



LUNCH

{ Rainbow afternoon, appetites filled soon }

SUMMER 2019 | REDONDO BEACH

CHEF: NICK PADILLA

@bluewatergrill #EatMoreSeafood

BE SHELLFISH...

*OYSTERS ON THE HALF SHELL {16}

Ask for today's selection

*OYSTER SHOT {3} WITH VODKA {6}

*PONZU SASHIMI SEA SCALLOPS {16}

Wasabi aioli, wakame salad and pickled ginger

OYSTERS ROCKEFELLER {15}

Four oysters, baked with creamed spinach, melted romano

MUSSELS WITH SPANISH CHORIZO {15}

Catalina Sea Ranch mussels, grape tomatoes, garlic, white wine, grilled bread

STEAMER POT OF CLAMS {19}

COMBO POT OF CLAMS & MUSSELS {18}

Steamed in white wine, garlic and butter

*CHILLED SEAFOOD PLATTER {32}

Four oysters, four ponzu scallops and four shrimp

ALL-YOU-CAN-EAT
SOURDOUGH BREAD
WARM & DELICIOUS

SEASONAL SPECIAL: A NEW ENGLAND ROAD TRIP

NEW ENGLAND CLAMBAKE {43}

Steamed 1 1/4 lb Maine lobster, steamed clams, corn on the cob, fresh coleslaw, drawn butter... and a bib!

HERMIT CRAB VIOGNIER-MARSANNE, AUSTRALIA, '15...\$10.5

STEAMED MAINE LOBSTER {37}

1 1/4 lb Maine lobster steamed and split, served with your choice of sides, fresh lemon wedges, drawn butter and a bib!

WILLIAM FEVRE CHABLIS, FRANCE, '17...\$14

TODAY'S FISH

OUR FISH IS CUT ON PREMISE DAILY TO MEET OUR QUALITY STANDARDS

SANDDABS, SAUTÉED, CA {18}

RAINBOW TROUT, ID {18.5}

SNAPPER (ROCKFISH), CA {20}

SALMON, SCOTTISH {26}

SWORDFISH, PACIFIC {28.5}

MAHI MAHI, PACIFIC {25}

SHRIMP SKEWER {19.5}

SHRIMP & SCALLOP SKEWER {23.5}

SCALLOP SKEWER {27.5}

WHITE SEABASS, LOCAL {26}

*AHI TUNA, PACIFIC {26.5}

HALIBUT, AK {32}

CHOOSE A SIGNATURE SAUCE 1) Tropical Fruit Salsa 2) Mediterranean Herb Chermoula 3) Harissa Vinaigrette

CHOOSE TWO SIDES — OR CHOOSE LOCAL FARM FRESH SIDES {\$1 EACH}

Heirloom Tomato,
Seasonal Vegetables,
Sautéed Spinach,
Coleslaw, Green Rice,
Scalloped Potatoes, Fries,
Housemade Potato Chips

+ Grilled Baby Carrots/Thyme/Garlic
BLACKSHEEP FARMS RIVERSIDE, CA
+ Oven Roasted Fingerling Potatoes/Applewood Bacon/Italian Parsley
WEISER FAMILY FARMS, TEHACHAPI, CA
+ Roasted Spaghetti Squash/Pistachio
JF ORGANIC FARMS, CHINO, CA

JUST FOR LUNCH

SERVED WITH HOUSEMADE CHIPS

FISH TACOS {16.5}

Choice of crispy fried cod, blackened mahi mahi or shrimp. Corn or flour tortillas, shredded cabbage, tomato, tomatillo salsa and cotija cheese, with corn tortilla chips and Calico beans

CRAB "BLTA" {17.5}

Bacon, arugula, avocado, tomato, crab salad on sourdough

GRILLED MAHI MAHI SANDWICH {16.5}

Brioche bun, roasted tomato and jalapeño aioli

ALBACORE TUNA MELT {14.5}

Cheddar cheese, oven dried tomato and sourdough

CHOWDER OR SALAD, AND TACO OR 1/2 SANDWICH {14.5}

Cup of chowder or dinner salad, and grilled fish or chicken taco or 1/2 tuna melt

OLD BAY FRIED CHICKEN SANDWICH {16}

Buttermilk fried chicken, swiss cheese, coleslaw, heirloom tomato, housemade chips

SEARED AHI SANDWICH {18.5}

Wasabi aioli, pickled ginger, cilantro lime slaw, housemade potato chips

LOBSTER ROLL {22}

Served hot buttered or with chilled lobster in a toasted brioche bun

FAVORITES

CHIPOTLE BLACKENED SWORDFISH {30}

Chipotle dirty rice, corn and avocado relish

RAINBOW TROUT AMANDINE {24}

Crusted with toasted almonds and sautéed, with scalloped potatoes and sautéed vegetables

GEMELLI PASTA WITH SHRIMP & SCALLOPS {22}

Oyster mushrooms, asparagus, pesto cream

PRAWN LINGUINE {19.5}

Grape tomatoes, basil, garlic and spicy tomato broth

*PAN-SEARED SEA SCALLOPS {29.5}

Goat cheese grits, sweet corn, asparagus and chive oil

ROCK LOBSTER TAIL {42}

Oven baked and served with drawn butter

MISO ALASKAN HALIBUT {33}

Sautéed mushrooms, ginger Blue Lake beans, cilantro rice and scallion oil

MEAT & POULTRY

CHICKEN "UNDER A BRICK" {21}

Herb-crusted Mary's chicken with parsley, rosemary, lemon-thyme and garlic, with sautéed broccolini and scalloped potatoes

ANGUS NY STEAK (14oz) {32.5}

Blue cheese butter, wilted spinach and scalloped potatoes

USDA PRIME TOP SIRLOIN {26}

Grilled and served with scalloped potatoes, asparagus, charred grape tomatoes and shallot herb butter

BLUEWATER BURGER {16}

"An Aussie Classic!" Crispy onions, wild arugula, heirloom tomato, beet slice, with a fried egg

ANGUS CHEESEBURGER {15}

Traditional works. Add bacon \$1

STEAK & LOBSTER {60}

Grilled 14oz Angus New York Steak and 11oz Rock Lobster Tail, served with scalloped potatoes and broccolini

APPETIZERS

SPICY CHARRED EDAMAME {6}

Togarashi and lemon juice

FIRE GRILLED ARTICHOKE {9.5}

Split, grilled and served with pesto aioli

CALAMARI FRITTI {14.5}

Sweet chili sauce and cajun remoulade

*AHI TUNA POKE {14.5}

Ahi tuna, avocado, tomato, cucumber, cilantro, ginger, soy sauce, sesame and chili oil

MARYLAND STYLE CRABCAKES {15}

Remoulade, scallion oil and micro greens

BAKED CRAB & ARTICHOKE DIP {13.5}

Topped with grated Romano cheese served with corn tortilla chips

*SEARED AHI TUNA {15}

Daikon, wasabi, ginger and soy sauce

SMOKED ALBACORE & SALMON {14}

JUMBO PRAWN COCKTAIL {15}

Housemade cocktail sauce

GRILLED SPANISH OCTOPUS {14}

Fingerling potatoes, smoked paprika aioli and pickled onion

SEARED SCALLOPS {16}

Tomato oil, roasted jalapeño aioli, chopped cilantro and bacon

*SEAFOOD CEVICHE COCKTAIL {14}

Lime marinated shrimp and fish, zesty tomato, avocado, onion, cilantro and tortilla chips

GREENS

SEAFOOD LOUIE SALAD {19}

Lettuce, tomatoes, cucumber, egg, avocado with Louie dressing, red rock crab and bay shrimp

CAESAR SALAD {9}

Romaine hearts, anchovy, fresh grated parmesan with housemade lemon caesar dressing

ADD SEARED *AHI, SHRIMP OR SALMON {18}

ROASTED VEGGIE CHOPPED SALAD

WITH SHRIMP {18} WITH CHICKEN {17}

Avocado, roasted asparagus, zucchini, corn, red pepper, tomato, and tarragon pesto dressing

WEE SALADS

GARDEN SALAD {8}

Four lettuce mix, grape tomato, herb croutons. Dressing choice.

CRAB & AVOCADO SALAD {14.5}

Arugula, mixed greens and Italian vinaigrette

WEDGE SALAD WITH BACON {10}

Blue cheese dressing, grape tomato, onion. Add bay shrimp \$8

BEET SALAD {13}

oranges, pistachios, pickled fennel, goat cheese, and citrus crème fraiche

NEW ENGLAND CHOWDER

{CUP 6.5} {BOWL 9}

MANHATTAN CHOWDER

{CUP 6.5} {BOWL 9}

LOBSTER BISQUE

{CUP 8.5} {BOWL 12.5}

LOCAL'S TIPS

- 1) CAN'T DECIDE? TRY THE "HALF & HALF"
- 2) BRING HOME A QUART (COMES WITH BREAD)

We work with the Aquarium of the Pacific's Seafood for the Future Program to provide quality seafood from responsible sources. Learn more at seafoodforthefuture.org

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW SHELLFISH OR RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

AN OPTIONAL 18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE FOR YOUR CONVENIENCE. SPLIT PLATE CHARGE \$3.00. OUTSIDE DESSERT/CAKE CUTTING FEE \$2.00 PER PERSON.

FISH & CHIPS

SERVED WITH FRESH COLESLAW AND CHOICE OF FRIES OR HOUSEMADE POTATO CHIPS

HIGH SPOT BEER BATTERED FISH & CHIPS {17.5}

PANKO OR COCONUT SHRIMP {18.5}

PANKO CALAMARI STEAK {16.5}

FISHERMAN'S PLATTER {22.5}

Panko shrimp, bay scallops and beer battered fish

"IPSWICH" FRIED CLAMS {26.5}

Whole belly clams. An East Coast favorite!

DESSERTS

KEY LIME PIE {8.5} CRÈME BRÛLÉE {8}

CHOCOLATE LAVA CAKE {9} MUD PIE {8.5}

DESSERT OF THE MONTH {8}



BOTTOM'S UP

@bluewatergrill
#EatMoreSeafood

HANDCRAFTED

ALL COCKTAILS ARE INDIVIDUALLY MADE WITH HOUSEMADE SOUR MIX AND ORGANIC AGAVE NECTAR. †AVAILABLE "SKINNY".

CAPTAIN'S MAI TAI {12.5}

Gosling's Black Seal and Gold Rum, Cruzan Coconut Rum, pineapple juice, lime, triple sec, almond and simple syrup
SERVED IN A SOUVENIR ENAMEL MUG {16}

MIEL AHUMADA (SMOKED HONEY) {12}

El Silencio Mezcal, lime juice, honey syrup, served up

ABSINTHE MINDED {13}

El Tesoro Blanco Tequila, Copper and Kings Barrel Rested Absinthe, fresh lime, fresh pineapple, simple syrup

APPLE PIE OLD FASHIONED {12}

Old Grand Dad 100 Bourbon, Liquid Alchemist Apple Syrup, Angostura Bitters, served over ice

'AMERICAN MULE {12}

Blue Ice Vodka, Amaro Averna, ginger beer and fresh lime

'PILIKIA MARGARITA {12}

Cuervo Tradicional Silver Tequila, De Kuyper Triple Sec, fresh lime juice, agave syrup, orange bitters

'CUCUMBER MOJITO {12}

Myer's Platinum Rum, fresh cucumber and mint, fresh lime juice and soda water

'SERRANO MARGARITA {11.5}

Cuervo Tradicional Silver Tequila, De Kuyper Triple Sec, fresh lime juice, splash of fresh orange, organic agave nectar and hand-crushed fresh serrano chili

HERA THE SALTY DOG {11.5}

Here The Dog Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

FISHERMAN'S MARY {12.5}

Blue Ice Vodka, housemade Bloody Mary mix, served with bamboo skewered shrimp, pimento stuffed olive, lime and pickled green bean

WATER WILL BE SERVED ON A REQUEST ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

BLUEWATER JUGS

BLUEWATER PUNCH LITRE {30}

Cruzan Dark Rum, Cruzan Silver Rum, Funkin Passion Fruit, fresh pineapple juice, fresh orange juice and orgeat

WHITE SANGRIA LITRE {30}

Cruzan Silver Rum, Sauvignon Blanc, seasonal fresh fruit, lemon, elderflower and Funkin white peach purée

BEVERAGES

PANNA 1 LITRE {6.5}

SAN PELLEGRINO 500ML {4} 1 LITRE {6.5}

ICED TEA, LEMONADE, SODAS,
HOT TEA AND COFFEE {3.75}

A BUNCH OF STRAIGHT SHOOTERS

*MICHELADA OYSTER SHOOTER {4}

Salted rim, beer, lime, worcestershire and tabasco

*ISLANDER OYSTER SHOOTER {5.5}

Tequila, orange juice, black currant, lime and ginger beer

*SHUCKER'S CHOICE OYSTER SHOOTER {5}

Vodka, bloody mary mix, horseradish and lemon

VINO

{ From local favorites to world renowned vineyards, we bring the best of the best in wines for your pleasure }

HOUSE WINES BY GRAND CRU

Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon 8.5 / 34

WHITE VARIETALS

Stella Pinot Grigio, Italy, '18 9 / 36
Kungfu Girl Riesling, Washington, '16 9 / 36
Sables d'Azur, Rose, Provence France, '18 9 / 36
Acrobat Pinot Gris, Oregon, '17 9.5 / 38
Trimbach Pinot Blanc, France, '17 10 / 40
Hermit Crab Viognier-Marsanne, Australia, '16 10.5 / 42
William Fevre Chablis, France, '18 14 / 56
Dr. Loosen, Riesling, Germany, '16 34
Andrew Murray, Rosé, Santa Ynez, '17 39
King Estate Pinot Gris, Oregon, '17 40
Maso Poli Pinot Grigio, Italy, '17 42
Four Lanterns Viognier, Paso Robles, '17 44

SAUVIGNON BLANC

Bianchi, Monterey, '17 9 / 36
Oyster Bay, New Zealand, '18 9.5 / 38
St. Supery, Napa, '18 11 / 44
Mirror, Napa, '18 12 / 48
Rusack Vineyards, Santa Barbara, '14 49
Duckhorn, Napa, '17 54
Lail "Blueprint", Napa, '16 64

CHARDONNAY

Color, California, '15 9 / 36
William Hill, Central Coast, '17 9 / 36
Tolosa No Oak, Central Coast, '16 10 / 40
Talbot Kali Hart "Estate Grown", Monterey, '17 10 / 40
Gainey, Sta. Rita Hills, '16 11 / 44
Curci, Sonoma Dry Creek Valley, '17 14 / 56
Trefethen, Napa, '17 14 / 56
Maddalena, Monterey, '16 31.5
Rusack Vineyards, Santa Barbara, '16 44
Thieriot Wines, Santa Ynez Valley, '14 46
Rombauer, Carneros, '17 57
Swanson, Napa, '14 57
Jordan, Russian River, '16 60
Babcock "Top Cream", Sta. Rita Hills, '17 60
Albatross Ridge Estate, Carmel Valley, '12 64
Cakebread Cellars, Napa, '17 72
Far Niente, Napa, '17 87
Kistler "Les Noisetiers", Sonoma Coast, '17 89
Pahlmeyer, Napa, '17 99

PINOT NOIR

Castle Rock, Monterey, '17 9 / 36
Oyster Bay, New Zealand, '17 10 / 40
La Crema, Monterey, '16 12.5 / 50
Babcock, Santa Barbara, '18 13 / 52
Melville Estate, Sta. Rita Hills, '15 16 / 64
Adelsheim, Oregon, '17 53
Gary Farrell, Russian River, '16 68
Kistler, Russian River, '15 88
Sea Smoke, Sta. Rita Hills, '16 119

MERLOT

Red Rock, CA, NV 9 / 36
Hahn, Central Coast, '17 9 / 36
Markham, Napa, '16 43
Rombauer, Carneros, '16 54
Duckhorn, Napa, '16 79

CABERNET SAUVIGNON

Avalon, CA, '17 9 / 36
Maddalena, Paso Robles, '15 10.5 / 42
Napa Cellars, Napa, '16 15 / 60
Justin, Paso Robles, '17 44
Beringer "Knights Valley", Napa, '16 46
Flora Springs, Napa, '16 53
Jordan, Alexander Valley, '14 88
Joseph Phelps, Napa, '16 100

RED BLENDS/VARIETALS

Latido Malbec, Mendoza Argentina, '18 9 / 36
Conundrum, CA, '17 10 / 40
Gagliole "Rubiolo"
Chianti Classico, Italy, '17 12 / 48
Seghesio, Zinfandel, Sonoma, '16 43
Ridge "Three Valleys", Zinfandel, Sonoma, '16 44
Rusack Vineyards "Ballard Estate",
Syrah, Santa Barbara, '15 44
Duckhorn, Paradox, Napa, '16 72

BUBBLY

Michelle Brut, Washington, NV 9 / 36
Ruffino Prosecco, Italy, NV 9.5 / 38
Roederer, Alexander Valley, NV 42
Schramsberg, Blanc de Blancs, Napa, '15 61
Veuve Clicquot "Yellow Label", France, NV 100

B R E W S K I S	DRAFT BEER 16oz	
	BUD LIGHT	{6}
	HIGH SPOT, 289 BLONDE HIGH SPOT, 14 MILE PALE ALE HIGH SPOT, 182 IPA STELLA ARTOIS MOTHER EARTH HONCHO HEFE HEFEWEIZEN FIRESTONE DOUBLE BARREL ALE	{6.5}
	MISSION BREWERY SHIPWRECKED DIPA	{8}
	BOTTLED BEER 12oz	
	AMSTEL LIGHT / HEINEKEN / SIERRA NEVADA / PACIFICO / SAMUEL ADAMS / BLUE MOON / GUINNESS / BUDWEISER / MICHELOB ULTRA / COORS LIGHT / REKORDERLIG PEAR OR STRAWBERRY-LIME CIDER	{5}
	BECK'S (NON-ALCOHOLIC)	{4.25}

HIGH SPOT BEER FLIGHT THREE 5oz SAMPLES {7}

WINE VINTAGES SUBJECT TO CHANGE.