



BLUE WATERS

MEDITERRANEAN CUISINE



HAPPY HOUR

Available only in the bar area
Sun–Thu: 2 PM – 6 PM · Fri–Sat: 2 PM – 5 PM
No discounts apply to this menu

HOT MEZZE

FRIED CALAMARI	14
Lightly fried with marinara and basil aioli	
KEFTEDES	13
Chicken or beef with mint, basil, garlic, onions and tzatziki	
GRILLED WINGS	13
Grilled with lemon, oregano, evoo and served with bbq sauce	
SPINACH PIE	14
Fresh spinach and feta wrapped in crisp phyllo served in slices	
BLUE WATERS CHIPS	14
Crispy julienned zucchini and eggplant with tzatziki	
HAND CUT FRIES	8
Crispy fries with oregano & feta.	
LAMB CHOP (1 PC)	11
flame-grilled lamb chop • priced individually	

COCKTAILS

MARGARITA	12
Classic • Passion Fruit • Pomegranate • Spicy	
SANGRIA	12
Red or White	
V.I.P	12
Pineapple infused vodka	
APÉRITIFS	12
Prosecco • Mimosa • Bellini • Rossini • Aperol Spritz	
MARTINIS	13
Espresso • Lychee • Pomegranate	

COLD MEZZE

OYSTERS	1.50
Priced per piece • minimum six	
LITTLE NECK CLAMS	1.25
Priced per piece • minimum six	
TUNA CRUDO CROSTINI	10
Hand-cut tuna tartare on toasted crostini (2 pc)	
OLIVES & FETA	8
Marinated olives and cubed feta with herbs and evoo	
GREEK SPREAD SAMPLER	14
Choose any three – or individual for 6	
– Tzatziki	– Eggplant Dip
– Hummus	– Skordalia
– Spicy Feta	– Add Raw Veg – 6

WINE

PROSECCO	10
Riondo, Veneto, Italy (187 ml)	
PINOT GRIGIO	10
Light, crisp & refreshing – Italy	
MOSCHOFILERO	10
Aromatic white with floral notes – Greece	
VITIANO ROSSO	10
Smooth and balanced red blend – Italy	
AGIORGITIKO “FLOWERS”	10
Soft, vibrant red with bright fruit notes – Greece	



Peroni • Stella • Corona
Michelob Ultra • IPA • Mythos

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