

BRUNCH

Your choice of one of the following, compliments of Blue Water Grill:

SKYY Bloody Mary or Screwdriver, Bellini, Mimosa, Campari,
Champagne, Orange or Grapefruit Juice & Coffee or Tea

Benedicts

Eggs Benedict Canadian Bacon, Hollandaise Sauce	13
New Yorker Benedict Applewood Smoked Bacon, Cheddar Cheese, Toasted Mini Bagel	13
Crab Cake Benedict Spinach, Hollandaise Sauce	18
Lobster Benedict Lemon Pepper Brioche	19
Smoked Salmon Benedict Buttermilk Biscuit, Dill Hollandaise	16.5

Eggs & Omelettes

Egg White Omelette Chicken, Baby Portobellos, Tomatoes, Low Fat Munster Cheese	13
Organic Omelette Baby Spinach, Roasted Tomatoes, Pennsylvania Dutch Farmhouse Cheddar, Organic Green Salad	16.5
Shrimp & Chorizo Frittata Manchego Cheese Brulée	12.5
Farmers' Market Egg White Omelette Turkey Bacon, Fresh Vegetables, Tomato Salsa	14.5
Wild Mushroom Herb Omelette Gruyere, Swiss Chard	12.5

Country Morning

Seafood Quiche Shrimp, Scallops, Crab, Baby Arugula Salad	14.5
Bananas Foster French Toast Toasted Pecans, Caramel Sauce	13
Pumpkin Pancakes Cranberry Maple Syrup, Cinnamon Whipped Cream	12.5
Blueberry, Banana or Plain Buttermilk Pancakes Maple Syrup	12.5
Sliced Nova Scotia Smoked Salmon Tomato, Toasted Bagel & Cream Cheese	16.5
• Choice of Poppy Seed, Everything or Plain Bagel •	

Lunch Fare

Grilled Hamburger French Fries, Lettuce & Tomato, Choice of Bacon, Cheddar, Gruyere, Mozzarella	14
Maine Lobster Sandwich Avocado, Tomato, Arugula, Applewood Bacon, Marinated Cucumbers, Zesty Lime Vinaigrette	23
Malaysian Chicken Salad Granny Smith Apples, Pecans, Cider Vinaigrette	15
Salmon Burger Cucumber Slaw, Shoe String Potatoes, Five Spiced BBQ Sauce	16
Seafood Cobb Salad Shrimp, Crabmeat, Avocado, Roasted Peppers	20

Side Dishes

Seasonal Fresh Fruit	5	Bagel with Cream Cheese	4.5
Applewood Smoked Bacon	5	Canadian Bacon	3.5
English Muffin or Buttermilk Biscuit	4.5	Home Fries	4

RAW BAR

Sushi & Sashimi

Price à la Carte

Salmon	4.5	Shrimp	3.5	Salmon Roe	3.5
Yellowtail	4.5	Tuna	4.5	BBQ Eel	4
Spicy Tuna	4.5	Smoked Salmon	3.5	White Tuna	4
Tobiko	3.5	Crab	4	Toro	MP

House Maki Rolls

Spicy Tuna	9	Eel Cucumber	8
Tuna Maki	8	Yellowtail Scallion	8
Salmon Avocado	8	Crabmeat California	9
Tempura Shrimp	7	Vegetable Maki	6

Specialty Rolls

Crunchy Florida Roll Crab, Shrimp, Avocado	10.5
Spicy Crab & Salmon Roll Avocado, Tempura Flakes, Jalapeño Pickles	11
BBQ Eel Roll Crispy Shiitake, Cucumber, Smoked Raspberry Teriyaki Sauce	11
Monster Roll Tempura Spicy Tuna	14
Creamy Tuna Roll Wasabi Tobiko, Wasabi Crème Fraîche	10.5
Filet Mignon Roll Grilled Portobello, Thai Dipping Sauce	11
Coconut Shrimp Roll Mango, Cucumber, Coconut Vinaigrette	10.5
"Pad Thai" Roll Shrimp, Spicy Yellowtail, Toasted Peanuts	11
Spicy Lobster & Tuna Roll Avocado, Jalapeño, Cilantro Aioli	13
New Yorker Roll Smoked Salmon, Vegetable Cream Cheese, Cucumber, Everything Bagel Crunch	10

Caviar

1 oz.

American Sturgeon 45
Jet black small sturgeon eggs offer a rich, yet uncomplicated simple pleasure.

Royal Sterling 110
California, farm-raised white sturgeons. Large, firm bead that bursts with an intensely rich and nutty flavor.

Lobsters

Live Maine Lobster 1.5 to 5.5 lbs 24 per lb
Steamed, Broiled or Grilled
Served with Roasted Fingerling Potatoes & Broccoli Rabe

Oysters

7 Selections Offered Daily MP

Clams on the Half Shell

Cherrystone	each 1.5
Littlenecks	each 1.5

Chilled Jumbo Shrimp

¼ lb.	12
½ lb.	23

Chilled Shellfish Sampler

serves 1 - 2

½ of a 1 lb. Lobster	38
4 Clams on the Half Shell	
4 Oysters	
¼ lb. Jumbo Shrimp	

Chilled Shellfish Castle

serves 4 - 6

1 lb. Lobster	75
6 Jumbo Shrimp	
8 Oysters (Chef's Selection)	
6 Littleneck Clams	
½ lb. Mussels	
3 King Crab Claws	
Bay Scallop Ceviche	
1 lb Chesapeake Style Blue Crab Claws	

18% gratuity will be added to parties of 10 or more

