



WELCOME TO BLUE WATER SEAFOOD MARKET & GRILL

HERE IS HOW TO ORDER YOUR GRILLED FISH...

1. CHOOSE YOUR FAVORITE TYPE OF FISH FROM "ON THE GRILL" LIST:

2. CHOOSE A MARINADE:
GINGER BUTTER • LEMON BUTTER •
LEMON-GARLIC BUTTER • TERIYAKI • BLACKENED •
CHIPOTLE • BOURBON BUTTER •
BRONZED (BLACKENED WITH BROWN SUGAR)

3. CHOOSE THE WAY YOU WANT IT PREPARED:
SANDWICH • SALAD • PLATE • TACO
A LA CARTE

MAKE SURE AND ASK YOUR SERVER ABOUT THE LOCAL AND EXOTIC SEASONAL CATCHES!

ON THE GRILL

OUR FISH IS WILD, ORGANIC AND LOCAL WHENEVER POSSIBLE. SEAFOOD IS SEASONAL AND MAY NOT BE AVAILABLE DURING CERTAIN TIMES OF THE YEAR.

	SANDWICH	SALAD	PLATE	TACO
RED SNAPPER	\$9.25	\$11.50	\$16.50	\$4.75
YELLOWTAIL	\$9.50	\$11.50	\$16.75	\$4.75
SHARK	\$8.50	\$10.50	\$15.50	\$4.75
CALAMARI	\$9.50	\$11.50	\$16.75	\$4.75
SEARED AHI	\$13.75	\$17.25	\$22.00	\$6.00
JUMBO SCALLOPS	\$14.25	\$20.00	\$27.00	\$10.00
SCOTTISH SALMON	\$10.50	\$14.50	\$19.75	\$4.75
HAWAIIAN ALBACORE	\$9.50	\$14.50	\$18.50	\$4.75
MAHI MAHI	\$11.50	\$15.75	\$19.75	\$5.00
SWORDFISH	\$11.50	\$15.75	\$19.75	\$5.00
GRILLED SHRIMP	\$11.75	\$15.75	\$20.00	\$5.00
HAWAIIAN WAHOO	\$9.50	\$14.50	\$18.50	\$4.75
JUMBO SHRIMP	\$14.25	\$19.25	\$27.00	\$10.00

OFF THE GRILL

CHILLED SEAFOOD FRESH FROM THE CASE.

	SANDWICH	SALAD
BAY SHRIMP	\$7.75	\$9.75
MEDIUM SHRIMP	\$9.75	\$11.75
ALASKAN RED CRAB	\$9.75	\$12.75
MEDIUM SHRIMP AND CRAB	\$9.75	\$11.75
BAY SHRIMP AND CRAB	\$8.50	\$10.50
SMOKED FISH	\$9.50	\$11.50
SEAFOOD COMBO	\$10.50	\$12.50

ON THE HALF SHELL

OYSTERS	\$2.75
HALF DOZEN	\$11.75
FULL DOZEN	\$19.00

PREPARATION CHOICES

BLUE WATER SANDWICHES

SERVED ON A BRIOCHE BUN OR SOFT BOLILLO ROLL WITH FRESH CHOPPED LETTUCE, RED ONION, TOMATOES AND HOMEMADE TARTAR SAUCE. TOASTED UPON REQUEST. ADD AVOCADO \$1. ADD PEPPER JACK, SWISS OR CHEDDAR CHEESE \$1.

FISH IS AT LEAST A 6 OUNCE PORTION.

BLUE WATER SALADS

GRILLED FISH SERVED OVER FRESH CHOPPED MIXED GREENS, PURPLE CABBAGE, CUCUMBERS, RED ONION, CARROTS, TOMATOES AND CAPERS. CHOOSE FROM OUR HOMEMADE DRESSINGS BLEU CHEESE, RANCH, THOUSAND ISLAND OR VINAIGRETTE.

FISH IS AT LEAST A 6 OUNCE PORTION.

BLUE WATER PLATES

YOUR CHOICE OF FISH SERVED WITH OUR FRESH BLUE WATER SALAD AND JASMINE RICE. FISH IS AT LEAST AN 8 OUNCE PORTION.

BLUE WATER TACOS

SERVED ON WARM EL INDIO CORN TORTILLAS WITH CABBAGE, TOMATOES, ONIONS, CHEDDAR CHEESE, OUR HOMEMADE WHITE SAUCE AND YOUR CHOICE OF FISH, MARINATED IN OUR SPICY CHIPOTLE. ADD AVOCADO \$0.50 PER TACO.

FISH IS AT LEAST A 4 OUNCE PORTION.

SOUPS FROM SCRATCH

MADE FRESH DAILY.

	CUP	BOWL	QUART
HOMEMADE LOBSTER BISQUE	—	\$11.75	—
HOMEMADE NEW ENGLAND CLAM CHOWDER	\$3.75	\$5.00	\$11.00
HOMEMADE HEARTY SEAFOOD SOUP	\$4.25	\$7.25	\$14.00

SEAFOOD COCKTAILS

BAY SHRIMP	\$4.75	CRAB AND BAY SHRIMP	\$7.75
MEDIUM SHRIMP	\$8.75	CRAB AND MEDIUM SHRIMP	\$8.75
ALASKAN RED CRAB	\$8.75	FRESH SCALLOP CEVICHE (SERVED WITH FRESHLY MADE TORTILLA CHIPS)	\$5.75

KIDS MENU

TWO CHICKEN TACOS
CHICKEN STRIPS WITH CABBAGE,
TOMATOES, ONIONS, CHEDDAR CHEESE
AND HOMEMADE TACO SAUCE.
\$7.25

CHICKEN N' CHIPS
CHICKEN STRIPS OVER FRIES
WITH YOUR CHOICE OF DIPPING SAUCE:
RANCH, BLEU CHEESE, VINAIGRETTE
OR THOUSAND ISLAND.
\$6.75

HALF FISH N' CHIPS
(FRIED OR GRILLED)
PANKO-CRUSTED RED SNAPPER
OVER FRIES WITH A SIDE OF
COLESLAW AND TARTAR SAUCE.
\$6.00

CHEDDAR GRILLED CHEESE
GRILLED SOURDOUGH WITH
CHEDDAR CHEESE AND
A SIDE OF FRIES.
\$6.75

SASHIMI APPETIZERS

(FISH SELECTIONS SUBJECT TO CHANGE DAILY.)
(6 OUNCE PORTION SERVED RAW, WITH AVOCADO,
TERIYAKI SAUCE AND A SIDE OF RICE)

AHI	\$13.00
SALMON	\$11.50
YELLOWTAIL	\$11.25
ALBACORE	\$11.00
SCALLOPS	\$16.00
COMBO	\$13.25

(CHOOSE ANY TWO FISH OF YOUR CHOICE TO MAKE THIS DISH A COMBO.)

DRINKS

SODA	\$1.60
BOTTLED WATER	\$1.60
SNAPPLE	\$3.25
ICED TEA	\$1.60
LEMONADE	\$1.60
PELLEGRINO (SPARKLING WATER)	\$1.65

LOCAL CRAFT BEER ON TAP

BALLAST POINT	PINTS 16.oz	PITCHERS
YELLOWTAIL PALE ALE	\$5.50	\$16.50
CALICO AMBER	\$5.50	\$16.50
WAHOO WHITE	\$5.50	\$16.50
SCULPIN IPA	\$7.00	\$17.00
STONE Go To IPA	\$5.50	\$16.50

LOCAL CRAFT BEER (12OZ. BOTTLES)

BALLAST POINT	
GRUNION PALE ALE	\$5.50
GRAPE FRUIT SCULPIN IPA	\$6.50
BIG EYE IPA	\$5.50
DORADO IIPA	\$6.50
GREEN FLASH WEST COAST IIPA	\$6.50
GREAT DIVIDE YETI IMPERIAL STOUT	\$7.00
RED STRIPE LAGER	\$5.00

MEXICAN BEER (12OZ. BOTTLES)

DOS EQUIS LAGER	\$5.00
DOS EQUIS AMBER	\$5.00
MODELO ESPECIAL	\$5.00
NEGRA MODELO	\$5.00
BOHEMIA	\$5.00
CORONA	\$5.00 12 oz. · \$7.00 24 oz.
PACIFICO	\$5.00 12 oz. · \$7.00 24 oz.

WINE

WE PROUDLY SERVE A GENEROUS SELECTION OF
SUSTAINABLE AND ORGANIC WINES FROM FAMILY
ESTATE WINERIES PLEASE SEE OUR WINE LIST

**NOW OFFERING
CUSTOM CATERING**
CALL (619) 497-0914



APPETIZERS

CRAB AND ARTICHOKE DIP	\$12.00	GARLIC BREAD	\$3.25
FRIED CALAMARI	\$9.25	CHEESY BREAD	\$4.00
FRIES	\$4.00	AHI POKE	\$10.50
ONION RINGS	\$5.00	MUSSELS AND CLAMS	\$12.50
SIDE OF RICE	\$2.25	SEAWEED SALAD	\$5.25
COLESLAW	\$2.25	SHRIMP (FRIED OR GRILLED)	\$11.00

SPECIALS

LOBSTER BEER-BATTERED TACO

BEER-BATTERED LOBSTER, TOPPED WITH CABBAGE,
TOMATOES, ONIONS, WHITE SAUCE AND CHEDDAR CHEESE
SERVED ON A FLOUR TORTILLA WITH A SIDE OF TOMATILLO SAUCE.
\$6.75

NEW ENGLAND JUMBO SCALLOPS

SAUTÉED IN OUR HOMEMADE BOURBON CREAM SAUCE.
SALAD: \$20.00 · PLATE: \$27.00

CLASSIC CIOPPINO

FRESH MUSSELS AND CLAMS, SCALLOPS, SHRIMP AND RED SNAPPER
SAUTÉED IN OUR HOMEMADE MARINARA. SERVED WITH TOASTED SOURDOUGH.
\$18.00

SEARED SEA SALT AND CRACKED BLACK PEPPER OR WASABI CRUSTED SESAME AHI

APPETIZER: 6 OUNCE PORTION SERVED WITH AVOCADO,
TERIYAKI SAUCE AND A SIDE OF RICE. \$15.25
SANDWICH: \$15.25 · SALAD: \$17.25 · PLATE: \$22.25

BEER-BATTERED COD TACO

BEER-BATTERED COD, TOPPED WITH CABBAGE,
TOMATOES, ONIONS, WHITE SAUCE AND CHEDDAR CHEESE
SERVED ON A FLOUR TORTILLA WITH A SIDE OF TOMATILLO SAUCE.
\$5.25

MINI BEER-BATTERED SHRIMP TACOS

THREE MINI BEER-BATTERED SHRIMP TACOS, TOPPED WITH
CABBAGE, TOMATOES, ONIONS, WHITE SAUCE AND CHEDDAR CHEESE
SERVED ON A CORN TORTILLA WITH A SIDE OF TOMATILLO SAUCE.
\$6.75

FISH N' CHIPS

BEER-BATTERED COD OR PANKO-CRUSTED RED SNAPPER SERVED
FRIED OR GRILLED, OVER FRIES WITH A SIDE OF COLESLAW AND TARTAR SAUCE.
ALASKAN COD \$11.25 · RED SNAPPER \$13.25

BUFFALO SANDWICH

SNAPPER OR CALAMARI FRIED AND FINISHED ON THE GRILL, TOPPED WITH
A CHIPOTLE MARINADE, BLEU CHEESE, PEPPER JACK AND AVOCADO.
\$10.25

TUNA MELT

ALBACORE TUNA WITH CHEDDAR CHEESE ON GRILLED
SOURDOUGH BREAD WITH TOMATO. ADD AVOCADO \$1.
\$7.75

SALMON BURGER

SEASONED SALMON PATTY ON BOLILLO ROLL OR SLICED SOURDOUGH
WITH LETTUCE, TOMATO, ONIONS AND TARTAR SAUCE.
\$9.25

MARYLAND SOFT SHELL CRAB

PANKO CRUSTED FRIED SOFT SHELL CRAB.
TACO \$6.00 · SANDWICH \$13.50 · SALAD \$18.50 · PLATE \$25.50

SAUTÉED MUSSELS AND CLAMS

FRESH BLACK MUSSELS AND LITTLE NECK CLAMS SAUTÉED IN A
WHITE WINE CAPER, ONION AND TOMATO REDUCTION
- SERVED WITH TOASTED SOURDOUGH BREAD.
APPETIZER \$13.00 · PLATE \$16.75

WWW.BLUEWATERSEAFOODSANDIEGO.COM

3667 INDIA STREET SAN DIEGO, CA 92103 (619) 497-0914

HOURS: MON-THURS 11AM-9PM • FRI 11AM-10PM • SAT 11:30-10PM & SUN 11:30AM-9PM

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