

Bluewater Grill

Breakfast served daily 8:00 am - 11:00 am

Breakfast Favorites

Apple Stuffed Crepes

Crepes stuffed with sautéed apples, then topped with wild berries, melba sauce and whipped cream 6.95

Morning Crunch Granola

Served with vanilla yogurt and wildberry medley 5.95

Eggs Benedict

Poached eggs on a toasted english muffin, served with Canadian bacon, hollandaise sauce and homefries 7.95

Maryland Crab Cakes Benedict

Sautéed crab cakes on a toasted english muffin, served with poached eggs and hollandaise sauce 8.95

Corned Beef Hash

Topped with poached eggs and hollandaise sauce, served with ciabatta toast 7.95

Smoked Salmon

Served on a toasted "everything" bagel with cream cheese, tomato, onions, capers and hard-boiled egg 5.95

Breakfast Croissant

Scrambled eggs, bacon, cheese and tomato on a croissant served with homefries 6.95

Steak & Eggs

Grilled sirloin steak, eggs cooked to order, homefries and ciabatta toast 8.95

French Toast

Thick cut Texas toast served with blended maple syrup and butter 5.95

Breakfast Skillets

All of our sizzling skillets are served with Idaho potato homefries, two fried eggs, cheddar jack cheese and ciabatta toast 8.95

Traditional

Bacon, ham or sausage

Southern BBQ

Shredded pork simmered in tangy BBQ sauce

Vegetarian

Steamed broccoli florets with grilled onions & peppers

Signature Omelets

Greek

Roasted red peppers, feta cheese, spinach and kalamata olive tapenade served with ciabatta toast 6.95

Tomato Caprese

Fresh mozzarella cheese, tomato and basil pesto with ciabatta toast 6.95

Western

Fried ham, cheddar jack cheese, grilled onions & peppers served with ciabatta toast 6.95

Four Cheese

Cheddar, monterey jack, mozzarella and provolone served with ciabatta toast 6.95

Huevos Rancheros

Open-face omelet topped with Pico de gallo and cheddar cheese, served on a fried tortilla with salsa, sour cream and guacamole 6.95

Creamed Spinach, Artichoke & Broccoli

Fresh spinach, artichokes and broccoli simmered in our cheesy cream sauce, served with ciabatta toast 6.95

Sides

Idaho potato home fries 2.00

Fruit cup 2.95 Bowl 4.95

Breakfast sausage links 2.75

Apple smoked bacon 2.75

Farmland ham 2.75

Grilled sirloin steak 4.95

Toast or English muffin 1.50

Two eggs, cooked to order 2.50

Apple sticks or muffins 1.75

Bagel 1.75 (plain, sesame or "everything")

Beverages & Sweetwater Specialty Coffees

Juice (orange, apple, cranberry, pineapple, grapefruit) 2.00

Coffee, Hot tea & Herbal tea 2.00

Cappuccino & Latte 2.75

Flavored Cappuccino & Latte 3.25

Chai tea (spiced or vanilla) 2.75

Hot chocolate 2.75

Fruit Smoothies 3.95

Bluewater Grill

Starters

Tenderloin Steak Flatbread

Crisp flatbread baked with bleu cheese, caramelized onions, sliced tenderloin steak & drizzled with aged balsamic syrup 8.95

Baked Brie

Served warm with Granny Smith apples, candied walnuts, melba sauce and toasted French bread 7.95

Spinach & Artichoke Dip

Melted cheddar and parmesan cheeses served with tortilla chips and salsa 6.95

Goat Cheese & Tomato Fondue

"Lively Run Farms" garlic and herb goat cheese, fresh tomato basil sauce and toasted French bread drizzled with balsamic syrup topped with toasted pine nuts 7.95

Steamed Little Neck Clams

Steamed in a white wine butter broth and served over ciabatta bread 8.95

N'awlins BBQ Shrimp

Cajun favorite! Jumbo shrimp steamed in our black pepper, butter, worcestershire and BBQ sauce 8.95

Buffalo Chicken Wings

One pound of crisp chicken wings served with bleu cheese and celery 8.95

Pizza Margherita

Grilled thin crust topped with fresh tomato, basil pesto and mozzarella 8.50

Bluewater Nachos

Served with grilled chicken or vegetarian black beans, sour cream, salsa and jalapeños 8.50

Soups

Lobster Bisque

cup 4.50 bowl 5.95

Scallops, Roasted Garlic & Corn Chowder

Topped with our secret Cajun butter
cup 4.50 bowl 5.95

Soup of the Day

Ask your server for today's selection
cup 3.25 bowl 4.50

French Onion Gratin

With gruyere cheese crock 4.95

Sandwiches

All sandwiches are served with choice of side dish

BBQ Pork Sandwich

Slow smoked & piled high on a kaiser roll with BBQ sauce 7.95

Southwest Turkey Burger

Topped with ripe avocado and melted pepper jack cheese, served on a kaiser roll with lettuce and tomato 8.95

Philly Cheesesteak

Shaved prime rib, grilled and served on a fresh baked baguette with sautéed mushrooms, onions and American cheese 9.95

Roasted Vegetable Flatbread

Crisp flatbread baked with boursin cheese, roasted zucchini & yellow squash, roasted red peppers, portobello mushrooms & feta cheese, topped with hummus, kalamata olives and drizzled with extra virgin olive oil 10.95

Ahi Tuna Burger

Sushi grade tuna steak pan-seared and served on a toasted kaiser roll with sesame ginger slaw and sriracha mayo 10.95

Portobello Mushroom Sandwich

Marinated grilled mushroom cap stuffed with boursin cheese & roasted red peppers, served on a kaiser roll with lettuce & tomato 8.95

Smoked Turkey Baguette

Served on a fresh baked baguette with garlic & herb cream cheese, baby spinach, roasted red peppers, melted provolone cheese and drizzled with aged balsamic syrup 8.95

Maryland Lump Crab Cake

Pan fried and served on a toasted kaiser roll with chipotle aioli, lettuce and tomato 8.95

BBQ Chicken Sandwich

Grilled boneless chicken breast, tangy BBQ sauce, lettuce and tomato on a toasted kaiser roll 8.95
With bacon & cheddar 9.95

Sides

Garlic Smashed Potatoes 3.00

Coleslaw 2.50

Fresh Hot Vegetable 3.00

French Fries 3.00

Black Beans & Rice 3.00

Fresh Fruit Salad 3.00

Homemade Tortilla Chips & Salsa 3.00

Bluewater Burgers

All of our burgers are made from fresh ground Angus sirloin

Black Angus Burger

Half-pound burger with lettuce & tomato 8.95

Hickory Burger

Canadian bacon, BBQ sauce & cheddar cheese 9.95

Bistro Burger

Sautéed mushrooms & onions with Bordeaux sauce 9.95

Cajun Black & Bleu Burger

Cajun spice rub, melted bleu cheese, Cajun compound butter and fried onion rings 9.95

Double Bacon Cheeseburger Deluxe

Apple smoked bacon, melted gruyere cheese, lettuce, tomato, onion and mayo 9.95

Burgers are served on a toasted kaiser roll
with choice of side

Entrée Salads

Chopped Fiesta Salad

Chicken, corn, kidney beans, tomatoes, avocado, cheddar jack cheese, chipotle ranch dressing, pico de gallo and salad greens chopped & garnished with crisp tortilla strips 9.95

Cobb Salad

Grilled chicken with crisp bacon, hard-boiled egg, crumbled bleu cheese, avocado, grape tomatoes and mixed salad greens tossed with balsamic vinaigrette and served with cheese toast 10.95

Bistro Steak Salad

Mixed salad greens tossed with balsamic vinaigrette, herbed goat cheese, crisp bacon, grape tomatoes, Bermuda onion and grilled tenderloin steak 11.95

Grilled Scallops & Goat Cheese Salad

Mesclun salad greens tossed with spicy lemon dressing, Livefy Run goat cheese, caramelized pecans, cucumbers and grilled sea scallops 13.95

Ahi Tuna & Avocado Salad

Mesclun salad greens tossed with a sesame ginger vinaigrette and topped with rare seared sushi grade tuna, ripe avocado, grape tomatoes, cucumbers and sesame seaweed salad 12.95

Tomato Caprese

Fresh mozzarella, tomatoes and mixed salad greens tossed with balsamic vinaigrette and served with cheese toast and fresh basil pesto 9.95

Mediterranean Salad

Artichoke hearts, roasted peppers, onions, feta cheese, toasted pita bread and kalamata olives served "Greek style" over mixed salad greens 9.95

Caesar Salad

Homemade croutons and shaved parmesan 5.95
With grilled chicken or portobello mushrooms add 4.00
With grilled or Cajun grilled shrimp add 5.00

House Specialties

Accompanied by our house salad for an additional 3.00 with your choice of creamy bleu cheese, crumbly bleu cheese, balsamic vinaigrette, Italian, garden ranch, fat free raspberry and crumbly bleu cheese

Miso Marinated Salmon

Fresh grilled salmon served with rice pilaf and stir fried vegetables drizzled with sweet & spicy plum sauce 15.95

Thai Red Curry Shrimp

Jumbo shrimp tossed with lo mein noodles, fresh asparagus, red & yellow peppers and shiitake mushrooms 15.95

Grilled Vegetable Ravioli

Tossed with sun-dried tomato cream, roasted red peppers, sautéed spinach, artichoke hearts, kalamata olives and asiago cheese 12.95

Grilled Mahi Mahi Fish Tacos

Served on flour tortillas with cheddar jack cheese, shredded cabbage, mango salsa and chipotle cream. Accompanied with black beans and rice pilaf 11.95

Stuffed Flounder

Flounder stuffed with Maryland lump crab, baked and served with citrus beurre blanc, rice pilaf and sautéed vegetables 15.95

Fajitas

Sizzling steak, portobello or chicken fajitas served on a sizzling platter with grilled peppers & onions and cheddar jack cheese, served with flour tortillas, pico de gallo, guacamole and sour cream 13.95

Open Steak Sandwich

Char-grilled 8 oz. sirloin with sautéed mushrooms & onions, served with french fries on toasted Italian bread 13.95

Steak Santorini

8 oz. grilled sirloin topped with melted feta cheese and roasted red peppers, served with Yukon gold mashed potatoes and bordelaise sauce 15.95

Filet Mignon (8 oz.)

Choice center cut filet served with grilled portobello mushrooms, Yukon gold mashed potatoes & bordelaise sauce 21.95
- OR -

Served on a sizzling platter with chimichurri sauce, Yukon gold mashed potatoes, loaded mushrooms with cheese & bacon 23.95

Chicken Tenders

Lightly breaded and served with french fries, onions rings, BBQ sauce and honey mustard 8.95

Maryland Lump Crab Cakes

Pan roasted and served with rice pilaf, Dijon cream sauce and roasted corn & pepper relish 15.95

For the Kids

(12 and under)

Cheeseburger & Fries 4.50

Chicken Fingers & Fries 5.95

Kid's Cheese Pizza 3.95

Hoffman's Hot Dog & Fries 4.50

Bluewater Sushi

Eat your sushi in one bite by dipping it in soy sauce mixed with wasabi paste, finish with a slice of pickled ginger enjoy!!!

Yellowtail Sashimi & Jalapeno

*Fresh yellowtail, ponzu and jalapeno make for a guest favorite "light and refreshing"
\$2.50 per piece*

Sushi

Two pieces per order.

Tuna\$4.50

Yellowtail4.50

Salmon4.25

Eel4.50

Smoked Salmon4.50

Maki Rolls

California Roll\$6.00

*Our favorite crabstick, cucumber and avocado.
Rolled in Tobiko eggs \$6.50*

Alaskan Roll6.00

Smoked salmon, cucumber and avocado.

Tuna Tataki Roll6.00

*Chopped raw tuna mixed with spicy sesame chili sauce
and asparagus.*

Spicy Shrimp Roll7.00

Vegetable Roll6.00

Rainbow Roll12.00

*Cooked shrimp inside tuna, salmon & yellowtail on
the outside.*

Spicy Tuna Roll7.00

Salmon & Avocado Roll7.00

Edamame\$4.00

Wakame4.00