



BLUEWATER GRILLE

COASTAL CUISINE
HYANNIS HARBOR, CAPE COD

↓ STARTERS ↓

CLAM CHOWDER cup \$8 bowl \$12

SHRIMP AND CORN BISQUE cup \$8 bowl \$12

ONION STRINGS \$11

SHOESTRING FRIES \$8

STUFFED QUAHOG \$10

JUMBO SHRIMP COCKTAIL (5) \$18

BLUEWATER SMOKED FISH DIP with jalapeño, red onion, and seasonings served with crackers \$16

CRAB RANGOON DIP with crispy wontons and sweet Thai chili glaze \$15

JUMBO SHRIMP Louisiana blackened bacon wrapped with honey dijonaise (5) \$20

PORTUGUESE LITTLE NECKS in tomato broth with linguica, white bean and herbs served with crusty bread \$24

SCALLOP AND BACON STUFFED POTATO SKINS \$15

GARLIC PEPPER "BOOM BOOM" POPCORN SHRIMP \$20

BONELESS FRESH BREADED BUFFALO TENDERS with carrots, celery and blue cheese \$16

↓ FLATBREADS ↓

MOZZARELLA CHEESE AND TOMATO SAUCE \$12

PEPPERONI, RICOTTA CHEESE, HOT HONEY, TOMATO SAUCE, AND MOZZARELLA CHEESE \$14

MEXICAN STREET CORN, SMOKED CHICKEN, RED ONION, MICRO CILANTRO, AND CHIPOTLE-LIME AIOLI \$15

FIG, BACON, CARAMELIZED ONION, BLEU CHEESE, AND MICRO ARUGULA \$15

↓ SALADS ↓

TUNA POKE BOWL with rice, edamame, cucumber, carrot, radish, avocado, mango, wakame salad with Asian sesame dressing, topped with crispy wontons \$24

CAESAR with romaine tossed in creamy dressing with pecorino cheese, and house-made croutons \$14

MIXED GREENS with cucumber, grape tomatoes, red onion, carrot, and roasted red pepper \$12

CHOPPED SALAD with broccoli, brussel sprouts, cabbage, kale, pecans, raisins, carrot, pear, and blue cheese tossed in poppy seed vinaigrette \$18

↓ DRESSING OPTIONS ↓

Italian ↓ Blue Cheese ↓ Poppy Seed Ranch ↓ Honey Mustard ↓ Balsamic

↓ SALAD TOPPERS ↓

Seared Chicken \$6 ↓ Seared Salmon \$12 ↓ Seared Steak Tips \$14
Seared Shrimp (4) \$12 ↓ Seared Scallops \$16 ↓ Lobster Salad \$23

↓ HAND HELDS ↓

ALL SERVED WITH SHOESTRING FRIES

BUTTERMILK FRIED CHICKEN with hot honey ranch and pickles \$16

8 OZ ANGUS BURGER with lettuce, tomato, onion, and pickles \$18
Add Bacon \$2 Add Cheese \$1 (American, Cheddar, Swiss, Blue)

THREE MAHI TACOS with cabbage, mango, pepper, salsa, cilantro with wasabi cucumber aioli \$20

GOLD FEVER BBQ PULLED PORK topped with onion strings on a bun \$18

FRIED COD SANDWICH with lettuce and tomato with side of coleslaw \$19

JUMBO HOT DOG \$12 ...
make it a Surf and Turf... add a **STUFFED QUAHOG** \$9

LEGENDARY LOBSTER ROLL ...from the "Raw Bar" by Bobby Weekes. A timeless favorite, just the way Bob made it - all meat, no fillers. A local legend lives on. Served with bag of Cape Cod Potato Chips. 8 oz \$MKT or 12 oz \$MKT

↓ FRIED SEAFOOD ↓

ALL SERVED WITH SHOESTRING FRIES AND COLESLAW

LARGE WHOLE BELLY CLAMS \$MKT ↓ **CLAM STRIPS** \$22

COD \$25 ↓ **SHRIMP** \$27 ↓ **SCALLOPS** \$30

↓ ENTREES ↓

SEAFOOD SAUTÉ with scallops, shrimp, lobster, swordfish with pesto cream and roasted tomatoes over penne pasta \$36

SMOKED GOUDA TRUFFLE MAC N CHEESE with crispy bacon and lobster \$34

MEDITERRANEAN CHICKEN with roasted red peppers, spinach, tomato, artichoke, olives, in a lemon-thyme sauce over mushroom ravioli topped with feta cheese \$28

ALL ENTREES BELOW SERVED WITH ONE SIDE AND MIXED VEGETABLE

SEARED SWORDFISH PICCATA with capers, lemon, white wine cream sauce \$34

SEARED SALMON with mango, pineapple, mint compote, and fig glaze \$32

BAKED STUFFED SHRIMP \$32

BAKED SCALLOPS with Ritz Cracker crumbs \$34

SEAFOOD CASSEROLE with baked stuffed shrimp, scallops, lobster, swordfish, Ritz Cracker crumbs \$36

BAKED COD with Ritz Cracker crumbs \$26 +add seafood stuffing \$6

SEARED STEAK TIPS with house-made steak sauce \$32

↓ SIDES ↓

Yukon Gold Mashed Potato \$4 ↓ Baked Potato \$3 ↓ Coconut Rice \$3
Fries \$8 ↓ Mixed Vegetables \$4 ↓ Coleslaw \$4

↓ CHILDREN'S MENU ↓

PENNE PASTA with butter and cheese or marinara \$12

CHICKEN TENDERS with shoestring fries \$13

GRILLED CHEESE with shoestring fries \$11

FISH AND CHIPS \$17

↓ DESSERTS ↓

PEANUT BUTTER PIE \$9 ↓ **RED VELVET CHEESECAKE** \$12 ↓ **BOSTON CREAM PIE CAKE BOMB** \$12
SUGAR PEARL WAFFLE STRAWBERRY SHORTCAKE WITH WHIPPED CREAM \$10

Food allergies? Please inform your server. Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BURGEE BAR COCKTAILS

BEACH BERRY BLISS 16

Grey Goose Vodka, Simple Sips Strawberry, Lime, Mint, Elderflower, Soda Water

WATERMELON WAVE 15

Espolon Blanco Tequila, Simple Sips Watermelon, Lime, Soda Water

PURPLE REIGN 14

McQueen & The Violet Fog Gin, Simple Sips Blueberry & Thyme, Soda Water

TEQUILA MOCKINGBURN 15

Ghost Tequila, Triple Sec, Lime Juice, Agave Nectar

BLUEWATER BREEZE 14

Malibu Coconut Rum, Blue Curacao, Sprite

MAI OH MAI-TAI 17

Bacardi White Rum, Captain Morgan, Amaretto, Pineapple & Orange Juice, Grenadine

BARBADOS BOB'S RUM PUNCH 15

You'll Just Have To Try It!

MIKEY'S WOBBLE SAUCE 13

Tito's Vodka, Triple Sec, Sour Mix, Cranberry Juice

SUNSET SQUEEZE 14

Deep Eddy Lemon Vodka, Strawberry Puree, Lemonade

COCO-LOCO MARGARITA 15

1800 Coconut, Coco Lopez, Pineapple Juice, Toasted Coconut Rim

GOLDEN TIDE 14

Sazerac Rye Whiskey, Lemon, Luxardo Cherry

THE FINAL POUR

MIDNIGHT MELT MARTINI 15

V-One Vanilla Vodka, Licor 43 Chocolate, Crème de Cacao

CRÈME DE LA CRÈME 16

Stoli Salted Caramel, Grey Goose, Licor 43 Crème Brulee

NUTTY BY NATURE 15

Sogno Crema Pistachio, V-One Vanilla Vodka, Brovo Uncharted Rhapsody

AFTER HOURS 15

V-One Vanilla Vodka, Borghetti Caffè Italian Espresso Liqueur, Kahlua

GRAHAM SLAM 16

RumChata & Jack Daniels Honey, Served On The Rocks

BUTTER ME UP 15

Bird Dog Peanut Butter Whiskey, Crème De Cacao, Licor 43 Chocolate

MOCKTAILS

BLUEBERRY LEMONADE 5

Simple Sips Blueberry, Lemonade

STRAWBERRY MOCK-MULE 7

Simple Sips Strawberry, Ginger Beer, Lime Juice

PEAR PRESSURE 5

Simple Sips Pear, Soda Water

WATERMELON COOLER 5

Simple Sips Watermelon, Sprite, Lemon

DRAFT BEER

Bud Light American Light Lager	St. Louis, MO	7
Barnstable Brewing Cape Crusher Lager - Helles	Barnstable, MA	9
Barnstable Brewing Jesuit Juice NE Hazy IPA	Barnstable, MA	10
Devil's Purse Handline Kölsch	Dennis, MA	9
Naukabout Cape Life NE Hazy IPA	Mashpee, MA	10
Cisco Whale's Tale Pale Ale English Pale Ale	Nantucket, MA	8
Sam Adams Summer Ale American Pale Wheat	Boston, MA	9
Dos Equis Lager Especial Mexican Lager	Mexico	7
Carlson's Cider Oak Hill Blend Semi-Sweet Hard Cider	Harvard, MA	10
Fiddlehead IPA American IPA	Shellburne, VT	9
Hog Island Outermost IPA American IPA	Orleans, MA	9

*Rotating Seasonal Draft, Ask Your Server

CANNED BEER

Coors Light	7	Modelo Especial	7
Miller Lite	7	Corona	7
Budweiser	7	Corona Premier	7
Michelob Ultra	7	Guinness	9
Narragansett Lager	6	Carlsberg	10
Whaler's Rise APA	8	Heineken	7

THE N/A EXPERIENCE

Seaglass N/A Pinot Grigio	12	42
Athletic Brewing Run Wild Hazy IPA	8	
Athletic Brewing Lite Brew	8	
Best Day Kölsch	8	
Guinness 0.0% Irish Stout	8	
Heineken 0.0 N/A Lager	8	

GRAB & SIP

High Noon	10	Surfside Strawberry Lemonade	8
Sun Cruiser Iced Tea + Lemonade	8	White Claw Black Cherry	8
Canteen Watermelon	8	White Claw Mango	8
-196 Vodka Soda Grapefruit	8		

WINE

WHITE

Mezzacorona Pinot Grigio	8	
Santa Margherita Pinot Grigio	16	56
Beringer Chardonnay	8	
Kendall Jackson Chardonnay	12	42
Sonoma-Cutrer Chardonnay	13	46
Oyster Bay Sauvignon Blanc	11	38
Harbor Town Sauvignon Blanc	13	46
Cakebread Sauvignon Blanc	18	63
Oh Schist Mosel Riesling	10	35

RED

Mark West Pinot Noir	10	35
14 Hands Cabernet Sauvignon	10	35
Josh Cellars Cabernet Sauvignon	13	46
Terrazas De Los Andes Malbec	13	46
M. Chapoutier Belleruche Côte Du Rhône	13	46
Prunotto Nebbiolo Langhe Occhetti	18	63

ROSÉ

ElementAL Rosé	9	32
The Beach by Whispering Angel Rosé	14	49

BUBBLES

La Marca Prosecco (<i>split</i>)	12	
Le Grand Courtâge Sparkling Rose (<i>split</i>)	12	
Veuve Clicquot Brut Champagne	17	125