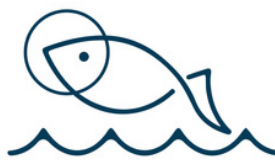


# M E N U



## 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

#### Basmati Rice

#### Sauteed onions

\$ 8

#### 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:*

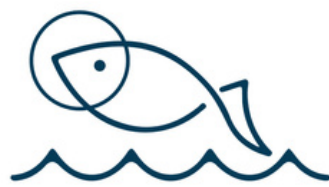
Karidopita

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 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

### 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 )

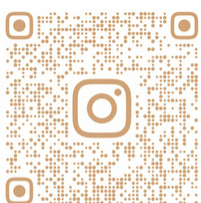
#### DESSERT

Choice of:

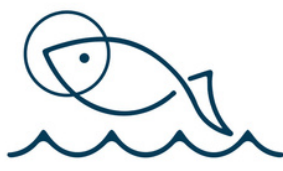
Karidopita

Baklava

Beverage, tax and gratuity not included



@BLUEWATERSMEDITERRANEAN



# BLUE WATERS

mediterranean cuisine

# 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

### STRAWBERRYTINI

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, Marborough 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

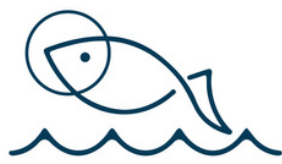
STELLA ARTOIS

MYTHOS

BIRRA MORETTI

FIX HELLAS

*3.5% processing fee applies on debit or credit cards.*



**BLUE WATERS**  
mediterranean cuisine

## Dessert

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

## Coffee

<b>CAPPUCCINO</b>	<b>\$4.25</b>
<b>LATTE</b>	<b>\$4.25</b>
<b>ESPRESSO</b>	<b>\$4.00</b>
<b>DBL ESPRESSO</b>	<b>\$5.00</b>
<b>MACCHIATO</b>	<b>\$4.00</b>
<b>COFFE</b>	<b>\$3.75</b>
<b>ICE CAPPUCCINO</b>	<b>\$4.25</b>
<b>FRAPPE</b>	<b>\$4.25</b>

## Tea

<b>CHAMOMILE</b>	
<b>EARL GREY</b>	<b>\$3.75</b>
<b>ENGLISH BREAKFAST</b>	
<b>GREEN</b>	
<b>PEPERMINT</b>	

# ***AFTER DINNER DRINKS***

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