

# MAINS

## FISH

**SALMON** ♦  
MKT

**TUNA** ♦  
MKT

**MAHI** ♦  
MKT

**HALIBUT** ♦  
MKT

*prepared with choice of sauce: orange-chipotle glaze, piccata,  
lemon-old bay compound butter, soy-ginger  
oscar add \$8*

## STEAKS & CHOPS

<b>FILET MIGNON</b> ♦	<i>barrel cut, rogue creamery smokey blue cheese butter, cabernet thyme demi-glace, anna potatoes, buttered asparagus</i>	52
<b>STEAK FRITES</b> ♦	<i>manhattan strip, hand cut old bay fries, garlic parmesan aioli, black pepper demi-glace</i>	38
<b>TOMAHAWK PORK CHOP</b> ♦	<i>bone in, aged goat cheese polenta, braised kale, horseradish-mustard butter, smoked chipotle-apple jus</i>	34
<b>LAMB</b> ♦	<i>grilled, vanilla infused cauliflower puree, heirloom carrots, rosemary garlic mashed potatoes, blueberry balsamic demi glaze</i>	48

## LARGE PLATES

<b>BOLOGNESE</b>	<i>beef and pork ragu, pecorino romano, pappardelle pasta</i>	24
<b>SHRIMP &amp; GRITS</b>	<i>blistered tomatoes, shallots, tasso</i>	27
<b>SALMON</b> ♦	<i>pan-seared, heirloom tomatoes, squash, mushrooms, cilantro, jasmine rice, red curry broth</i>	29
<b>HALIBUT</b> ♦	<i>lightly blackened, andouille sausage, polenta, lump crab, bernaise sauce</i>	MKT
<b>TUNA</b> ♦	<i>crab fried rice, hoisin &amp; sriracha aioli, spring onions, sesame seeds</i>	MKT
<b>SCALLOPS</b> ♦	<i>heirloom tomatoes, spinach, shallots, pappardelle pasta, basil, white wine, lemon zest, shaved parmesan</i>	37
<b>CHICKEN</b>	<i>ashley farms, airline breast confit &amp; pan fried, fingerling potatoes, shallots, spinach, heirloom tomatoes, white wine-lemon feta broth</i>	28
<b>NC TROUT</b> ♦	<i>pan roasted, wild mushroom risotto, arugula, aged balsamic, shaved parmesan</i>	32
<b>MAHI</b> ♦	<i>bronzed mahi, shrimp, fingerling potato-corn hash, ancho-tomato broth, old bay butter</i>	MKT

## ON THE SIDE

ASPARAGUS	7
FINGERLING POTATOES	7
SPINACH	7
KALE	7
ANNA POTATO	7
RED BLISS MASHED POTATOES	7
GOAT CHEESE POLENTA	7
HAND CUT FRIES	7

♦ Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items maybe served raw or cooked to order

20% gratuity will be added to a party of six or more. In consideration of other guests please silence cell phones. \$6 Split Charge \$15 Cake Cutting \$20 Corkage

EXECUTIVE CHEF

*Janet Dyle*



High Point, NC

336-886-1010

126 EAST STATE AVENUE  
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## MUNCHIES

<b>FRIED GREEN TOMATOES &amp; SMOKED TROUT</b> .....	14
<i>buttermilk dredged green tomatoes, nc smoked trout, creme fraiche, chives</i>	
<b>CRAB BISQUE</b> .....	9
<i>sherry, jumbo lump crab, old bay</i>	
<b>BRIE</b> .....	14
<i>warm brie, sundried cranberry-mango chutney, toasted baguette</i>	
<b>CRAB DIP</b> .....	14
<i>boursin cheese, artichoke hearts, parmesan focaccia</i>	
<b>EDAMAME</b> .....	12
<i>oven-roasted, smoked maldon sea salt</i>	
<b>SHRIMP COCKTAIL</b> .....	14
<i>"old school", horseradish cocktail, lemon</i>	
<b>POT STICKERS</b> .....	12
<i>ground chicken, green onion, ginger-miso sauce, shaved carrots, crushed peanuts</i>	
<b>OYSTERS</b> .....	16
<i>flash-fried, alabama white bbq sauce</i>	
<b>P.E.I. MUSSELS</b> .....	16
<i>fire roasted corn, cotija cheese, cilantro, shallots, garlic, lime</i>	
<b>BRUSSELS SPROUTS</b> .....	12
<i>crispy brussels sprouts, soy-ginger glaze, sriracha-honey aioli</i>	

## SMALL PLATES

<b>CALAMARI</b> .....	14
<i>panko-crusted, thai chili sauce &amp; chipotle aioli</i>	
<b>OCTOPUS</b> .....	15
<i>grilled, warm fingerling potato salad, 'nduja, arugula, lemon-dijon vinaigrette</i>	
<b>AHI TUNA</b> .....	16
<i>seaweed salad, wasabi, pickled ginger, furikake, sesame-ginger sauce</i>	
<b>MAC &amp; CHEESE</b> .....	16
<i>shrimp, andouille sausage, smoked gouda, fusili pasta, chives</i>	
<b>BBQ DUCK</b> .....	16
<i>confit, goat cheese polenta, braised kale, bbq jus</i>	
<b>CRAB CAKE</b> .....	17
<i>panko crusted, tomato-corn relish, cilantro-jalapeno aioli</i>	
<b>BW SHRIMP</b> .....	15
<i>pan-seared, shallots, garlic, budweiser-worcestershire broth</i>	

## SALADS

<b>HOUSE</b> .....	9
<i>cucumber, red wine poached pear, blue cheese, candied pecans, champagne vinaigrette</i>	
<b>CAESAR</b> .....	9
<i>romaine, garlic croutons, fried capers, white anchovies, lemon zest, cracked black pepper</i>	
<b>WATERMELON</b> .....	12
<i>arugula, watermelon, blueberries, feta, cucumber, pickled shallots, lemon-honey vinaigrette</i>	
<b>OYSTER</b> .....	16
<i>texas pete fried oysters, baby greens, shaved red onion &amp; fennel, cucumber, tomatoes, bacon, gorgonzola dressing</i>	
<b>WEDGE</b> .....	9
<i>iceberg, applewood smoked bacon, tomatoes, gorgonzola dressing, green onions</i>	

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