

BLUE WATERS

LUNCH & DINNER EXPERIENCES



PRIX-FIXE DINNER 38 +

MONDAY & TUESDAY AVAILABLE ALL DAY
WEDNESDAY TO SUNDAY FROM 2:00 PM TO 5:45 PM

Not available for parties over eight or on holidays
Intended for one guest; sharing fee may apply

FIRST COURSE

Choice of :

- Avgolemono soup
- Lentil soup
- Greek salad
- Green salad
- Greek spreads (2)
- Chicken meatballs
- Fried calamari
- Roasted beets
- Octopus (supplement \$8)

DESSERT

Choice of

- Karidopita
- Baklava
- Cheesecake

MAIN COURSE

Choice of :

All entrées include sides, same as regular menu.

- Fish and Chips
- Chicken kebab
- Roasted chicken
- NY strip steak kebab
- Lamb loin kebab
- Tuna kebab
- Branzino
- Organic Salmon
- Shrimp Santorini
- Lamb chops (supplement \$8)
- Lobster Pasta (supplement \$12)

PRIX-FIXE LUNCH 25 +

DAILY FROM 11:30 AM TO 3:30 PM

Not available for parties over ten or on holidays
Intended for one guest; sharing fee may apply

FIRST COURSE

Choice of :

- Avgolemono soup
- Lentil soup
- Greek salad
- Green salad
- Greek spreads (2)
- Grilled wings
- Octopus (supplement \$8)

MAIN COURSE

Choice of :

All entrées include sides, same as regular menu.

- Chicken kebab
- Spinach pie
- Blue waters burger
- Salmon kebab (supplement \$3)
- NY Steak kebab (supplement \$4)
- Branzino (supplement \$10)
- Lamb chops (supplement \$15)
- Lobster Pasta (supplement \$18)

DESSERT

Choice of:

- Karidopita
- Baklava

Discounts are not applicable to prix fixe menus.

Beverage, tax, and gratuity are not included.

Moschofilero Boutari, Mantinia, Greece. WHITE (+ 12)
Agiorgitiko Flowers, Nemea, Greece. RED (+ 12)

LUNCH SPECIALS

DAILY FROM 11:30 AM TO 3:30 PM

CHEF'S SIGNATURE LUNCH

Special Lunch Favorites

Seared Tuna & Vegetables

28

Seared tuna with grilled zucchini, eggplant, peppers & mushrooms, with EVOO and soy vinaigrette.

Branzino (Loup de Mer)

28

Mild, lean white fish with lemon potatoes & vegetables.

Lamb Youvetsi

25

Slow-braised lamb with Greek white wine, tomato, and orzo, finished with feta cheese.

POWER SALADS

High-protein salads crafted for lunch

Beets Salad

17

Mesclun, roasted beets, pear, onions, goat cheese & balsamic dressing

Cobb Salad

23

Grilled chicken, romaine, tomatoes, cucumbers, olives, peppers, feta, EVOO & red wine vinegar

Spinach Pie Salad

23

Traditional spanakopita — fresh spinach and feta wrapped in crisp phyllo, served with Greek salad.

Grilled Calamari Salad

24

Baby arugula, figs, goat cheese, tomatoes, nuts, EVOO & balsamic

Shrimp Salad

24

Jumbo shrimp, baby arugula, goat cheese, tomatoes, EVOO, balsamic & glaze

Salmon Salad

24

Grilled salmon, romaine, tomatoes, cucumbers, olives, peppers, feta, EVOO & red wine vinegar

Grilled Octopus Salad

26

Octopus, mesclun greens, goat cheese, pear, cranberries, walnuts, EVOO

SANDWICHES & BURGERS

CLASSICS & ROLLS

Vegetarian Sandwich

18

Roasted peppers, mushrooms, eggplant, halloumi cheese & fries

Chicken Sandwich

20

Grilled chicken with caramelized onions, peppers, mozzarella & bacon

Steak Sandwich

21

Sliced premium sirloin, mushrooms, caramelized onions, cheddar & fries

Tuna Roll

25

Yellowfin tuna, arugula, tomato, dressed in tartar sauce & fries

Lobster Roll

28

Fresh lobster, brioche roll, arugula, fries

PITA FAVORITES

Chicken Pita Sandwich

20

Grilled chicken, lettuce, tomato, red onion, tzatziki & fries

Lamb Pita Sandwich

22

Roasted lamb, lettuce, tomato, red onion, tzatziki & fries

Fish Pita Sandwich

19

Crispy cod, arugula, red onion, tartar sauce & fries

BURGER

Blue Waters Burger

20

Prime sirloin, cheddar, caramelized onions, mushrooms, bacon & fries

LUNCH KEBABS

Greek-Style Skewers · Premium Cuts · Fire Grilled

Chicken Kebab

22

Grilled marinated chicken skewer, served with pita, tzatziki & fries.

Shrimp Kebab

25

Jumbo shrimp grilled on a skewer, served with pita, tzatziki & fries.

Salmon Kebab

25

Grilled Scottish salmon on a skewer, served with pita, tzatziki & fries.

NY strip steak Kebab

28

USDA Prime beef grilled on a skewer, served with pita, tzatziki & fries.

Lamb loin Kebab

28

Tender lamb loin grilled on a skewer, served with pita, tzatziki & fries.

Yellowfin Tuna Kebab

30

Grilled yellowfin tuna skewer with sesame seeds, house soy glaze & sautéed broccoli.

Seafood Kebab Sampler

30

Grilled skewers of shrimp, tuna, salmon, squid & octopus, served with sautéed broccoli

KIDS MENU

Available All Day · For Guests 12 & Under

Chicken Fingers & fries

15

Mozzarella Sticks & fries

15

Linguine Pasta

15

Choice of butter or marinara



Please notify your server of any allergies.
*Items marked with * may be served raw or undercooked.

BLUE WATERS

AVAILABLE ALL DAY



RAW BAR

Ocean's Finest Selection

Oysters * 18/35
Chef's daily selection.
½ Dozen / Dozen

Littleneck Clams * 16/30
½ Dozen / Dozen

Shrimp Cocktail* 22
Jumbo Ecuadorian shrimp (4 pc)

Lobster Cocktail * 36
Chilled whole lobster (1.5 lb)

Big-eye Tuna * 22
(Choice of)

– *Sashimi* ~ Yuzu kosho, dill, jalapeño, EVOO

– *Tartare* Avocado, serrano chili, sesame, EVOO

Scottish Organic Salmon * 20
(Choice of)

– *Sashimi* Yuzu kosho, dill, jalapeño, EVOO

– *Tartare* Avocado, sesame, serrano , chives, EVOO

Whole Fish Sashimi * M/P

Fresh catch of the day, filleted
sashimi-style and served whole.

Offered when available — please ask your server.

Crudo Crostini **(Choice of)*

Four crostini topped with hand-cut seafood
tartare and house tartar sauce

– *Tuna ** 22 – *Lobster ** 25

Blue Waters Seafood Tower *

Chilled oysters, clams, shrimp, mussels
& Maine lobster.

Aegean Plateau (For Two) * 75

6 oysters, 6 clams, 2 shrimp, 10
mussels, 1.5 lb lobster

Poseidon Royale (For Four) * 140

12 oysters, 10 clams, 4 shrimp, 20
mussels, 3 lb lobster

SOUP & SALADS

Fresh · Light · Seasonal

Avgolemono Soup 9
Greek chicken lemon soup

Lentil Soup 9
Vegetable medley soup
featuring celery and carrots

Classic Greek salad 19
Tomatoes, cucumbers, onions,
olives, feta, vinaigrette & EVOO

Arugula Salad 16
Arugula, figs, tomato, nuts, goat
cheese, balsamic vinaigrette & EVOO

Green Salad 16
Romaine, scallions, sweet peppers,
feta, red wine vinaigrette, EVOO

Signature Salad 16
Mixed greens, goat cheese, pear,
cranberries, walnuts, honey Vinaigrette

Roasted Beets 16
Served with skordalia,
scallions, and EVOO

Blue Fire Burrata 20
Crispy burrata, arugula, pear,
tomato, EVOO & balsamic

MEZZE BAR GREEK SPREAD SAMPLER

(Choose 4)

• Tzatziki • Hummus • Spicy Feta
• Eggplant Dip • Skordalia

Individual Portions

Tzatziki 8

Yogurt, cucumber

Skordalia 8

Garlic, almond

Hummus 8

Chickpea, tahini

Eggplant dip 8

Eggplant, fresh herbs

Spicy feta 9

Red pepper, feta cheese & jalapeno

Raw veggie add-on \$6

STARTES

Hot Bites · Crafted to Share

Octopus 26
Grilled sashimi-style, red
onions, peppers, capers, EVOO
& red wine vinegar

Halloumi Flame 18
Grilled Cypriot cheese atop
roasted tomato and EVOO

Mussels 20
Steamed with white wine, dill,
scallions, garlic & EVOO

Keftedes 16
Chicken or beef, mint, basil,
garlic, onions, EVOO & tzatziki.

Grilled Wings 16
Grilled with lemon, oregano &
EVOO. Served with BBQ sauce.

Fried Calamari 19
Lightly fried with marinara
and basil aioli

Grilled Calamari 20
Grilled squid, onions, peppers
& capers.

Spinach pie 17
Fresh spinach and feta wrapped
in crisp phyllo.

Grilled Shrimp 22
Charcoal-grilled U8 jumbo
shrimp (4 pc)

Blue Waters Chips 19
Crispy julienned zucchini &
eggplant, served with tzatziki.

Grilled seafood sampler 55
Grilled octopus, calamari & shrimp
with red onion, charred Fresno
peppers, capers & EVOO.

FROM THE SEA

Globally Sourced · Chef Selected

WHOLE FISH

MEDITERRANEAN-STYLE

our chefs will de-bone your fish unless otherwise instructed

Branzino (Loup de Mer) 34
Mild, lean white fish with
lemon potatoes & vegetables.

Fagri (Pink Snapper) 75
FOR TWO · Firm, sweet white fish
from Greece · Served with
spanakorizo & Lemon potatoes

Chef's Catch M/P
Grilled whole fish, hand-selected
by our chef · Limited availability

FRESH CUTS & SHELLFISH

Scottish Organic Salmon 32
Grilled, lemon potatoes & vegetables

Wild Halibut 39
Grilled wild-caught Alaskan halibut,
sweet and flaky, served with spanakorizo.

Fish & Chips 29
Hand-cut fries · Tartar sauce

Shrimp Santorini 33
Sautéed in tomato sause, feta & rice

Shrimp Scampi 33
Lemon butter, white wine, capers & rice

Langoustines M/P
Scottish · Flame-grilled · Ladolemono

King Tiger Prawns M/P
South African · Head-On ·
Char-Grilled · Ladolemono

FROM THE LAND

USDA Prime Certified

Lamb chops 42
Three chops, flame-grilled, served
with lemon potatoes and seasonal
vegetables.

NY Strip Steak 46
Prime boneless NY strip 14 oz.,
expertly grilled · Hand-cut fries

Cowboy Ribeye 55
22 oz. bone-in ribeye, dry-aged
30 days · Hand-cut fries

Roasted Organic Chicken 29
Bone-in breast marinated with
herbs, slow-roasted · Served with
lemon potatoes and vegetables

Blue Waters Prime Burger 22
Prime sirloin patty, cheddar, bacon,
caramelized onions, mushrooms · Fries

SIDES

*Side substitutions available for one item only;
additional changes may incur a charge.*

Lemon potatoes 10

Hand cut fries 8

Cauliflower & Broccoli 10

Basmati Rice 8

Sauteed broccoli 12

Spanakorizo *(spinach & rice)* 12

Sauteed mushrooms 13

Youvetsi *(Greek Orzo Pasta)* 12

Grilled Veggie Medley 18

KEBABS

Greek-Style Skewers · Premium Cuts · Fire Grilled

Chicken Kebab 28
Grilled marinated chicken skewer,
served with pita, tzatziki & fries.

NY strip steak Kebab 33
USDA Prime beef grilled on a skewer,
served with pita, tzatziki & fries.

Lamb loin Kebab 35
Tender lamb loin grilled on a skewer,
served with pita, tzatziki & fries.

Yellowfin Tuna Kebab 35
Grilled yellowfin tuna skewer with
sesame seeds, house soy glaze &
sautéed broccoli.

Seafood Kebab Sampler 35
Grilled skewers of shrimp, tuna,
salmon, squid & octopus, served
with sautéed broccoli

PASTA

Mediterranean pasta with premium seafood

Seafood Linguini 35
Mussels, shrimp, clams, calamari &
scallops in white wine, garlic & EVOO

Lobster Pasta 49
Maine lobster tossed with linguini in a
delicate tomato reduction, EVOO & herbs

Spicy Shrimp Rigatoni 33
Jumbo shrimp in spiced tomato
reduction, topped with feta & herbs

Linguini alla Vongole 30
Clams in white wine & clam jus,
finished with EVOO,
Mediterranean spice & parmesan

*Please notify your server of any allergies.
*Items marked with * may be served raw or undercooked.*