

WELCOME TO SAN DIEGO'S ORIGINAL 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!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. (SEE MENU ITEMS MARKED WITH LETTER *R)

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.

FISH CHOICES:	SANDWICH	SALAD	PLATE	TACO
RED SNAPPER	\$9.75	\$13.50	\$17.50	\$4.75
YELLOWTAIL	\$10.00	\$13.50	\$18.75	\$4.75
CALAMARI	\$9.50	\$13.50	\$17.75	\$4.75
*R SEARED AHI	\$13.75	\$18.25	\$24.00	\$6.00
JUMBO SCALLOPS	\$15.25	\$21.00	\$28.75	\$10.00
SCOTTISH SALMON	\$11.50	\$15.50	\$21.75	\$5.75
HAWAIIAN ALBACORE	\$9.50	\$14.50	\$18.50	\$5.00
MAHI MAHI	\$13.75	\$18.25	\$24.00	\$6.00
SWORDFISH	\$12.50	\$16.75	\$21.75	\$5.25
GRILLED SHRIMP	\$12.75	\$16.75	\$21.75	\$5.25
HAWAIIAN WAHOO	\$11.50	\$16.50	\$19.50	\$5.00
JUMBO SHRIMP	\$15.25	\$19.25	\$27.00	\$10.00

OFF THE GRILL CHILLED SEAFOOD FRESH FROM THE CASE.

	SANDWICH	SALAD
BAY SHRIMP	\$8.75	\$11.75
MEDIUM SHRIMP	\$11.75	\$13.75
ALASKAN RED CRAB	\$12.00	\$15.75
MEDIUM SHRIMP AND CRAB	\$12.75	\$16.75
BAY SHRIMP AND CRAB	\$11.50	\$13.50
SMOKED FISH	\$11.50	\$13.50
SEAFOOD COMBO	\$12.50	\$14.50

*R RAW OYSTERS ON THE HALF SHELL

SINGLE	\$2.75
HALF DOZEN	\$13.50
FULL DOZEN	\$20.75

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
OR THOUSAND ISLAND.
\$6.75

HALF FISH N' CHIPS
(FRIED OR GRILLED)
4 oz. PANKO-CRUSTED RED SNAPPER
OVER FRIES WITH A SIDE OF
COLESLAW AND TARTAR SAUCE.
\$7.75

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

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 ROMAINE LETTUCE, 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. CHOOSE FROM OUR HOMEMADE DRESSINGS [BLEU CHEESE](#), [RANCH](#), [THOUSAND ISLAND](#) OR [VINAIGRETTE](#).
FISH IS AT LEAST AN 8 OUNCE PORTION.

BLUE WATER TACO

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 8oz.	BOWL 16oz.	QUART 32oz.	BREAD BOWL
HOMEMADE LOBSTER BISQUE	—	\$14.00	—	\$16.00
HOMEMADE NEW ENGLAND CLAM CHOWDER	\$3.75	\$7.25	\$13.50	\$10.00
HOMEMADE HEARTY SEAFOOD SOUP <small>(A TOMATO BASE BROTH, WITH AN ASSORTMENT OF FISH AND VEGETABLES)</small>	\$4.25	\$7.95	\$14.00	—

CHILLED SEAFOOD COCKTAILS

BAY SHRIMP	\$5.75	CRAB AND BAY SHRIMP	\$8.75
MEDIUM SHRIMP	\$9.75	CRAB AND MEDIUM SHRIMP	\$11.00
ALASKAN RED CRAB	\$10.25	FRESH SCALLOP CEVICHE <small>(SERVED WITH FRESHLY MADE TORTILLA CHIPS)</small>	\$6.75

KIDS MENU

*R SASHIMI APPETIZERS

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

AHI	\$14.50
SALMON	\$14.00
YELLOWTAIL	\$12.25
ALBACORE	\$12.00
SCALLOPS	\$16.00
COMBO	\$16.50

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

DRINKS

SODA (COKE, DIET COKE, ROOT BEER, DR. PEPPER OR SPRITE)	\$2.00
MEXICAN BOTTLED SODA (COCA-COLA, PINEAPPLE JARRITOS, OR MANDARIN JARRITOS)	\$2.50
BOTTLED WATER	\$1.75
SNAPPLE	\$3.25
ICED TEA	\$2.00
LEMONADE	\$2.00
PELLEGRINO (SPARKLING WATER)	\$2.00
NEW YORK SELTZER WATER (GRAPEFRUIT OR LIME)	\$2.00
REED'S GINGER ALE	\$2.95

LOCAL CRAFT BEER ON TAP

AVAILABLE IN PINTS OR PITCHERS.

SEE BEER MENU FOR OUR LOCAL
CRAFT SELECTION.

BOTTLED LOCAL CRAFT BEER

BALLAST POINT (12OZ. BOTTLES)	
GRAPEFRUIT SCULPIN IPA	\$6.50
MANTA RAY IIPA	\$6.50

MEXICAN BEER (12OZ. BOTTLES)

DOS EQUIS LAGER	\$5.50	
DOS EQUIS AMBER	\$5.50	
MODELO ESPECIAL	\$5.50	
NEGRA MODELO	\$5.50	
PACIFICO	\$5.50	
CORONA	\$5.50	\$8.00 24 oz.

SPECIALTY BEER

WYDER'S DRY PEAR CIDER (GLUTEN FREE)	\$6.50	12OZ.
SAPPORO	\$7.50	22OZ.

WINE

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

GIFT CERTIFICATES AVAILABLE



APPETIZERS

CRAB AND ARTICHOKE DIP	\$12.00	COLESLAW	\$2.25
FRIED CALAMARI	\$9.25	GARLIC BREAD	\$3.25
CRISSCUT FRIES	\$5.00	CHEESY BREAD	\$4.00
ONION RINGS	\$5.50	SEAWEED SALAD	\$5.25
SIDE OF RICE	\$2.25	SHRIMP BASKET (FRIED OR GRILLED)	\$13.00

SPECIALS

*R AHI OR SALMON POKE

OUR VERSION OF THE TRADITIONAL HAWAIIAN DISH, MARINATED FRESH CUBED
RAW AHI OR SALMON TOSSED WITH SEAWEED, BLACK SESAME SEEDS,
AND DICED VEGGIES SERVED WITH YOUR CHOICE OF RICE OR HOMEMADE WONTON CHIPS.
\$12.00

BEER-BATTERED TACOS

TOPPED WITH CABBAGE,
TOMATOES, ONIONS, WHITE SAUCE AND CHEDDAR CHEESE
SERVED ON A FLOUR TORTILLA WITH A SIDE OF TOMATILLO SAUCE.

LOBSTER \$6.75 · SCALLOPS \$5.50 · COD \$5.25

NEW ENGLAND JUMBO SCALLOPS PLATE

SAUTÉED IN OUR HOMEMADE BOURBON BUTTER MARINADE SERVED WITH RICE AND SALAD.
\$29.00

CLASSIC CIOPPINO

FRESH MUSSELS AND CLAMS, SCALLOPS, SHRIMP AND RED SNAPPER
SAUTÉED IN OUR HOMEMADE MARINARA. SERVED WITH TOASTED SOURDOUGH.
\$20.00

*R SEARED SEA SALT AND CRACKED BLACK PEPPER SESAME SEED OR WASABI CRUSTED SESAME SEED 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

THREE MINI BEER-BATTERED SHRIMP TACOS

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.
\$8.00

FISH N' CHIPS

BEER-BATTERED COD OR PANKO-CRUSTED RED SNAPPER SERVED,
OVER CRISSCUT FRIES WITH A SIDE OF COLESLAW AND TARTAR SAUCE.
ALASKAN COD \$12.25 · RED SNAPPER \$13.25
(SERVED FRIED) (SERVED FRIED OR GRILLED)

BUFFALO SANDWICH

SNAPPER OR CALAMARI FRIED AND FINISHED ON THE GRILL, TOPPED WITH
A CHIPOTLE MARINADE, BLEU CHEESE, PEPPER JACK AND AVOCADO.
\$11.25

TUNA MELT

ALBACORE TUNA WITH CHEDDAR CHEESE ON GRILLED
SOURDOUGH BREAD WITH TOMATO. ADD AVOCADO \$1.
\$8.75

SALMON BURGER

SEASONED SALMON PATTY ON BOLILLO ROLL OR SLICED SOURDOUGH
WITH LETTUCE, TOMATO, ONIONS AND TARTAR SAUCE.
\$10.00

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 SAUCE
WITH CAPERS, ONIONS AND TOMATOES SERVED WITH TOASTED SOURDOUGH BREAD.
APPETIZER \$13.00 · PLATE \$16.75

BOURBON BUTTER JALAPEÑO LIME MUSSELS

FRESH BLACK MUSSELS SAUTÉED IN OUR HOMEMADE BOURBON BUTTER MARINADE
WITH SLICED JALAPEÑO AND LIME SERVED WITH TOASTED CROSTINIS.
\$16.00

"TRACK TACO" TACOTOPIA WINNING TACO 2016

GRILLED FRESH WILD PACIFIC SHRIMP MARINATED IN CHIPOTLE BUTTER TOPPED WITH
MAUI ONION AND MANGO SLAW SERVED ON A FRESH CORN TORTILLA WITH MELTED
CHEDDAR, DRESSED WITH HOMEMADE WHITE SAUCE, TOMATILLO SAUCE, AND
AVOCADO, FINISHED WITH A PINCH OF QUESO FRESCO.
\$7.00

THIS AWARD WINNING TACO IS MEANT TO BE ENJOYED AS CREATED
(NO MODIFICATIONS)

WWW.BLUEWATERSEAFOODSANDIEGO.COM

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

HOURS: MON-THURS 11AM-9PM • FRI 11AM-10PM • SAT 11:30AM-10PM & SUN 11:30AM-9PM 10/15/2018