

MAINS

FISH

SALMON ♦
29

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

FILET MIGNON ♦..... 52
barrel cut, rogue creamery smokey blue cheese butter, cabernet thyme demi-glace, anna potatoes, buttered asparagus

STEAK FRITES ♦..... 6OZ 34...12OZ 44
*grilled new york strip, hand cut old bay fries, garlic-parmesan aioli, black pepper demi-glace
add two jumbo grilled shrimp 7*

SHORT RIB..... 34
five hour braised boneless short rib, red bliss potatoes, cremini mushrooms, heirloom carrots, red wine demi-glace

TOMAHAWK PORK CHOP ♦..... 34
bone in, aged goat cheese polenta, braised kale, horseradish-mustard butter, smoked chipotle-apple jus

RIBEYE CAP ♦..... 42
grilled, chipotle-butternut squash puree, shaved brussel sprouts, fingerling potatoes, chimichurri

LARGE PLATES

BOLOGNESE..... 24
beef and pork ragu, pecorino romano, papardelle pasta

SHRIMP & GRITS..... 27
blistered tomatoes, shallots, tasso

SALMON ♦..... 29
pan-seared, heirloom tomatoes, squash, mushrooms, cilantro, jasmine rice, red curry broth

HALIBUT ♦..... MKT
lightly blackened, andouille sausage, polenta, lump crab, bernaise sauce

TUNA ♦..... MKT
seared, vegetable stir fry, jasmine rice, soy-ginger, scallions, furikake

SCALLOPS ♦..... 37
*shiitake mushrooms, zucchini, heirloom tomatoes, spinach, shallots, charred corn, pappardelle pasta,
basil, white wine, lemon zest, shaved parmesan*

GUMBO..... 39
grilled mahi, shrimp, andouille sausage, blistered heirloom tomatoes, jasmine rice, chives

POT PIE..... 25
duck confit, braised chicken, mirepoix, mushroom veloute, puff pastry

ON THE SIDE

ASPARAGUS..... 7

MUSHROOMS..... 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 Dylek



High Point, NC

336-886-1010

126 EAST STATE AVENUE
WWW.BLUEWATERGRILLENC.COM



MUNCHIES



CRAB BISQUE	9
<i>sherry, jumbo lump crab, old bay</i>	
BRIE	14
<i>warm brie, sundried cranberry-mango chutney, toasted baguette</i>	
CRAB DIP	14
<i>boursin cheese, artichoke hearts, parmesan focaccia</i>	
EDAMAME	12
<i>oven-roasted, smoked maldon sea salt</i>	
SHRIMP COCKTAIL	14
<i>"old school", horseradish cocktail, lemon</i>	
POT STICKERS	12
<i>ground chicken, green onion, ginger-miso sauce, shaved carrots, crushed peanuts</i>	
OYSTERS	16
<i>flash-fried, alabama white bbq sauce</i>	
P.E.I. MUSSELS	16
<i>applewood smoked bacon, gorgonzola, shallots</i>	
BRUSSELS SPROUTS	12
<i>crispy brussels sprouts, soy-ginger glaze, sriracha-honey aioli</i>	



SMALL PLATES



CALAMARI	14
<i>panko-cruste, thai chili sauce & chipotle aioli</i>	
OCTOPUS	15
<i>grilled, warm fingerling potato salad, nduja, arugula, lemon-dion vinaigrette</i>	
AHI TUNA ♦.....	16
<i>seaweed salad, wasabi, pickled ginger, furikake, sesame-ginger sauce</i>	
MAC & CHEESE	12
<i>smoked gouda, cheddar, fusilli pasta, chives</i>	
BBQ DUCK	16
<i>confit, goat cheese polenta, braised kale, bbq jus</i>	
CRAB CAKE	17
<i>panko cruste, tomato-corn relish, cilantro-jalapeno aioli</i>	
BW SHRIMP	15
<i>pan-seared, shallots, garlic, budweiser-worcestershire broth</i>	



SALADS



HOUSE	9
<i>cucumber, red wine poached pear, blue cheese, candied pecans, champagne vinaigrette</i>	
CAESAR	9
<i>romaine, garlic croutons, fried capers, white anchovies, lemon zest, cracked black pepper</i>	
BEET	12
<i>roasted red & golden beets, arugula, whipped feta, spiced pistachios, shaved radish, lemon-honey vinaigrette</i>	
OYSTER	16
<i>texas pete fried oysters, baby greens, shaved red onion & fennel, cucumber, tomatoes, bacon, gorgonzola dressing</i>	
WEDGE	9
<i>iceberg, applewood smoked bacon, tomatoes, gorgonzola dressing, green onions</i>	
KALE	12
<i>butternut squash ribbons, cranberries, pickled shallots, drunken goat cheese, toasted almonds, sherry vinaigrette</i>	

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