

Appetizers

Lobster Bisque	8
Leek & Lobster Beignets	
Baked Oyster "Rockefeller"	14
Truffle Gratinée	
Crispy Thai Calamari	9.5
Opal Basil, Red Chili Vinaigrette	
Bamboo-Steamed Shrimp Dumplings	10
Spicy Asian Dipping Sauce	
Big Eye Tuna "Nachos"	9
Avocado, Pickled Jalapeños	
Shrimp and Lobster Spring Roll	9.5
Sweet Chili Glaze	
Maryland Crab Cake	12
Old Bay Chips, Lemon Emulsion	

Salads

Local Beet, Goat Cheese and Wild Arugula	9
Toasted Almond Vinaigrette	
Blue Water Grill Chopped	10.5
Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Roasted Peppers, Capers	
Asian Pear Salad	9
Baby Bibb Lettuce, Radish, Miso Mustard Vinaigrette	
Classic Caesar Salad	9
Parmigiano-Reggiano, Ficelle Croutons	
ADDITIONS: Grilled Chicken \$5 Gulf Shrimp \$7 Mini Crab Cakes \$8	

Sushi & Sashimi

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

Lobsters

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

House Entrées

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

Maine Lobster and Shrimp Sandwich 19
Avocado, Tomato, Arugula, Applewood Bacon,
Marinated Cucumbers & Zesty Lime Vinaigrette

Mediterranean Big Eye Tuna Sandwich 18
Harissa Aioli, Black Olive Ciabatta

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

Chicken Cobb 13
Tomato, Bacon, Egg, Blue Cheese, Avocado, Ranch Dressing

Ginger-Soy Lacquered Chilean Sea Bass 19
Pea Tendrils, King Oyster Mushrooms, Miso Black Garlic Vinaigrette

Pan Seared Jumbo Sea Scallops 18
Bourbon Barrel Aged Maple & Applewood Bacon Gastrique,
White Corn Polenta

Maine Lobster and Blue Crab Provençal 20
Hand Made Whole Wheat Fettuccine, Sun Dried Tomatoes

Grilled 8 oz Burger 12.5
French Fries, Lettuce & Tomato
Choice of Bacon, Cheddar, Gruyere, Mozzarella

Simply Grilled

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

Mahi-Mahi 22 **Scottish Salmon** 21

East Coast Swordfish 22 **Filet Mignon** 19

Gulf Shrimp & Diver Sea Scallops 24

Choice of one side & one sauce.

SIDES Broccoli Rabe & Cherry Tomatoes, Satur Farms Cauliflower & Toasted Hazelnuts,
Baby Spinach & Golden Raisins

SAUCES Chimichurri, Green Peppercorn Remoulade, Lemon Mustard Vinaigrette

