🔥

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

MARYLAND STYLE CRABCAKES {19.5}

Remoulade, scallion oil and micro greens

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} 🔥

Tomato oil, chopped cilantro and bacon

GRILLED SPANISH OCTOPUS {22}

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

GREENS



ADD SALMON {12.5}
ROASTED CHICKEN {9.5}
OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25}

Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing
UPGRADE TO LOBSTER {29}

*MEDITERRANEAN AHI SALAD {25}

Seared rare tuna, romaine, cucumber, kalamata olives, red onion, tomato and feta with vinaigrette

CRAB & AVOCADO SALAD {20}

Arugula, mixed greens and vinaigrette

ROASTED CHICKEN CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, chicken, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CAESAR SALAD {13}



Romaine hearts, anchovy, parmesan cheese

WEDGE SALAD WITH BACON {15} 🥗

Blue cheese dressing, grape tomatoes, and red onion

WINTER 2024 | CORONADO | CHEF JOSE SALAZAR | FISH IS CUT ON PREMISES DAILY

DINNER

SEASONAL SPECIAL

FRANCE VS ITALY

FRANCE'S BOUILLABAISSE {34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

TRIMBACH, PINOT BLANC, FRANCE...15 / 22.5 / 58

ITALY'S CIOPPINO {38}

A zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

QUERCETO, CHIANTI CLASSICO, ITALY...13 / 20 / 48

TODAY'S FISH

TUSCAN ARTICHOKE ROCKFISH (SNAPPER), CA {27.5}

Coated with oven dried tomato pesto, topped with panko artichoke hearts over parmesan risotto

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and lemon caper beurre blanc

RAINBOW TROUT AMANDINE, ID {28.5}

Crusted with toasted almonds and sautéed, served with scalloped potatoes and sautéed green beans

PAN SEARED SALMON, NORWAY {34}

Scalloped potatoes, sautéed spinach, cremini mushrooms and chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper crust, atop scalloped potatoes and sautéed spinach with a chili cilantro hollandaise

AVAILABLE SIMPLY GRILLED, SAUTÉED,
BEER BATTERED OR BLACKENED



SPICY

BAKED HADDOCK, ICELAND {36}

Old Bay seasoning, ritz cracker crumbs, butter, and thyme atop scalloped potatoes with asparagus

*TOGARASHI SPICED AHI TUNA {38} 🔥

Seared rare over a miso butter sauce served with coconut ginger rice, sautéed green beans and ponzu sauce

MISOYAKI BUTTERFISH, BLACK COD {39.5}

Miso glazed and served with green beans, coconut rice and eel sauce with green onion and daikon sprouts

*PAN-SEARED SEA SCALLOPS, MA {40}

Goat cheese grits, sweet corn, asparagus and chive oil

CHIPOTLE BLACKENED SWORDFISH, LOCAL {40} 🔥

Chipotle dirty rice, tomato oil, roasted corn and avocado relish

FAVORITES

BEER BATTERED FISH & CHIPS {24}

Served with fresh cole slaw and fries

PANKO CALAMARI STEAK {22}

Pounded thin, panko breaded and pan-fried served with fresh cole slaw and fries

PRAWN LINGUINE {26.5}

Pan seared shrimp in a zesty marinara with fresh tomatoes

GEMELLI PASTA WITH SHRIMP & SCALLOPS {29.5}

Cremini mushrooms, asparagus, pesto cream and parmesan

ALASKAN KING CRAB {MKT}

1¼ lb split and served with melted butter

ROCK LOBSTER TAIL 11 OZ {62}

Oven baked and served with melted butter

MEAT & POULTRY

*WAGYU CHEESEBURGER {22}

Traditional works, cheddar cheese, and french fries
ADD BACON {1} ADD AVOCADO {2}

CHICKEN UNDER A BRICK {29.5}

Herb-crusted with parsley, rosemary, lemon-thyme and garlic, served with scalloped potatoes and grilled asparagus

*NEW YORK STRIP 14OZ {42}

Topped with blue cheese butter, served with scalloped potatoes and grilled asparagus

BBQ RIBS FULL RACK {36} HALF RACK {24}

Dry rubbed and slow roasted. Served with Barbeque sauce, french fries and cole slaw

*BLUEWATER SURF AND TURF {85}

Lobster tail and a New York Strip with scalloped potatoes and sautéed green beans

SIDES MADE TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLE SLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

COCONUT GINGER RICE

GOAT CHEESE GRITS

MARBLE POTATOES

CHIPOTLE DIRTY RICE

RISOTTO {+2}

GRILLED ASPARAGUS {+2}

DESSERTS

BREAD PUDDING {12}

KEY LIME PIE {13}

CHOCOLATE CHEESECAKE {12}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

SPLIT PLATE CHARGE \$3.00. 18% FOR PARTIES OF 8 OR MORE.
WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information.



GET HOOKED
GET \$20 IN GIFTS
Earn rewards and invites to specials events
BLUEWATERGRILL.COM/REWARDS

SCAN TO
SIGN UP



HANDCRAFTED

ALL COCKTAILS ARE INDIVIDUALLY MADE WITH HOUSEMADE SOUR MIX AND ORGANIC AGAVE NECTAR.
*AVAILABLE “SKINNY”

CAPTAIN'S MAI TAI {15}
Gosling’s Black Seal and Bacardi Silver Rum, Cruzan Coconut Rum, pineapple juice, lime, triple sec, almond and simple syrup

NAPA GIN AND TONIC {14.5}
Rigby American Gin, tonic, rosemary simple syrup, fresh orange juice, fresh lime juice and a rosemary sprig served over ice

SMOKED OLD FASHIONED {14.5}
Elijah Craig smoked bourbon, bitters, luxardo cherry, orange peel and simple syrup with rosemary sprig

***AMERICAN MULE {14.5}**
R6 American Vodka, Amaro Averna, ginger beer and fresh lime

***PILIKIA MARGARITA {14.5}**
Real del Valle, 100% Agave Blanco Tequila, De Kuyper Triple Sec, fresh lime juice, agave syrup and orange bitters
MAKE IT SPICY! WITH A SERRANO CHILE AND OJ

***COCONUT MARGARITA {14.5}**
Real del Valle, 100% Agave Blanco Tequila, triple sec, lime juice, coconut cream with toasted coconut

***CUCUMBER MOJITO {14.5}**
Myer’s Platinum Rum, fresh cucumber and mint, fresh lime juice, soda water and agave syrup

FISHERMAN’S MARY {15}
R6 American Vodka, housemade Bloody Mary mix, served with bamboo skewered shrimp, pimento stuffed olive, lime and pickled green bean

B R E W S K I S	DRAFT	
	HIGH SPOT, 182 IPA HIGH SPOT, 152 AMBER	{8.5}
	PACIFICO CALI SQUEEZE BLOOD ORANGE HEF MIND HAZE, HAZY IPA, PASO ROBLES 805 BLONDE ALE, PASO ROBLES	{9}
	BOTTLED	
	BUCKLER (NON-ALCOHOLIC) COORS LIGHT	{7}
	HEINEKEN / MODELO ESPECIAL / ANGRY ORCHARD	{7.5}
	ALESMITH SUBLIME LAGER ALESMITH .394 PALE ALE CORONADO BREWING ORANGE WIT MODERN TIMES ORDERVILLE HAZY IPA STONE TANGERINE EXPRESS IPA PIZZA PORT CHRONIC AMBER MODERN TIMES BLACK HOUSE STOUT	{8.5}

DRAFT BEER FLIGHT CHOOSE THREE 5 OZ SAMPLES {10}

WATER WILL BE SERVED ON A REQUEST ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

BEVERAGES

KOPU DISTILLED / SPARKLING ESG WATER
700ML {8}

ICED TEA, LEMONADE, SODAS,
HOT TEA AND COFFEE {4}

BLUEWATER JUGS

CLASSIC WHITE SANGRIA GLASS {9.5} / LITRE {30}

Sangria served over ice, garnished with seasonal fruit

RED SANGRIA GLASS {10} / LITRE {36}

House blend of red wine over ice, garnished with seasonal fruit

A BUNCH OF STRAIGHT SHOOTERS

*MICHELADA OYSTER SHOOTER {5}
Salted rim, beer, worcestershire, tabasco and lime

*ISLANDER OYSTER SHOOTER {6}
Tequila, orange juice, black currant, lime
and ginger beer

*SHUCKER’S CHOICE OYSTER SHOOTER {6}
Vodka, bloody mary mix, horseradish and lemon

VINO

60Z / 90Z / BOTTLE AVAILABLE

LISTED FROM SWEETEST TO LEAST SWEET OR MILDER TO STRONGER.

We feature the most recent vintage available from each winery. Please inquire for more information.

ROSÉ

Chateau D’esclans, Whispering Angel,
Provence 15 / 22 / 58
Quivira, Sonoma 54
Davis Bynum, Pinot Noir, Russian River 14.5 / 21 / 54
Margerum, Grenache, Santa Barbara 14 / 21 / 52
Sables d’Azur, Provence France 12 / 18 / 46

BUBBLY

J Brut Rose 88
La Marca, Rose Prosecco, Italy (187ml/split) 14.5
Ruffino, Prosecco, Italy 12 / 46
Veuve Du Vernay, Brut, France 10.5 / 48
Nicolas Feuillate, Brut 78
Schramsberg, Blanc de Noir, Napa 84
Veuve Clicquot “Yellow Label”, France 150

SAUVIGNON BLANC

Charles Krug, Napa 13.5 / 20.5 / 52
Oyster Bay, New Zealand 12 / 18 / 46
Bianchi Vineyards, Monterey 13 / 19.5 / 50
Rusack, Ballard Canyon, Santa Barbara, CA
Estate Reserve 15 / 22.5 / 58
B&G Bordeaux Blanc, France 12.5 / 18.5 / 48

CHARDONNAY

Simonnet–Febvre, Chablis, France 68
Argyle, Willamette, WA 13.5 / 20 / 50
Joseph Drouhin, Macon Villages, France 14 / 21 / 52
William Hill, Napa 12 / 18 / 46
Edna Valley, San Luis Obispo 12.5 / 18.5 / 48
Rombauer, Carneros, Napa 84
Trefethen, Oak Knoll, Napa 15 / 22.5 / 58
Cakebread Cellars, Carneros, Napa 95
Mer Soleil, Santa Lucia,
Monterey County 14.5 / 21.75 / 56
Chalk Hill, Sonoma 13 / 19.5 / 50
The Landing Boathouse, Bay of Islands,
New Zealand 14.5 / 21.5 / 56
Pahlmeyer, Napa 160

WHITE VARIETALS

Kung Fu Girl, Riesling, Washington 12 / 18 / 46
Maso Canali, Pino Grigio, Italy 13.5 / 20 / 52
Acrobat, Pinot Gris, Oregon 13.5 / 20 / 52
Abadía de San Campio, Albariño, Estate 13 / 19.5 / 50
Marqués de Riscal, Verdejo, Spain 11.5 / 17.5 / 44
Trimbach, Pinot Blanc, France 15 / 22.5 / 58
Hermit Crab, Viognier–Marsanne,
Australia 14.5 / 21.5 / 55
B&G, Chenin Blanc, Vouvray, France 12.5 / 18.5 / 48

PINOT NOIR

Château de la Créée, Burgundy 78
Castle Rock, Monterey 11.5 / 17 / 44
Oyster Bay, New Zealand 12 / 18 / 46
Four Graces, Willamette, OR 16 / 24 / 62
Weather, Sonoma Coast 15.5 / 23 / 60
Gary Farrell, Russian River Valley, California 88
Belle Glos, Balade, Santa Rita Hills 18 / 27 / 64

CABERNET

Avalon Cabernet, Napa Cellars, California .. 11.5 / 17 / 44
Serial Cabernet, Paso Robles, John Anthony... 14 / 21 / 54
Jordan Cabernet, Alexander Valley 120

RED VARIETALS

Querceto, Chianti Classico, Tuscany 13 / 20 / 48
Don Miguel, Malbec, Argentina 12 / 18 / 46
Mouton Cadet–Rothschild, Bordeaux 15 / 22 / 62

SPLIT PLATE CHARGE \$3.00. 18% FOR PARTIES OF 8 OR MORE.
WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products.
Ask our staff for more information.



GET HOOKED
GET \$20 IN GIFTS
SCAN TO SIGN UP
Earn rewards and invites to specials events
BLUEWATERGRILL.COM/REWARDS



SHELLFISH

NEW ENGLAND CLAM CHOWDER

{CUP 11} {BOWL 14}

Sea clams, cream, celery, potato, onion and herbs

MANHATTAN CLAM CHOWDER

{CUP 11} {BOWL 14}

Zesty tomato base with clams, potato, onion and herbs

- LOCAL'S TIP: CAN'T DECIDE? TRY HALF & HALF!
- BRING HOME A QUART WITH BREAD

*OYSTERS ON THE "HALF SHELL" {20}

Mix and match a ½ dozen from today's selection

*PONZU SASHIMI SEA SCALLOPS {21}

Wasabi aioli, wakame salad and pickled ginger

OYSTER ROCKEFELLER {19.5}

Creamed spinach, romano cheese, and bacon

MUSSELS WITH SPANISH CHORIZO {19.5}

Grape tomatoes, garlic, white wine and grilled bread

STEAMED SHELLFISH {22}

Clams, mussels or a "combo" in white wine, garlic, butter and parsley

CHILLED SHELLFISH COCKTAIL

{PRAWN 18} {LOBSTER 25}

Housemade cocktail sauce and chive oil

APPETIZERS

BAKED CRAB & ARTICHOKE DIP {18} 🔥

Topped with grated Romano cheese with tortilla chips

CRISPY CALAMARI, WILD CA {19.5}

Sweet chili sauce and cajun remoulade

*AHI TUNA POKÉ {19.5} 🔥

Fresh tuna, yuzu kosho avocado purée, ponzu, sweet maui and green onion with wontons

MARYLAND STYLE CRABCAKES {19.5}

Remoulade, scallion oil and micro greens

*SEARED SCALLOPS W/ROASTED

JALAPEÑO AIOLI {22} 🔥

Tomato oil, chopped cilantro and bacon

GRILLED SPANISH OCTOPUS {22}

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

GREENS



ADD SALMON {12.5}
ROASTED CHICKEN {9.5}
OR SHRIMP {9.5}

SEAFOOD LOUIE SALAD {25}

Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing
UPGRADE TO LOBSTER {29}

*MEDITERRANEAN AHI SALAD {25}

Seared rare tuna, romaine, cucumber, kalamata olives, red onion, tomato and feta with vinaigrette

CRAB & AVOCADO SALAD {20}

Arugula, mixed greens and vinaigrette

ROASTED CHICKEN CHOPPED SALAD {22}

Mixed greens, roasted red and golden beets, chicken, butternut squash with walnuts, Craisins, white balsamic citrus vinaigrette and topped with goat cheese

CAESAR SALAD {13}



Romaine hearts, anchovy, parmesan cheese

WEDGE SALAD WITH BACON {15} 🥗

Blue cheese dressing, grape tomatoes, and red onion

WINTER 2024 | CORONADO | CHEF JOSE SALAZAR | FISH IS CUT ON PREMISES DAILY

LUNCH

SEASONAL SPECIAL

FRANCE VS ITALY

FRANCE'S BOUILLABAISSE {34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

TRIMBACH, PINOT BLANC, FRANCE...15 / 22.5 / 58

ITALY'S CIOPPINO {38}

A zesty marinara sauce, clams, mussels, calamari, shrimp, scallops and fish

QUERCETO, CHIANTI CLASSICO, ITALY...13 / 20 / 48

TODAY'S FISH

AVAILABLE SIMPLY GRILLED, SAUTÉED,
BEER BATTERED OR BLACKENED



SPICY

TUSCAN ARTICHOKE ROCKFISH (SNAPPER), CA {27.5}

Coated with oven dried tomato pesto, topped with panko artichoke hearts over parmesan risotto

SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, spinach and lemon caper beurre blanc

RAINBOW TROUT AMANDINE, ID {28.5}

Crusted with toasted almonds and sautéed, served with scalloped potatoes and sautéed green beans

PAN SEARED SALMON, NORWAY {34}

Scalloped potatoes, sautéed spinach, cremini mushrooms and chimichurri

LEMON PEPPER MAHI MAHI, PACIFIC {34}

Lemon pepper crust, atop scalloped potatoes and sautéed spinach with a chili cilantro hollandaise

BAKED HADDOCK, ICELAND {36}

Old Bay seasoning, ritz cracker crumbs, butter, and thyme atop scalloped potatoes with asparagus

*TOGARASHI SPICED AHI TUNA {38} 🔥

Seared rare over a miso butter sauce served with coconut ginger rice, sautéed green beans and ponzu sauce

MISOYAKI BUTTERFISH, BLACK COD {39.5}

Miso glazed and served with green beans, coconut rice and eel sauce with green onion and daikon sprouts

*PAN-SEARED SEA SCALLOPS, MA {40}

Goat cheese grits, sweet corn, asparagus and chive oil

CHIPOTLE BLACKENED SWORDFISH, LOCAL {40} 🔥

Chipotle dirty rice, tomato oil, roasted corn and avocado relish

FAVORITES

BEER BATTERED FISH & CHIPS {24}

Served with fresh cole slaw and fries

PANKO CALAMARI STEAK {21}

Pounded thin, panko breaded and pan-fried served with fresh cole slaw and fries

FISH TACOS {22}

Choice of blackened fish, crispy cod, or shrimp on flour or corn tortillas, with Jack cheese, shredded cabbage, pico de gallo, fresh lime crema and avocado

SALMON SANDWICH {22}

Grilled Salmon, baby arugula, sliced tomato and tartar sauce

LOBSTER "BLT" {28}

Bacon, iceberg lettuce, tomato, crab salad on sourdough served with fries

PRAWN LINGUINE {26.5}

Pan seared shrimp in a zesty marinara with fresh tomatoes

GEMELLI PASTA W/SHRIMP & SCALLOPS {29.5}

Cremini mushrooms, asparagus, pesto cream and parmesan

LOBSTER ROLL {29.5}

Served hot buttered or as a chilled salad on a toasted brioche bun with fries or cole slaw

ALASKAN KING CRAB {MKT}

1¼ lb split and served with melted butter

ROCK LOBSTER TAIL 11 OZ {62}

Oven baked and served with melted butter

MEAT & POULTRY

*WAGYU CHEESEBURGER {22}

Traditional works, cheddar cheese, and french fries
ADD BACON {1} ADD AVOCADO {2}

CHICKEN UNDER A BRICK {29.5}

Herb-crusted with parsley, rosemary, lemon-thyme and garlic, served with scalloped potatoes and grilled asparagus

*NEW YORK STRIP 14OZ {42}

Topped with blue cheese butter, served with scalloped potatoes and grilled asparagus

BBQ RIBS FULL RACK {36} HALF RACK {24}

Dry rubbed and slow roasted. Served with Barbeque sauce, french fries and cole slaw

*BLUEWATER SURF AND TURF {85}

Lobster tail and a New York Strip with scalloped potatoes and sautéed green beans

SIDES MADE TO SHARE {8 EACH}

SCALLOPED POTATO

FRENCH FRIES

COLE SLAW

SAUTÉED SPINACH

SAUTÉED GREEN BEANS

COCONUT GINGER RICE

GOAT CHEESE GRITS

MARBLE POTATOES

CHIPOTLE DIRTY RICE

RISOTTO {+2}

GRILLED ASPARAGUS {+2}

DESSERTS

BREAD PUDDING {12}

KEY LIME PIE {13}

CHOCOLATE CHEESECAKE {12}

JAVA MUD PIE {12}

CRÈME BRÛLÉE {12}

SPLIT PLATE CHARGE \$3.00. 18% FOR PARTIES OF 8 OR MORE.
WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information.



GET HOOKED
GET \$20 IN GIFTS
Earn rewards and invites to specials events
BLUEWATERGRILL.COM/REWARDS

SCAN TO
SIGN UP