



BLUEWATER GRILLE

COASTAL CUISINE
HYANNIS HARBOR, CAPE COD

↓ STARTERS ↓

CLAM CHOWDER cup \$8 bowl \$12

LOBSTER BISQUE bowl \$16

ONION STRINGS \$12

FRENCH FRIES \$8

FISH BITES with Bluewater Sauce \$15

CHAD'S FAMOUS STUFFED QUAHOG \$10

JUMBO SHRIMP COCKTAIL (5) \$20

CRAB RANGOON DIP with crispy wontons and sweet Thai chili glaze \$16

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

SCALLOP AND BACON STUFFED POTATO SKINS \$16

GARLIC PEPPER "BOOM BOOM" POPCORN SHRIMP \$20

BONELESS FRESH BREADED BUFFALO TENDERS with carrots, celery, and blue cheese \$17

↓ FLATBREADS ↓

(No Substitutions)

MOZZARELLA CHEESE AND TOMATO SAUCE \$13

PEPPERONI, RICOTTA CHEESE, MOZZARELLA CHEESE, HOT HONEY, TOMATO SAUCE, AND MICRO BASIL \$15

MEXICAN STREET CORN, SMOKED CHICKEN, ONION, PEPPER, BLACK BEAN, MICRO CILANTRO, AND CHIPOTLE-LIME AIOLI \$16

FIG, BACON, CARAMELIZED ONION, BLEU CHEESE, AND MICRO ARUGULA \$16

↓ SALADS ↓

TUNA POKE BOWL with noodles, edamame, cucumber, carrot, avocado, wakame with Asian sesame dressing \$32

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

MIXED GREENS with cucumber, tomatoes, red onion, and carrot \$13

CHOPPED SALAD a power blend of match stick broccoli, cauliflower, carrots, sliced Brussel sprouts, chopped kale, and radicchio with poppy seed dressing \$18

↓ DRESSING OPTIONS ↓

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

↓ SALAD TOPPERS ↓

Seared Chicken \$7 ↓ Seared Salmon \$14 ↓ Burger \$12
Seared Shrimp (4) \$16 ↓ Seared Scallops \$16 ↓ Lobster Salad \$MKT

↓ HAND HELDS ↓

ALL SERVED ON KAISER BUN WITH FRENCH FRIES

BUTTERMILK FRIED CHICKEN with Hot Honey Ranch and pickles \$17

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

THREE BLACKENED MAHI TACOS with cabbage, mango, pineapple, salsa, cilantro with Wasabi Cucumber Aioli \$24

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

FRIED FISH PO BOY on a torpedo roll with lettuce, tomato, and Bluewater Sauce \$21

JUMBO HOT DOG \$12 ...

make it 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 FRENCH FRIES AND COLESLAW

LARGE WHOLE BELLY CLAMS \$MKT ↓ **CLAM STRIPS** \$26

FISH & CHIPS \$28 ↓ **POPCORN SHRIMP** \$27 ↓ **SCALLOPS** \$37

↓ ENTREES ↓

SEAFOOD SAUTÉ with scallops, shrimp, lobster, swordfish served with pesto cream and tomatoes over penne pasta \$38

CHICKEN FRANCESE with Lemon, Parsley, Shallots in a White Wine Cream Sauce Over Penne Pasta \$28

ALL ENTREES BELOW SERVED WITH ONE SIDE AND VEGETABLE

SEARED SWORDFISH PICCATA with capers, lemon, and a White Wine Cream Sauce \$37

SEARED SALMON with Orange Ginger Sauce and topped with black & white sesame seeds \$33

BAKED STUFFED SHRIMP \$34

BAKED SCALLOPS with Ritz crumbs \$36

SEAFOOD CASSEROLE with Baked Stuffed Shrimp, Scallops, Lobster, Swordfish, with Ritz crumbs \$37

BAKED COD with seasoned Ritz crumbs \$29 +add seafood stuffing \$6

LOBSTER RAVIOLI topped with chunks of lobster in a Sherry Cream Sauce \$40

12 OZ SIRLON STEAK with terriyaki glaze topped with crispy fried onion rings \$42

↓ SIDES ↓

Mashed Potato \$5 ↓ Baked Potato \$4 ↓ Coconut Rice \$4
French Fries \$8 ↓ Vegetable of the Day \$5 ↓ Coleslaw \$4

↓ CHILDREN'S MENU ↓

PENNE PASTA with butter and cheese or marinara \$12

CHICKEN TENDERS with French Fries \$13

GRILLED CHEESE with French Fries \$11

FISH BITES with French Fries \$17

↓ DESSERTS ↓

LIMONCELLO MASCARPONE CAKE \$12 ↓ **PEANUT BUTTER PIE** \$11 ↓ **CHOCOLATE MOUSSE CAKE** \$12

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. We reserve the right to correct any printing errors.



↓ BURGEE BAR COCKTAILS ↓

FERRY BERRY \$16

Grey Goose Vodka, St. Germain, Strawberry Puree,
Lemon Juice, Soda Water

WATERMELON WAVE \$15

Patron Silver Tequila, Watermelon Puree, Quahog Republic Margarita Mix

COCO-LOCO MARGARITA \$15

1800 Coconut Tequila, Coconut Puree, Pineapple Juice,
Toasted Coconut Rim

TEQUILA MOCKINGBURN \$15

Ghost Pepper Tequila, Triple Sec, Quahog Republic Margarita Mix,
with a Tajin Rim

PURPLE REIGN \$14

McQueen Ultraviolet Gin, Blueberry Puree, Lemon Juice, Soda Water

BLUEWATER BREEZE \$13

Malibu Rum, Blue Curacao, Sprite

MAI-OH-MAI-TAI \$17

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

BARBADOS BOB'S RUM PUNCH \$15

You'll just have to try it!

COOL AS A CUKE \$16

Cucumber Vodka, Fresh Cucumber, St. Germain, Lemon Juice,
Simple Syrup, Soda Water

SUNSET SQUEEZE \$14

Deep Eddy Lemon Vodka, Strawberry Puree, Lemonade

CALL ME OLD FASHIONED \$16

Woodford Reserve Bourbon, Angostura Bitters & Demerara Syrup, Stirred
to Perfection. Garnished with a Luxardo Cherry & Orange Peel

↓ THE FINAL POUR ↓

AFTER HOURS \$15

Our Espresso Martini - Vanilla Vodka, Espresso & Kahlua

MIDNIGHT MELT \$15

Vanilla Vodka, Chocolate Cream Liqueur, Crème de Cacao

CRÈME DE LA CRÈME \$15

Stoli Salted Caramel, Crème Brûlée Liqueur

NUTTY BY NATURE \$15

Vanilla Vodka, Sogno Crema Pistacchio Liqueur

BUTTER ME UP \$15

Peanut Butter Whiskey, Chocolate Cream Liqueur, Crème De Cacao

↓ MOCKTAILS ↓

BLUEBERRY LEMONADE \$9

Blueberry Puree, Lemonade, Splash of Soda, Fresh Blueberries

MELON MIST \$7

Watermelon Puree, Lime Juice, Sprite

STRAWBERRY MOCK-MULE \$8

Ginger Beer, Strawberry Puree, and Lime Juice

PINEAPPLE FIZZ \$12

LaLuca De-Alcoholized Sparkling Wine, Pineapple juice (21+)

PULP FICTION \$7

Pineapple Juice, Orange Juice, Cranberry Juice, Splash of Lime

↓ DRAFT BEER ↓

BUD LIGHT American Light Lager	St. Louis, MO	7
BARNSTABLE CAPE CRUSHER Helles Light Lager	Barnstable, MA	9
BARNSTABLE JESUIT JUICE NE Hazy IPA	Barnstable, MA	10
BISSELL BROTHERS THE SUBSTANCE NE Hazy IPA	Portland, ME	12
BLUE MOON BELGIAN WHITE Belgian-Style Whitbier	Denver, CO	8
CISCO IPA Juicy American IPA	Nantucket, MA	9
DEVIL'S PURSE HANDLINE KÖLSCH German-Style Kölsch	Dennis, MA	9
DOS EQUIS AMBAR Amber Mexican Lager	Mexico	8
FIDDLEHEAD IPA American Hazy IPA	Shellbourne, VT	9
PERONI Italian Lager	Italy	10
SAM ADAMS Seasonal	Boston, MA	9
BLUEWATER LAGER Our Custom Brewed House Lager	Mashpee, MA	8

↓ CANNED BEER ↓

BUD LIGHT	7	MICHELOB ULTRA	7
BUDWEISER	7	MILLER LITE	7
COORS LIGHT	7	MOAT MOUNTAIN CZECH PILSNER	7
CORONA	7	MODELO	7
CORONA PREMIER	7	CARLSON'S CIDER	7
GUINNESS	9	NARRAGANSETT LAGER	6
HEINEKEN	7	STELLWAGAN BEACH PALE ALE	8

↓ THE N/A EXPERIENCE ↓

SEAGLASS N/A Sauvignon Blanc	10
LA LUCA SENZA N/A Prosecco	10
ATHLETIC BREWING RUN WILD Hazy IPA	8
ATHLETIC BREWING LITE BREW Light Lager	8
BEST DAY BREWING Kölsch	8
HEINEKEN 0.0% Lager	8
GUINNESS 0.0% Irish Stout	8

↓ POP & POUR ↓

SUNCRUISER Iced Tea	9
HIGH NOON Pineapple	9
HIGH NOON Peach	9
NUTRL Watermelon	9
THE LONG DRINK Citrus	9
WHITE CLAW Black Cherry	8
SURFSIDE Blueberry Lemonade	8

↓ WINE ↓

	GLASS	BOTTLE
WHITE		
MEZZCORONA Pinot Grigio	8	
BERINGER Chardonnay	8	
SANTA MARGHERITA Pinot Grigio	16	56
KENDALL JACKSON Chardonnay	12	42
SONOMA-CUTRER Chardonnay	15	53
OYSTER BAY Sauvignon Blanc	12	42
MARKHAM Sauvignon Blanc	15	53
OH SCHIST Riesling	10	35
J. DE VILLEBOIS Sancerre (Bottle Only)		75
RED		
MARK WEST Pinot Noir	10	35
JOSH CELLARS Cabernet Sauvignon	12	42
LA CREMA Cabernet Sauvignon	20	70
DECOY Merlot	12	42
M. CHAPOUTIER Côtes du Rhône Belleruche	13	46
THREADCOUNT Red Blend	13	46
ROSÉ		
CHATEAU DE CAMPUGET Rosé	10	32
THE BEACH BY WHISPERING ANGEL Rosé	14	49
BUBBLES		
LA MARCA Prosecco	12	42
LALUCA Prosecco Rosé	12	
VEUVE CLICQUOT Brut Champagne	25	80