

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

BLUE WATERS JALAPEÑO MARGARITA

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

POMEGRANATE MARGARITA

Tequila, agave, fresh lime juice, splash pom-juice

PASSION FRUIT MARGARITA

Don julio blanco, passion fruit, lime juice, agave

PINEAPPLE INFUSED MARGARITA

Infused tequila with fresh pineapple, lime juice, agave

ESPRESSO MARTINI

Vanila vodka, fresh espresso, mr. Black served in a martini glass

DIRTY MARTINI

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

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

PASSION PUNCH

Infused pineapple vodka , lemonade, pineapple juice, splash of aperol served on the ro

PASSIONATA

Tito vodka, passion fruit puree, pineapple juice

GREEK MULE

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

BULLEIT FASHION

Bulleit bourbon, orange bitters, simple syrup, orange peel

NEGRONI

Bombay Gin, Campari, Sweet vermouht, orange twist

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

Chateau Ste. Michelle Indian Wells , Columbia, Washington State

\$15/52

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

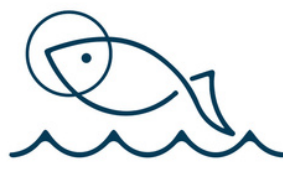
MYTHOS

STELLA ARTOIS

FIX HELLAS

A 3.5% processing fee applies to debit and credit card transactions.

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 \$ 7.00 SHRIMP \$ 9.00 SALMON \$ 11.00

GREEK SPREADS: INDULGE IN EACH FOR \$6 OR ACQUIRE 4 FOR \$18!

Tzatziki

Yogurt, cucumber and dill.

Skordalia

Garlic and 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.

\$16

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

FRIED CALAMARI

Lightly fried Served with marinara & basil aioli

\$ 16

GRILLED CALAMARI

Perfectly grilled squid

\$ 18

GRILLED HALLOUMI

Traditional Cypriot cheese over grilled tomatoes

\$ 16

SPINACH PIE

Fresh spinach | layers with feta cheese wrapped in phyllo

\$ 15

OCTOPUS

Grilled sashimi style | red onions | peppers | capers

\$ 24

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

\$ 31

SPICY RIGATONI WITH SHRIMP

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

\$ 28

PENNE À LA VODKA WITH SHRIMP

\$ 28

LAND & SEA

BLUE WATERS BURGER

Prime beef sirloin, cheddar cheese, caramelized
onions, mushrooms, served with hand-cut fries

\$ 19

BRANZINO

Mediterranean fish; moist and mild, served whole or
deboned, accompanied with lemon potatoes and veggies.

\$ 30

SALMON

Scotland: Organic filet | grilled, accompanied with lemon
potatoes and veggies

\$ 28

FISH & CHIPS

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

\$ 25

SHRIMP SANTORINI

Sauteed jumbo shrimp, tomato sauce and feta.

\$ 26

SAUTEED SHRIMP SCAMPI

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

\$ 26

LAMB CHOPS

Grilled American lamb chops 3pc, accompanied
with lemon potatoes and veggies

\$ 35

ROASTED CHICKEN

Organic bone-in chicken breast, marinated and roasted to
perfection, accompanied with lemon potatoes and veggies

\$ 25

NY STRIP STEAK

16 oz. boneless strip steak, accompanied with fries

\$ 42

COWBOY

22 oz. bone-in rib eye, dry aged 30 days, accompanied
with hand cut fries

\$ 50

KEBABS

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

CHICKEN KEBAB

\$ 20

SHRIMP KEBAB

\$ 23

SALMON KEBAB

\$ 23

NY STRIP STEAK KEBAB

\$ 28

LAMB LOIN KEBAB

\$ 30

KIDS MENU

CHICKEN FINGERS WITH FRIES

MOZZARELLA STICKS

LINGUINE PASTA butter or marinara

\$ 14

EXTRA SIDES

Lemon potatoes

Hand cut fries

Basmati Rice

Cauliflower & Broccoli

Sauteed mushrooms

Sauteed broccoli

\$ 8

"PRIX-FIXE DINNER" \$ 32 +

MONDAY - TUESDAY AVAILABLE ALL DAY.

WED - THUR - SUND, FROM 3:00 PM TO 7:00 PM.

FRIDAY - SATURDAY, FROM 2:00 PM TO 5:45 PM.

Designed for single person; fee for sharing may apply.

FIRST COURSE

Choice of:

Avgolemono soup

Lentil soup

Greek salad

Greek spreads

Chicken meatballs

Fried calamari

Roasted beets

Octopus...(+ \$5)

DESSERT Choice of:

Baklava

Karidopita

Greek cheesecake

MAIN COURSE

Choice of:

Fish and Chips

Chicken kebab

Roasted chicken

NY strip steak kebab

Lamb loin kebab

Branzino.....(+ \$4)

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

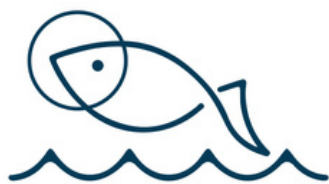
Shrimp santorini.....(+ \$4)

Lamb chops.....(+ \$8)

Beverage, tax, and gratuity are not included.

Discounts are not applicable to this prix fixe menu.

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LUNCH MENU

SOUP

AVGOLEMONO SOUP

Greek chicken lemon soup.

\$ 8.50

LENTIL SOUP

Vegetarian soup with celery and carrots.

GREEK SPREADS: INDULGE IN EACH FOR \$6 OR ACQUIRE 4 FOR \$18!

Tzatziki

Yogurt, cucumber and dill.

Hummus

Chickpea, tahini and lemon

Spicy feta

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

Skordalia

Garlic and almond puree

Eggplant dip

Eggplant and fresh herbs

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

BEETS SALAD

Mixed greens | roasted beets | fresh pear | onions | goat cheese | balsamic

\$ 15

ADD CHICKEN \$ 7.00 SHRIMP \$ 9.00 SALMON \$ 11.00

SPECIAL SALADS

OCTOPUS SALAD

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

\$ 25

GRILLED CALAMARI SALAD

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

\$ 22

SHRIMP SALAD

Grilled jumbo shrimp | arugula | tomatoes | goat cheese | balsamic vinaigrette | balsamic glaze

\$ 23

SALMON SALAD

Grilled salmon | tomatoes | romaine | cucumbers | olives | peppers | feta | olive oil & red wine

\$ 24

COBB SALAD

Grilled chicken | tomatoes | romaine | cucumbers | olives | peppers | feta | olive oil & red wine

\$ 22

KEBABS

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

SALMON KEBAB

\$ 22

CHICKEN KEBAB

\$ 19

NY STRIP STEAK KEBAB

\$ 24

SHRIMP KEBAB

\$ 22

LAMB LOIN KEBAB

\$ 25

SANDWICH

VEGETARIAN SANDWICH

Peppers | mushrooms | eggplant & halloumi cheese | french fries

\$ 16

CHICKEN SANDWICH

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

\$ 17

BLUE WATERS BURGER

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

\$ 17

CHICKEN PITA SANDWICH

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

\$ 17

LAMB PITA SANDWICH

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

\$ 20

STEAK SANDWICH

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

\$ 18

FISH PITA SANDWICH

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

\$ 17

LUNCH PRIX FIXE \$ 22 +

DAILY FROM 11:30 AM TO 3:30 PM.

Designed for single person; fee for sharing may apply.

FIRST COURSE

Choice of:

MAIN COURSE

Choice of:

Avgolemono soup

Chicken kebab

Lentil soup

Spinach pie

Greek salad

Blue waters burger

Green salad

Salmon kebab ...(+ \$3)

Greek spreads

Steak kebab(+ \$4)

Grilled wings

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

DESSERT

Choice of:

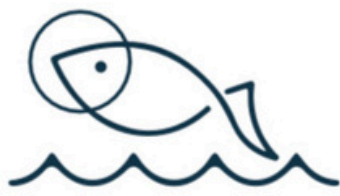
Lamb chops(+ \$15)

Karidopita

Baklava

Discounts are not applicable to this prix fixe menu.

Beverage, tax, and gratuity are not included.



BLUE WATERS

mediterranean cuisine

SPECIAL LUNCH PRIX-FIXE MENU

Indulge in a delightful three-course lunch featuring the rich flavors of our newly unveiled Mediterranean cuisine. This gastronomic delight is available daily from 11:30 am to 3:30 pm, starting at \$22.

Beverage, tax and gratuity not included
Discounts are not applicable to this prix fixe 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..... (+\$3)

Served with hand-cut fries, tzatziki

Steak kebab..... (+\$4)

Served with hand-cut fries, tzatziki

Grilled branzino...(+\$10)

Mediterranean fish; Moist and mild

Lamb chops.....(+ \$15)

Grilled American lamb chops

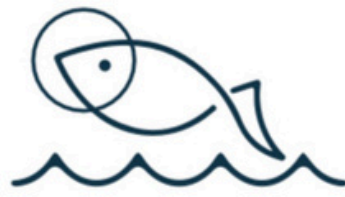
DESSERT *Choice of :*

Karidopita

Walnut sponge cake, cinnamon, cloves, honey syrup

Baklava

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



BLUE WATERS
mediterranean cuisine

SPECIAL DINNER PRIX-FIXE MENU

Indulge in a delightful three-course Dinner featuring the rich flavors of our newly unveiled Mediterranean cuisine. This gastronomic delight is available, starting at \$32

Monday - Tuesday available all day.
Wed - Thur - Sun, from 3:00 pm to 7:00 pm.
Friday - Saturday, from 2:00 pm to 5:45 pm.

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.

Green salad

Romaine, scallions, rts peppers, feta R.W.V

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...(+ \$5)

Grilled sashimi style | red onions | peppers | capers

MAIN COURSE

Choice of :

Fish and Chips

Cod fish, hand-cut fries and tartar sauces.

Chicken kebab

Served with hand-cut fries, tzatziki

Roasted chicken

Organic bone-in chicken

Lamb loin kebab

Served with hand-cut fries, tzatziki

NY strip 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..... (+ \$8)

Grilled American lamb chops

Each main course is served with a side dish.

DESSERT

Choice of :

Karidopita

Walnut sponge cake, cinnamon, cloves, honey syrup

Baklava

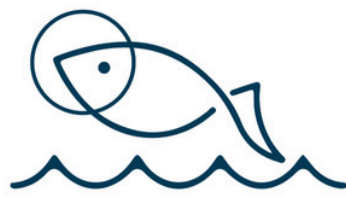
Almonds, walnuts, cinnamon, layers of phyllo baked with honey syrup

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.

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Dessert

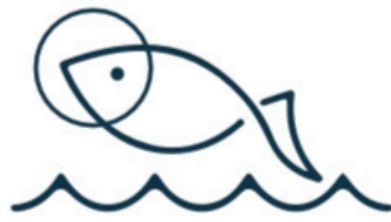
BAKLAVA <i>Almonds, walnuts, cinnamon, layers of phyllo baked with honey syrup.</i>	\$7
KARIDOPITA <i>Walnut sponge cake, cinnamon, cloves, honey syrup</i>	\$7
GREEK YOGOURT <i>Sour cherries, honey and walnuts</i>	\$7
GREEK CHESECAKE <i>pudding with a chewy and dense vanilla flavor</i>	\$8
AFFOGATO 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

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	



BLUE WATERS
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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