

bluewater grille

starters

- Scallop & Bacon Stuffed Potato Skins \$16
with sour cream & scallions
- Oysters Rockefeller (6) \$22
with bacon, fennel pollen, spinach, gruyere cheese
- Everything Bagel Spiced Tuna, Wakame Salad \$20
with spicy Asian pickles & cucumber wasabi
- Boneless Buffalo Tenders \$14
with carrots, celery & bleu cheese
- Crispy Duck Wings \$16
glazed with hoisin- pineapple-ginger & crushed peanuts
- Jumbo Shrimp Cocktail \$6 per (*minimum of 3*)
- New England Clam Chowder cup/bowl \$8/10

from the water

- Famous Fish and Chips \$26
- Fried Cod Loin, fries, house made tartar sauce,
coleslaw, lemon wedge

greens at the grille

- Kale & Romaine Caesar with croutons, shaved Reggiano, house made dressing \$14
- Mixed greens, cucumber, carrot, red onion, grape tomatoes \$13
- Arugula, strawberry, candied pecans, goat cheese, watermelon radish, carrot \$15
- Tuna Poke Bowl \$26
with Asian pickles, mango, cabbage, watermelon radish, edamame, quinoa, wonton strips, sesame-ginger dressing
- Dressing Alternatives: Balsamic, Lemon Tahini, Cucumber Wasabi, Bleu Cheese, Basil Vinaigrette*
- Salad Adds: Lobster Salad \$26 Chicken Thigh \$7 Salmon \$14 Ahi Tuna \$12 Shrimp Skewer \$16*

flat bread pizzas

- Gluten Free Option Add \$2*
- Mexican street corn, smoked chicken, red onion,
cilantro, chipotle-lime crema \$15
- Margherita, San Marzano tomatoes, basil \$12
- Pepperoni \$14
- Fig, bacon, caramelized onion, bleu cheese \$15

handhelds

- Served with Fries Gluten Free Bread Add \$2*
- Lobster Roll \$32
all meat, light mayo on grilled roll
- Gold Fever BBQ Pulled Pork \$17
topped with house-made slaw
- Jumbo Hot Dog on grilled bun \$9
- 8 oz Angus Burger \$18
with lettuce, tomato, pickle
Add bacon \$2 Choice of Cheese \$1
Gruyere | American | Cheddar | Bleu
- Buttermilk Fried Chicken Sandwich \$16
Chicken thigh with hot honey-ranch, pickles, lettuce
- Cuban Sandwich \$17
pork loin, ham, gruyere cheese, cornichons, chipotle aioli
- Fried Fish Sandwich \$19
with lettuce, tomato, onion, house made tartar sauce
- Falafel Wrap \$16
hummus, cabbage, pickled veggies, roasted tomatoes,
sprouts, lemon-tahini dressing

sides

- French Fries \$8
- Coleslaw \$4

sweets

- Jumbo Slice/Table Share*
- Carrot Cake \$16
Candied Pecan and Caramel
- Chocolate Cake \$14
Chocolate Syrup, Whipped
Cream and Strawberries

**Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or uncooked meats, poultry seafood, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.**

Positive ID Required

18% Gratuity Added to Tables of 6 or More

Total Meals Tax MA+Local = 7%

bluewater grille

beverages

Coke, Diet Coke, Sprite,
Gingerale, Shirley Temple
Lemonade
Iced Tea
Cranberry Juice, Apple Juice,
Pineapple Juice, Orange Juice
\$3 each

Free refills on sodas / juices above

Root Beer \$3.50
Spring Water (bottle) \$3.50
Sparkling Water (bottle) \$3.50
Virgin Pina Colada \$8
Virgin Strawberry Daiquiri \$8

beer

Narragansett Fresh Catch \$6
\$7 each
Miller Lite
Coors Light
Budweiser
Bud Light
Corona Light
Michelob Ultra
Heineken
Beck's NA
Stella Artois
Blue Moon
Guinness
Downeast Cider
White Claw Hard Seltzer \$7.50
High Noon Hard Seltzer \$8
Draft Beer \$8

*Ask your server what we have
on tap this week*

blended cocktails

Strawberry Daiquiri \$16
Pina Colada \$16
Melon Colada \$16
Voodoo \$17
Don Julio Margarita \$16
Strawberry Margarita \$16
Raspberry Margarita \$16
Mudslide \$16
Peanut Butter Mudslide \$16
Strawberry Mudslide \$16

favorites

The Ruby Red \$14
Deep Eddy's Ruby Red vodka, grapefruit juice
Arnold Palmer \$14
Deep Eddy's Sweet Tea vodka and lemonade
Lemon Spritzer \$14
Deep Eddy's Lemon vodka and soda water
Blueberry Lemon Drop \$16
Tripe 8 Blueberry vodka, Triple Sec,
lemon juice, simple syrup

Bloody Mary \$14
Absolute Peppar & our own Bloody Mary Mix
Pinkie 1 \$14
Kettle Citroen vodka and lemonade
Mojito \$14
Regular, Strawberry, Raspberry, Coconut
White Rum, muddled mint, limes,
soda water topper

Mules \$14
Moscow – Stoli Vodka
American Mule – Tito's Vodka
Cape Cod Mule – Cranberry Vodka
Garden Mule – Blueberry Vodka
Mexican Mule- Bulleit Bourbon
Irish Mule – Jameson Whiskey
Dark & Stormy – Gosling's Dark Rum

Barbados Bob's Rum Punch \$14
Not your average rum punch

32oz Fishbowl (Serves 2) \$34
Our special blend of rums and juices

Margarita \$15
Regular, Strawberry, Raspberry
Grand Gold Margarita \$16
Blue Wave Margarita \$16
Patron tequila, Grand Marnier, Blue Curaco,
sour mix and pineapple juice

Red Sangria Margarita \$15
Red Sangria, Don Julio Tequila, Triple Sec,
Lime Juice

Coconut Margarita \$14
Malibu, tequila, coconut puree, Grand
Marnier, topped with sour mix

Ranch Water \$14
Don Julio tequila, lime juice, Topo Chico
mineral water

Paloma \$14
Don Julio tequila, grapefruit juice,
fresh-squeed lime juice

wines

By the glass / bottle

White

Kenwood Chardonnay \$8 / \$30
Josh Chardonnay \$12 / \$45
La Crema, Chardonnay \$12 / \$45
Avia, Pinot Grigio \$9 / \$35
Barone Fini, Pinot Grigio \$10 / \$40
Santa Margherita Pinot Grigio \$16 / \$49
Hay Maker, Sauv Blanc \$10 / \$40
Kim Crawford, Sauv Blanc \$15 / \$60
Bargemone, Rose \$12 / \$45
Schlink, Riesling \$9 / \$35
Beringer, White Zinfandel \$8 / \$30

Red

Angeline-Res., Pinot Noir \$14 / \$60
Josh, Cabernet Sauvignon \$10 / \$45
Louis M. Matini, Caber \$15 / \$65
BlackStone, Merlot \$12 / \$55

Sparkling

Veuve Clicquot \$17 / \$125
Champagne Split \$10
Sparkling Rose \$12
Mimosa Grande Topped with Grand
Marnier \$14

Sangria glass/pitcher

House Red \$12 / \$30
Sangria with Champagne \$14 / \$34
Rose Sangria \$15 / \$40

old school cocktails

Manhattan \$16
Old Fashioned \$16
Martini (vodka or gin) \$16
Gibson (Vodka or gin) \$16
Tom Collins (vodka or gin) \$16
Cube Libre \$16
Rum, coke, lime juice

martinis

Cosmopolitan
Expresso Martini
Ruby Red Martini
Razztini Martini
Watermelon Martini \$16 each

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