

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

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	18
Lobster Benedict Lemon Pepper Brioche	19
Smoked Salmon Benedict Buttermilk Biscuit, Dill Hollandaise	16.5
House Cured Pork Belly Benedict Collard Greens, Buttermilk Biscuit	14

Eggs & Omelettes

Egg White Omelette Chicken, Baby Portobello, 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
Wild Mushroom Herb Omelette Gruyere, Swiss Chard	12.5

Country Morning

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

Lunch Fare

Grilled 8oz Hamburger French Fries, Lettuce & Tomato, Choice of Bacon, Cheddar, Gruyere, Mozzarella	14
Maine Lobster and Shrimp Sandwich Avocado, Tomato, Arugula, Applewood Bacon, Marinated Cucumbers, Zesty Lime Vinaigrette	21
Chicken Cobb Tomato, Bacon, Egg, Blue Cheese, Avocado, Ranch Dressing	13
Seafood Cobb Salad Shrimp, Crabmeat, Avocado, Roasted Peppers	20

Side Dishes

Seasonal Fresh Fruit	5	Bagel with Cream Cheese	3.5
Applewood Smoked Bacon	4.5	Canadian Bacon	4
English Muffin or Buttermilk Biscuit	3	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

Specialty Rolls

Crunchy Florida Roll	Crab, Shrimp, Avocado	10.5
Spicy Crab & Salmon Roll	Avocado, Tempura Flakes, Jalapeño Pickles	11
BBQ Eel Roll	Crispy Shiitake, Cucumber, Chipotle Teriyaki	10
Monster Roll	Tempura Spicy Tuna	14
Wasabi Tuna Roll	Avocado, Wasabi Tobiko	10.5
Filet Mignon Roll	Grilled Portobello, Thai Dipping Sauce	11
Coconut Shrimp Roll	Mango, Cucumber, Coconut Vinaigrette	10.5
"Pad Thai" Roll	Shrimp, Spicy Yellowtail, Toasted Peanuts	11
Spicy Lobster & Tuna Roll	Avocado, Jalapeño, Cilantro Aioli	13

House Maki Rolls

Spicy Tuna	9	Crabmeat California	9
Tuna Maki	8	Yellowtail Scallion	8
Salmon Avocado	8	Eel Cucumber	8
Tempura Shrimp	7	Vegetable Maki	6

Caviar

1 oz.

American Sturgeon 45

Jet black small sturgeon eggs offer a rich, yet uncomplicated simple pleasure.

Royal Sterling 110

California, farm-raised white sturgeons. Large, firm bead that bursts with an intensely rich and nutty flavor.

Lobsters

Live Maine Lobster	1.5 to 5.5 lbs	24 per lb
Steamed, Broiled or Grilled		
Served with Roasted Fingerling Potatoes & Broccoli Rabe		

Oysters

5 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	
3 King Crab Claws	
Bay Scallop Ceviche	
1 lb Maine Jonah Crab	

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

