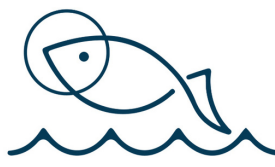


M E N U



BLUE WATERS
mediterranean cuisine

SOUP

AVGOLEMONO SOUP

Greek chicken lemon soup.

\$8.50

LENTIL SOUP

Vegetarian soup with celery and carrots.

SALADS

GREEK SALAD

Beef steak tomatoes | cucumbers | onions | green peppers
olives | feta cheese | Olive oil & red wine vinaigrette.

\$ 15

ARUGULA SALAD

Arugula | nuts | tomato | figs | goat cheese |
balsamic vinaigrette & olive Oil.

\$ 13

GREEN SALAD

Romaine lettuces | scallions | sweet pepper drops
feta cheese | red wine vinaigrette & olive oil

\$ 13

ROASTED BEETS

Served with skordalia (almonds puree)

\$ 12

SIGNATURE SALAD

Mixed greens | goat cheese | dried cranberries
fresh pear | walnuts | homemade dressing.

\$ 13

CAESAR SALAD

Romaine lettuce | Parmesan cheese | crisp croutons
homemade Caesar dressing

\$ 13

ADD CHICKEN \$ 6.50 SHRIMP \$ 8.50 SALMON \$ 11.00

GREEK SPREADS \$ 6 EACH OR 4 FOR \$ 17

Tzatziki

Yogurt, cucumber and dill.

Skordalia

Garlic almond puree

Hummus

Chickpea, tahini and lemon

Eggplant dip

Eggplant and fresh herbs

Spicy feta

Red pepper, feta cheese and roasted jalapeno. **Extra pita bread \$1.50**

SPECIALTIES

MUSSELS

Steamed mussels | cooked with white wine | dill |
scallions | garlic & olive Oil.

\$15

CHICKEN MEATBALLS

Chicken | mint | basil | garlic | onions | olive oil |
served with tzatziki.

\$ 12

BEEF MEATBALLS

Beef | mint | basil | garlic | onions | olive oil |
served with tzatziki.

\$ 12

CHICKEN WINGS

Grilled | lemon | oregano & olive oil.

\$ 12

BBQ PORK RIBLETS

Marinated | fresh herbs & spices

\$ 12

FRIED CALAMARI

Lightly fried Served with marinara & basil aioli

\$ 15

GRILLED HALLOUMI

Traditional Cypriot cheese over grilled tomatoes

\$ 15

SPINACH PIE

Fresh spinach | layers with feta cheese wrapped in phyllo

\$ 15

OCTOPUS

Grilled sashimi style | red onions | peppers | capers

\$ 22

PASTA

SEAFOOD PASTA

Linguine | mussels | shrimp | calamari | scallops |
white wine | garlic & olive oil

\$ 28

SPICY RIGATONI WITH SHRIMP

\$ 25

PENNE, À LA VODKA WITH SHRIMP

\$ 25

LAND & SEA

BLUE WATERS BURGER

Beef burger | cheddar cheese | caramelized onions |
mushrooms | served with hand cut fries

\$ 17

BRANZINO

Mediterranean fish; Moist and mild served with vegetables
and lemon potatoes

\$ 29

SALMON

Organic grilled salmon served with vegetables and lemon
potatoes

\$ 27

FISH & CHIPS

Cod fish served with hand-cut fries and tartar sauces.

\$ 25

SHRIMP SANTORINI

Sauteed jumbo shrimp, tomato sauce and feta.

\$ 26

LAMB CHOPS

Grilled lamb chops served with vegetables and lemon
potatoes

\$ 33

ROASTED CHICKEN

Organic bone-in chicken served with vegetables and lemon
potatoes

\$ 25

NY STRIP STEAK

Served with hand-cut fries.

\$ 39

COWBOY

Bone-in served with hand-cut fries.

\$ 50

KEBABS

All kebabs served with hand-cut fries, tzatziki and pita.

SALMON KEBAB

\$ 22

CHICKEN KEBAB

\$ 18

STEAK KEBAB

\$ 25

SHRIMP KEBAB

\$ 22

KIDS MENU

CHICKEN FINGERS WITH FRIES

MOZZARELLA STICKS

LINGUINE PASTA

butter souse & marinara souse

\$ 12

EXTRA SIDES

Lemon potatoes

\$ 8

Hand cut fries

\$ 7

Basmati Rice

\$ 7

Cauliflower & Broccoli

\$ 7

Sauteed mushrooms

\$ 7

Sauteed onions

\$ 7

Sauteed broccoli

\$ 7

DINNER PRIX-FIXE

DAILY FROM 3:30 PM TO 5:45 PM **\$ 31+**

FIRST COURSE

Choice of:

Avgolemono soup

Lentil soup

Greek salad

Greek spreads

Chicken meatballs

Fried calamari

MAIN COURSE

Choice of:

Branzino

Salmon

Steak kebab

Roasted chicken

Fish and Chips

Lamb chops (+\$4)

DESSERT *Choice of:*

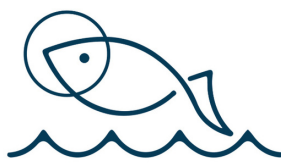
Karidopita

Baklava

Greek cheesecake

Beverage, tax and gratuity not included

3.5% processing fee applies on debit or credit cards.



BLUE WATERS

mediterranean cuisine

DRINKS

COCKTAILS \$14

BLUE WATERS INFUSED VODKA

Infused vodka with fresh pineapple served in a martini glass

BLUE WATERS INFUSED TEQUILA

Infused tequila with fresh pineapple served on the rocks

STRAWBERRY TINI

Infused vodka with fresh strawberries served cold in a martini glass

ESPRESSO MARTINI

Vanilla vodka, fresh espresso, Mr. Black served in a martini glass

THE WATERMELON

Infused vodka with fresh watermelon topped with a splash of lime juice served over ice

DIRTY MARTINI

Classic dirty vodka martini perfectly done, shaken and served up with olives

BLUE WATERS JALAPEÑO MARGARITA

Infused tequila with fresh jalapeño served on the rocks with salted tajini rim

TEQUI REPO COFFEE MARTINI

Reposado tequila, Mr. Black coffee liqueur, fresh espresso shaken well served in a martini glass

MEDITERRANEAN MULE

Fig vodka, pomegranate juice, fresh lime juice, topped with ginger beer and served over ice

MALTY COAST

Limone malty gin topped with tonic water served on the rocks

APEROL SPRITZ

Aperol, prosecco topped with club soda

THE PUNCH

Infused pineapple vodka, aperol, splash orange juice

GREEK MULE

Metaxa 5 stars, fresh lime juice, topped with ginger beer and served over ice

MEDITERRANEAN SANGRIA

Stoli orange, sauvignon blanc, pinot noir with a touch of mastika liquor and fruit

PERFECT ORANGE INFUSED TEQUILA

Infused tequila with fresh orange served over ice

BULLEIT INFUSED FASHION

Bulleit bourbon infused with orange peels, splash of blood orange bitters and sugars served over ice

PERFECT FIG VODKA INFUSED

Vodka infused with dry figs served over ice

WHITE WINE

by the glass & bottle

SAUVIGNON BLANC

Brancott Estate Sauvignon blanc, Marlborough New Zealand

\$13/45

PINOT GRIGIO

Il portale - grave pinot Grigio, Italy

\$13/45

CHARDONNAY

Mer soleil-silver Chardonnay, Monterey county, California

\$13/45

RIESLING

Chateau Ste. Michelle Eroica Riesling, Columbia, Washington State

\$13/45

CHATEAU JULIA ASSYRTIKO

Domaine costa Lazaridi Drama Greece

\$14/50

SANCERRE

Chateau de Thauvenay D'origine 100% Sauvignon Blanc France

\$18/71

RED WINE

by the glass & bottle

CABERNET SAUVIGNON

showdown 'Man with the Ax' cabernet sauvignon, California

\$14/50

PINOT NOIR

Domain Geraud Pinot Noir, France

\$14/50

SUPER TUSCAN

Villa Puccini Toscana, Italy

\$14/50

AMETHYSTOS RED

Agiorgitiko, Merlot, Cabernet Sauvignon Drama Greece

\$14/50

OTHER VARIETALS

by the glass & bottle

CHAMPAGNE

Nicolas Feuillatte brut reserve exclusive, France

\$17/75

ROSE

Domaine Paul Buisse Rose de Loire, France

\$12/40

PROSECCO

Clara C - Prosecco extra dry, Italy

\$11/40

BEERS | \$7.00

CORONA

DOGFISH 60 IP A

AMSTEL LIGHT

PERONI

BLUE MOON

STELLA ARTOIS

MYTHOS

BIRRA MORETTI

FIX HELLAS

3.5% processing fee applies on debit or credit cards.