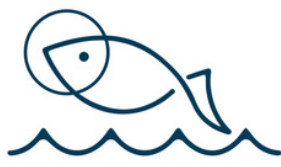


M E N U



BLUE WATERS

mediterranean cuisine

SOUP

AVGOLEMONO SOUP

Greek chicken lemon soup.

LENTIL SOUP

Vegetarian soup with celery and carrots.

\$8.50

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

\$ 13

SIGNATURE SALAD

Mixed greens | goat cheese | dried cranberries
fresh pear | walnuts | homemade 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 pure

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.

\$ 13

BEEF MEATBALLS

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

\$ 13

CHICKEN WINGS

Grilled | lemon | oregano & olive oil.

\$ 13

BBQ PORK RIBLETS

Marinated | fresh herbs & spices

\$ 13

FRIED CALAMARI

Lightly fried Served with marinara & basil aioli

\$ 15

GRILLED CALAMARI

Perfectly grilled squid

\$ 18

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

SAUTEED SHRIMP

Lemon-brown butter | white wine | capers | scallions.

\$ 17

GRILLED SEAFOOD SAMPLER

Grilled seafood combination octopus | calamari | shrimp

\$ 49

PASTA

SEAFOOD PASTA

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

\$ 30

SPICY RIGATONI WITH SHRIMP

Mediterranean style | jumbo shrimp | tomatoe
sause | light spicy sauce | feta

\$ 27

PENNE À LA VODKA WITH SHRIMP

\$ 27

LAND & SEA

BLUE WATERS BURGER

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

\$ 19

BRANZINO

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

\$ 30

SALMON

Organic grilled salmon served with vegetables and lemon
potatoes

\$ 28

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

\$ 35

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

\$ 23

CHICKEN KEBAB

\$ 19

STEAK KEBAB

\$ 26

SHRIMP KEBAB

\$ 23

KIDS MENU

CHICKEN FINGERS WITH FRIES

MOZZARELLA STICKS

LINGUINE PASTA

butter or marinara

\$ 14

EXTRA SIDES

Lemon potatoes

Cauliflower & Broccoli

Hand cut fries

Sauteed mushrooms

\$ 8

Basmati Rice

Sauteed onions

Sauteed broccoli

DINNER PRIX-FIXE \$ 31+

DAILY FROM 3:00 PM TO 5:45 PM

Made for one person a fee may be apply for sharing

FIRST COURSE

Choice of:

Avgolemono soup

Lentil soup

Greek salad

Greek spreads

Chicken meatballs

Fried calamari

Roasted beets

Octopus...(+\$4)

MAIN COURSE

Choice of:

Fish and Chips

Roasted chicken

Steak kebab

Branzino... (+\$4)

Salmon..... (+\$4)

Shrimp santorini..(+\$4)

Lamb chops.....(+\$6)

DESSERT *Choice of:*

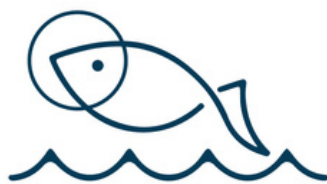
Karidopita

Baklava

Greek cheesecake

Beverage, tax and gratuity not included

3.5% processing fee applies on debit or credit cards.



BLUE WATERS

mediterranean cuisine

LUNCH MENU

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)

\$ 13

SIGNATURE SALAD

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

\$ 13

OCTOPUS SALAD

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

\$ 23

GRILLED CALAMARI SALAD

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

\$ 19

ADD PREMIUM PROTEIN

CHICKEN \$ 6.50

SHRIMP \$ 8.50

SALMON \$ 11.00

KEBABS

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

SALMON KEBAB

\$ 19

CHICKEN KEBAB

\$ 18

STEAK KEBAB

\$ 21

SHRIMP KEBAB

\$ 19

SANDWICH

VEGETARIAN SANDWICH

Peppers | mushrooms | eggplant & halloumi cheese | french fries

\$ 15

CHICKEN SANDWICH

Caramelized onions | pepper | mozzarella | bacon served with hand cut fries.

\$ 15

BLUE WATERS BURGER

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

\$ 16

CHICKEN PITA SANDWICH

grilled chicken | red onion | tomatoes | lettuce | tzatziki -wrapped in pita bread served with fries

\$ 15

LAMB PITA SANDWICH

Roasted leg of lamb | red onion | tomatoes | lettuce | tzatziki | wrapped in pita bread served with fries

\$ 18

STEAK SANDWICH

Caramelized onions | mushrooms | cheddar cheese| served with fries.

\$ 17

FISH PITA SANDWICH

Fried cod fish | arugula | red onions | tartar sauce | tzatziki | wrapped in pita bread served with fries

\$ 16

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

Tzatziki

Yogurt, cucumber and dill.

Skordalia

Garlic almond pure

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

LUNCH PRIX-FIXE

DAILY FROM 1:00 AM - 3:30 PM

\$ 20 +

FIRST COURSE

Choice of:

Avgolemono soup

Lentil soup

Greek salad

Greek spreads

Grilled wings

MAIN COURSE

Choice of:

Chicken kebab

Spinach pie

Blue waters burger

Salmon kebab(+ \$2)

Steak kebab(+ \$3)

Branzino..... (+ \$10)

Lamb chops(+ \$11)

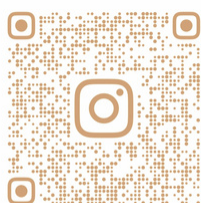
DESSERT

Choice of:

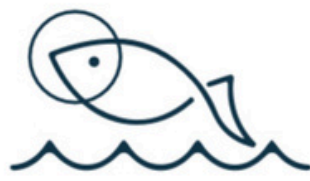
Karidopita

Baklava

Beverage, tax and gratuity not included



@BLUEWATERSMEDITERRANEAN



BLUE WATERS
mediterranean cuisine

SPECIAL DINNER PRIX-FIXE MENU

Treat yourself to an extra-special 3-course DINNER that celebrates the diversity of our new Mediterranean cuisine. Daily from 2:00 pm to 5:45 pm \$ 31+

Beverage, tax and gratuity not included

No discount can be applied to this menu

FIRST COURSE *Choice of :*

Avgolemono soup

Greek chicken lemon soup.

Lentil soup

Vegetarian soup with celery and carrots.

Greek salad

Traditional greek salad

Greek spreads

Tzatziki, Ktipiti, Skordalia, Hummus

Chicken meatballs

Served with tzatziki.

Fried calamari

Lightly fried, marinara & basil aioli

Roasted beets

Served with skordalia

Octopus...(+ \$4)

Grilled sashimi style | red onions |
peppers | capers

MAIN COURSE *Choice of :*

Fish and Chips

Cod fish, hand-cut fries and tartar sauces.

Roasted chicken

Organic bone-in chicken

Steak kebab

Served with hand-cut fries, tzatziki

Grilled branzino... (+ \$4)

Mediterranean fish; Moist and mild

Grilled salmon..... (+ \$4)

Scotland; organic filet grilled

Shrimp santorini... (+ \$4)

Sauteed jumbo shrimp, tomato
sauce and feta.

Lamb chops..... (+ \$6)

Grilled American lamb chops

DESSERT *Choice of :*

Karidopita

Walnut sponge cake,
cinnamon, cloves, honey
syrup

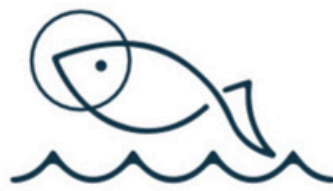
Baklava

Almonds, walnuts, cinnamon,
layers of phyllo baked with
honey syrup

Greek cheesecake

pudding with a chewy
and dense vanilla
flavor

*This item may be undercooked or raw. Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.
*Before placing your order, please inform your server if a person in your party has a food allergy.



BLUE WATERS
mediterranean cuisine

SPECIAL LUNCH PRIX-FIXE MENU

Treat yourself to an extra-special 3-course LUNCH that celebrates the diversity of our new Mediterranean cuisine. Daily from 11:30 am to 3:30 pm \$ 20+

Beverage, tax and gratuity not included
No discount can be applied to this menu

FIRST COURSE

Choice of :

Avgolemono soup

Greek chicken lemon soup.

Lentil soup

Vegetarian soup with celery and carrots.

Greek salad

Traditional greek salad

Greek spreads

Tzatziki, Ktipiti, Skordalia, Hummus

Grilled wings

Grilled | lemon | oregano & olive oil.

Roasted beets

Served with skordalia

MAIN COURSE

Choice of :

Chicken kebab

Cod fish, hand-cut fries and tartar sauces.

Spinach pie

Fresh spinach, leeks and feta cheese wrapped in phyllo

Blue waters burger

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

Salmon kebab..... (+\$2)

Served with hand-cut fries, tzatziki

Steak kebab..... (+\$3)

Served with hand-cut fries, tzatziki

Grilled branzino...(+ \$10)

Mediterranean fish; Moist and mild

Lamb chops.....(+ \$11)

Grilled American lamb chops

DESSERT

Choice of :

Karidopita

Walnut sponge cake, cinnamon, cloves, honey syrup

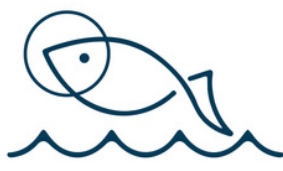
Baklava

Almonds, walnuts, cinnamon, layers of phyllo baked with honey syrup

*This item may be undercooked or raw. Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

*Before placing your order, please inform your server if a person in your party has a food allergy.

3.5% processing fee applies on debit or credit cards.



BLUE WATERS

mediterranean cuisine

DRINKS

COCKTAILS \$15

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, agave, fresh lime juice, served on the rocks with salted volcano rim

TEQUI REPO COFFE MARTINI

Reposado tequila, mr Black coffe 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 a touch of mastika liquor, fruit

PERFECT ORANGE INFUSED MARGARITA

Infused tequila with fresh orange, lime juice, agave, salted volcano rim.

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

\$14/48

PINOT GRIGIO

Il portale - grave pinot Grigio, Italy

\$14/48

CHARDONNAY

Mer soleil-silver Chardonnay, Monterey county, California

\$14/48

RIESLING

Chateau Ste.Michelle Eroica Riesling, Culumbia, Washinton State

\$14/48

AMETHYSTOS BLANC

Sauvignon Blanc from Makedonia, Drama, Greece

\$14/48

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 recerve exclusive, France

\$17/75

ROSE

Domaine Paul Buisse Rose de Loire, France

\$13/43

PROSECCO

Clara C - Prosecco extra dry, Italy

\$12/42

BEERS | \$ 7.00

CORONA

DOGFISH 60 IP A

AMSTEL LIGHT

PERONI

BLUE MOON

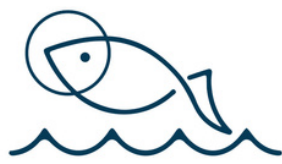
STELLA ARTOIS

MYTHOS

BIRRA MORETTI

FIX HELLAS

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BLUE WATERS
mediterranean cuisine

Dessert

BAKLAVA	\$7
<i>Almonds, walnuts, cinnamon, layers of phyllo baked with honey syrup.</i>	
KARIDOPITA	\$7
<i>Walnut sponge cake, cinnamon, cloves, honey syrup</i>	
GREEK YOGOURT	\$7
<i>Sour cherries, honey and walnuts</i>	
GREEK CHESECAKE	\$8
<i>pudding with a chewy and dense vanilla flavor</i>	
AFFOGATO	\$8
<i>Vanilla ice cream topped with fresh espresso</i>	
ICE CREAM	\$6
<i>Vanilla and chocolate</i>	
TRIO SORBET	\$8
<i>Mango lemon raspberry</i>	

Coffee

CAPPUCCINO	\$4.25
LATTE	\$4.25
ESPRESSO	\$4.00
DBL ESPRESSO	\$5.00
MACCHIATO	\$4.00
COFFE	\$3.75
ICE CAPPUCCINO	\$4.25
FRAPPE	\$4.25

Tea

CHAMOMILE	
EARL GREY	\$3.75
ENGLISH BREAKFAST	
GREEN	
PEPERMINT	

AFTER DINNER DRINKS

Graham's Aged 10 Years Tawny Porto	\$11.00
Graham's six grapes reserve porto	\$12.00
Graham's Aged 20 Years Tawny Porto	\$14.00
Irish Coffee <i>Jameson Irish whiskey topped with fresh coffee and whipped cream</i>	\$12.00
Chocolate Martini	\$12.00
Kourtaki sweet Muscat of Samos Greece.	\$12.00
Metaxa 7 Starts	\$14.00
Metaxa Grande Fine	\$14.00
Sambuca	\$10.00
Frangelico	\$10.00