



BLUE WATER GRILLE
RESTAURANT & BAR

RESTAURANT WEEK 2014

APPETIZERS

CHOICE OF:

SEAFOOD SKINS

POTATO SKINS STUFFED WITH SHRIMP, SCALLOPS & CRABMEAT IN AN ALFREDO SAUCE, TOPPED WITH SHARP PROVOLONE & SCALLIONS

BLUE WATER CHEESE FRIES

A SPECIAL BLEND OF THREE CHEESES & FRESHLY SLICED BACON ATOP CRISPY GOLDEN BROWN FRENCH FRIES

SCALLOPS WRAPPED IN BACON

SHRIMP COCKTAIL

SOUP OR SALAD

CHOICE OF:

HOUSE SALAD

SOUP DU JOUR

ENTREES

ALL ENTREES INCLUDE SMASHED POTATOES AND BRANDY CARROTS

CHOICE OF:

CHICKEN SALTIMBOCCA

TENDER CHICKEN, SAUTÉED IN BUTTER WITH SHALLOTS AND SAGE. TOPPED WITH PROSCIUTTO, TOMATO & PROVOLONE. FINISHED WITH A WHITE WINE SAUCE.

BLUE WATER CRAB CAKES

TWO LARGE CRAB CAKES MADE FROM A SPECIAL RECIPE OF JUMBO LUMP CRAB & HERBS, SAUTÉED GOLDEN BROWN & SERVED WITH COCKTAIL OR TARTAR SAUCE

18OZ. KING CUT PRIME RIB

SLOWLY ROASTED BLACK ANGUS BEEF, COOKED TO PERFECTION & SERVED WITH HOMEMADE AU JUS

SEAFOOD CIOPPINO

LINGUINI TOPPED WITH CLAMS, SHRIMP, SCALLOPS & CRAB, SERVED IN A RED OR WHITE SAUCE

DESSERTS

CHOICE OF:

BROWNIE DELIGHT

WARM HOMEMADE BROWNIES, TOPPED WITH ICE CREAM, CHOCOLATE SYRUP & CARAMEL

BANANAS FOSTER

FRESH BANANAS & FOSTER SAUCE OVER VANILLA ICE CREAM

THANK YOU FOR CHOOSING THE BLUE WATER GRILLE FOR RESTAURANT WEEK
TAX AND GRATUITY NOT INCLUDED