

DRINKS

SIGNATURE

- Blue Waters Infused Vodka

Grey Goose vodka infused with fresh pineapple

15
- Smoked Olympus Negroni

Costa Lazaridi gin, Campari, Otto's vermouth, mastiha — finished with smoked oak

18
- Greek Mule

Metaxa 5 Stars, lime juice, ginger beer

15
- Mediterranean Mule

Figenza Fig Vodka, pomegranate juice, fresh lime, ginger beer

16
- Santorini Spritz

Mastiha, prosecco, Blue Curaçao, soda

15
- Poseidon's Mojito

White rum, ouzo, lime, mint, sugar, soda

15

SPECIALTY

- Nick's Breeze

Lemon-infused gin, lime juice, mint, passion fruit purée, splash of soda

15
- Passion Punch

Pineapple-infused vodka, passion fruit purée, Aperol

15
- Bulleit Fashion

Bulleit bourbon, orange bitters, syrup, orange

15
- Mediterranean Sangria

Agiorgitiko red wine, Metaxa, fresh citrus, seasonal fruit, Mastiha syrup

15

MOCKTAIL

- Strawberry Mojito

Fresh strawberries, lime, mint, soda

10
- Passion Ginger Mule

ginger beer, passion fruit purée, fresh lime

10

BEER SELECTION 8

- Mythos \$9

Corona Extra
- Stella Artoi

Amstel Light
- Peroni

Michelob Ultra
- Dogfish IPA

Peroni 0.0
(Non Alcoholic)



MARTINIS



- Espresso Martini

Vanilla vodka, fresh espresso, Mr. Black

16
- Cucumber Bloom Martini

Hendrick's Gin, cucumber, mint, elderflower & lime

16
- The Passionata

Tito's vodka, passion fruit purée, pineapple juice

16
- Lychee Martini

Ketel One Vodka, fresh lychee, Blue Curaçao

16
- Pomegranate Martini

Titos, pomegranate juice, elderflower liqueur, lime

16

TEQUILA / MEZCAL / MARGARITAS

- Smoke & Fire

400 Conejos Mezcal, jalapeño, cucumber, lime juice, Tajín rim

15
- Spicy Passion Margarita

Herradura tequila, Cointreau, jalapeño, passion fruit, agave, black lava salt

15
- Ocean Blue

Don Julio Blanco, lime juice, pineapple juice, Blue Curaçao

15
- Cucumber Paloma

Herradura blanco, grapefruit juice, fresh cucumber juice, agave, soda

15

THE SHOT EXPERIENCE 35

Blue Waters Flight — six shots of one creation, shared at the table.

V.I.P

Grey Goose Vodka Infused with Fresh Pineapple.

Strawberry Lady

Hendrick's Gin, strawberry pure, hint of lemon

Ouzo Twist

Ouzo, fresh lemon, honey, mint.

Espresso Rush

Kahlúa, vanilla vodka, fresh espresso

Lemon Drop

Vodka, fresh lemon juice, sugar rim

Jalapeño Kiss

Jalapeño-infused tequila, lime, agave, and orange liqueur.



WINES

BY THE GLASS · BY THE BOTTLE

SPARKLING, CHAMPAGNE & ROSE

PROSECCO	14/50
Riondo, Veneto, Italy (187 ml / 750 ml)	
CHAMPAGNE BRUT	16/60
Cook's Brut Champagne California	
ROSE	16/60
Oyster Bay , Marlborough, New Zealand	

WHITES

PINOT GRIGIO	16/60
Santa Cristina-Delle Venezie, Italy	
SAUVIGNON BLANC	16/60
Brancott Estate , New Zealand	
CHARDONNAY	17/65
Chalk Hill, Russian River Valley, California	
RIESLING	16/60
Firestone Vineyard, Santa Barbara County, California	
AMETHYSTOS BLANC - GREEK	17/65
Sauvignon Blanc from Drama, Greece.	
SANCERRE	20/75
Domaine Jean-Paul Balland ,France	

REDS

CABERNET SAUVIGNON	17/65
Ste. Michelle, Columbia Valley, Washington	
PINOT NOIR	18/65
Banshee Pinot Noir, Sonoma, California	
VITIANO ROSSO – ITALY	16/60
Tuscan-style blend of Sangiovese, Merlot & Cabernet	
AMESTHYSTOS RED - GREEK	18/65
Blend of Agiorgitiko, Merlot & Cabernet Sauvignon, Drama, Greece	
MALBEC	19/74
Don Nicanor, Mendoza, Argentina	

BY THE BOTTLE

CHAMPAGNE & ROSE

CHAMPAGNE BRUT	140
Veuve Clicquot Yellow Label, France (NV)	
ROSE	65
Hampton Water, Languedoc, France, 2024	

WHITES

ASSYRTIKO	80
Assyrtiko by Santo Wines, Santorini, Greece, 2023	
MOSCHOFILERO	65
Boutari, Mantinia, Greece, 2024	
PINOT GRIGIO	75
Santa Margherita, Alto Adige, Italy, 2024	
SAUVIGNON BLANC	65
Oyster Bay, Marlborough, New Zealand, 2024	
SAUVIGNON BLANC	90
Cloudy Bay, Marlborough, New Zealand, 2024	
CHARDONNAY	90
Stags’ Leap, Napa Valley, California, 2024	
CHARDONNAY	170
Far Niente, Napa Valley, California, 2024	
WHITE BURGUNDY	120
Roc des Boutires, Pouilly-Fuissé, France, 2024	

REDS

AMETHYSTOS CAVA	90
Blend by Costa Lazaridi, Drama, Greece, 2020	
AGIORGITIKO	65
Flowers, Nemea, Greece, 2022	
SUPER TUSCAN	90
Belnero, Castello Banfi, Italy, 2023	
PINOT NOIR	65
Meiomi, California, USA, 2023	
MERLOT	65
William Hill, Central Coast, CA, 2023	
BORDEAUX	110
Fleur de Jean Gue, Pomerol, France, 2022	
CABERNET SAUVIGNON	120
The Prisoner, Napa Valley, California, 2022	
CABERNET SAUVIGNON	180
Caymus, Napa Valley, California, 2023	



BOTTLE SERVICE

TEQUILA · MEZCAL · VODKA · GIN · WHISKEY · SCOTCH · COGNAC · RUM
A curated selection of premium spirits, served with 2 mixers.

DON JULIO (750 ml)	175/ 190 / 200
Blanco / Reposado / Añejo	
CASAMIGOS (750 ml)	175 / 190 / 200
Blanco / Reposado / Añejo	
CLASE AZUL (750 ml)	390 / 490
Plata / Reposado	
DON JULIO 1942 (750 ml)	400
Añejo	
BUCHANAN’S DELUXE 12 (750 ml)	190
Blended Scotch	
HENNESSY VS (750 ml)	220
GREY GOOSE (750 ml)	190
MALIBU (750 ml)	130
KETEL ONE (750 ml)	160
TITO’S (750 ml)	150
DEL MAGUEY (750 ml)	190
Artisanal Mezcal, Joven	
HENDRICK’S (750 ml)	180

All spirits are served in 2 oz pours.
Martinis served Up may carry an additional charge.

VODKA / GIN / RUM

GREY GOOSE	17
KETEL ONE	15
KETEL ONE ORANGE	15
TITO’S	15
BELVEDERE	17
STOLI ELIT	20
HENDRICK’S	16
TANQUERAY	16
MALFY COAST GIN	15
BOMBAY SAPPHIRE	16
MALIBU	16
BACARDI	15
CAPTAIN MORGAN	15

WHISKEY / BOURBON

JACK DANIELS	16
GENTLEMAN JACK	16
JAMESON	16
BULLEIT RYE	16
ANGEL’S ENVY	18
MAKER’S MARK	16
BASIL HAYDEN	18
KNOB CREEK	16
BLANTON’S	28

BLENDED & SINGLE MALT
WHISKEY / SCOTCH

MACALLAN 12	24
BALVENIE 12	22
GLENFIDDICH 12	20
GLENLIVET 12	18
LAGAVULIN 16	28
DEWAR’S WHITE LEBEL	16
CHIVAS REGAL 12	18
OBAN 14	26
JOHNNIE WALKER BLACK LABEL	18
JOHNNIE WALKER BLUE LABEL	48

TEQUILA / MEZCAL

CASA AMIGOS BLANCO / REPOSADO / AÑEJO	16 / 19 / 21
DON JULIO BLANCO / REPOSADO / AÑEJO	16 / 19 / 21
CLAZE AZUL BLANCO / REPOSADO	35 / 45
DON JULIO 1942 AÑEJO	38
PATRÓN SILVER	17
JIMADOR BLANCO	17
DEL MAGUEY MEZCAL	18
EL SILENCIO MEZCAL	17

BRANDY / COGNAC / GRAPPA

REMY VSOP / 1738	20 / 24
HENNESSY VS	16
METAXA 7 STAR	15
NONINO MERLOT GRAPPA	20



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

6



BLUE WATERS

MEDITERRANEAN CUISINE

BRUNCH MENU

Available Saturday & Sunday 10:30 AM – 3:30 PM

OMELETS

GREEK OMELET			16
Onions, tomatoes & feta			
GARDEN OMELET			16
Bell peppers, tomatoes, mushrooms, spinach, olives			
ADD-ONS FOR OMELETTES			2.50
Sausage	Olives	Feta	
Bacon	Broccoli	Mozzarella	
Bell peppers	Spinach	Cheddar	
Mushrooms	Onions	Goat	
Extra Egg	Tomato	Parmesan	

SIGNATURE PLATES

BLUE WATERS BREAKFAST	21
Two eggs, chicken keftedes, salmon keftedes, Loukaniko sausage & home fries	
CHICKEN KEFTEDES	19
Two chicken keftedes served with two eggs, garden salad & home fries	
SALMON KEFTEDES	19
Two salmon keftedes served with two eggs, garden salad & home fries	
STEAK AND EGGS	24
Grilled NY Strip steak served with two eggs, garden salad & home fries	
CAPRESE AVOCADO TOAST	19
Smashed avocado, fresh burrata, tomato, EVOO, balsamic reduction & garden salad	

EXTRA SIDES

BACON	6
LOUKANIKO SAUSAGE	7
HOME FRIES	6
GARDEN SALAD	6
EGGS YOUR WAY 2	6
AVOCADO SLICES	5
RICE	6

Regular Menu, Lunch Prix
Fixe & Specials Also Available.

SWEET BRUNCH

CLASSIC WAFFLES	10
Served with fresh berries & chocolate syrup.	
BLUE WATERS PANCAKES	10
Served with butter and syrup	
GREEK YOGURT	14
Served with sour cherries, honey and walnuts & mixed berries	
MIXED BERRIES	14
Fresh seasonal berries with honey and whipped cream	

BEVERAGES N/A

AMERICAN COFFEE/DECAF	4
ESPRESSO/DECAF	4
CAPPUCCINO / DECAF	6
SELECTION OF HOT TEAS	4
ORANGE JUICE	5

BRUNCH COCKTAILS

MIMOSA	13
BELLINI	13
ROSSINI	13
BLOODY MARY	14
APEROL SPRITZ	14
GRECIAN SUNRISE	14
SANGRIA	14



UNLIMITED BRUNCH COCKTAIL

Enjoy unlimited **Mimosas** or **Bellinis** for 90 minutes — **\$30** per person, with any Brunch entrée.



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 \$25

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
- Green salad**
Romaine, scallions, peppers, feta, R.w.v
- Octopus.....(supplement \$8)**
Grilled sashimi style | red onions | peppers | capers

SHOWCASE WINES

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

MAIN COURSE

Choice of :

- Chicken kebab**
served with fries, tzatziki and pita.
 - Spinach pie**
Fresh spinach, leeks and feta cheese wrapped in phyllo
 - Blue waters burger**
Sirloin 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
 - Lobster Pasta.....(+ \$15)**
Lobster linguini in tomato reduction
- All entrées include sides, same as regular menu.

DESSERT

Choice of :

- Karidopita**

Walnut sponge cake, cinnamon, cloves, honey syrup
- Baklava**

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



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 \$38

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

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

FIRS COURSE

Choice of :

- Avgolemono soup**
Greek chicken lemon soup.
- Lentil soup**
Vegetarian soup with celery and carrots.
- Greek salad**
Traditional greek salad
- Green salad**
Romaine, scallions, peppers, feta, R.w.v
- Greek spreads**
Tzatziki, Ktipiti, Skordalia, Hummus
- Chicken meatballs**
Served with tzatziki.
- Fried calamari**
Lightly fried, marinara & basil aioli
- Roasted beets**
Served with skordalia
- Octopus.....(supplement \$8)**
Grilled sashimi style | red onions | peppers | capers

SHOWCASE WINES

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

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**
Mediterranean fish; Moist and mild
- Grilled salmon**
Scotland; organic filet grilled
- Shrimp santorini)**
Sauteed jumbo shrimp, tomato sauce and feta.
- Lamb chops..... (supplement \$8)**
Grilled American lamb chops
- Lobster pasta.... (supplement \$12)**
Lobster linguini in tomato reduction

All entrées include sides, same as regular menu.

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 |
|--|---|--|

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)

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)

DESSERT

Choice of

- Karidopita
- Baklava
- Cheesecake

SHOWCASE WINES

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

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 * Chef's daily selection. ½ Dozen / Dozen	18/35
Littleneck Clams * ½ Dozen / Dozen	16/30
Shrimp Cocktail* Jumbo Ecuadorian shrimp (4 pc)	22
Lobster Cocktail * Chilled whole lobster (1.5 lb)	36
Big-eye Tuna * <i>(Choice of)</i> – <i>Sashimi</i> ~ Yuzu kosho, dill, jalapeño, EVOO – <i>Tartare</i> Avocado, serrano chili, sesame, EVOO	22
Tus padres? * <i>(Choice of)</i> – <i>Sashimi</i> Yuzu kosho, dill, jalapeño, EVOO – <i>Tartare</i> Avocado, sesame, serrano , chives, EVOO	20
Whole Fish Sashimi * Fresh catch of the day, filleted sashimi-style and served whole. <u>Offered when available — please ask your server.</u>	M/P
Crudo Crostini * <i>(Choice of)</i> Four crostini topped with hand-cut seafood tartare and house tartar sauce – <i>Tuna</i> * 22 – <i>Lobster</i> * 25	
Blue Waters Seafood Tower * Chilled oysters, clams, shrimp, mussels & Maine lobster.	
Aegean Plateau (For Two) * 6 oysters, 6 clams, 2 shrimp, 10 mussels, 1.5 lb lobster	75
Poseidon Royale (For Four) * 12 oysters, 10 clams, 4 shrimp, 20 mussels, 3 lb lobster	140

SOUP & SALADS

Fresh · Light · Seasonal

Avgolemono Soup Greek chicken lemon soup	9
Lentil Soup Vegetable medley soup featuring celery and carrots	9
Classic Greek salad Tomatoes, cucumbers, onions, olives, feta, vinaigrette & EVOO	19
Arugula Salad Arugula, figs, tomato, nuts, goat cheese, balsamic vinaigrette & EVOO	16
Green Salad Romaine, scallions, sweet peppers, feta, red wine vinaigrette, EVOO	16
Signature Salad Mixed greens, goat cheese, pear, cranberries, walnuts, honey Vinaigrette	16
Roasted Beets Served with skordalia, scallions, and EVOO	16
Blue Fire Burrata Crispy burrata, arugula, pear, tomato, EVOO & balsamic	20

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 Grilled sashimi-style, red onions, peppers, capers, EVOO & red wine vinegar	26
Halloumi Flame Grilled Cypriot cheese atop roasted tomato and EVOO	18
Mussels Steamed with white wine, dill, scallions, garlic & EVOO	20
Keftedes Chicken or beef, mint, basil, garlic, onions, EVOO & tzatziki.	16
Grilled Wings Grilled with lemon, oregano & EVOO. Served with BBQ sauce.	16
Fried Calamari Lightly fried with marinara and basil aioli	19
Grilled Calamari Grilled squid, onions, peppers & capers.	20
Spinach pie Fresh spinach and feta wrapped in crisp phyllo.	17
Grilled Shrimp Charcoal-grilled U8 jumbo shrimp (4 pc)	22
Blue Waters Chips Crispy julienned zucchini & eggplant, served with tzatziki.	19
Grilled seafood sampler Grilled octopus, calamari & shrimp with red onion, charred Fresno peppers, capers & EVOO.	55

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) Mild, lean white fish with lemon potatoes & vegetables.	34
Fagri (Pink Snapper) FOR TWO · Firm, sweet white fish from Greece · Served with spanakorizo & Lemon potatoes	75
Chef's Catch Grilled whole fish, hand-selected by our chef · Limited availability	M/P
FRESH CUTS & SHELLFISH	
Scottish Organic Salmon Grilled, lemon potatoes & vegetables	32
Wild Halibut Grilled wild-caught Alaskan halibut, sweet and flaky, served with spanakorizo.	39
Fish & Chips Hand-cut fries · Tartar sauce	29
Shrimp Santorini Sautéed in tomato sause, feta & rice	33
Shrimp Scampi Lemon butter, white wine, capers & rice	33
Langoustines Scottish · Flame-grilled · Ladolemono	M/P
King Tiger Prawns South African · Head-On · Char-Grilled · Ladolemono	M/P

FROM THE LAND

USDA Prime Certified

Lamb chops Three chops, flame-grilled, served with lemon potatoes and seasonal vegetables.	42
NY Strip Steak Prime boneless NY strip 14 oz., expertly grilled · Hand-cut fries	46
Cowboy Ribeye 22 oz. bone-in ribeye, dry-aged 30 days · Hand-cut fries	55
Roasted Organic Chicken Bone-in breast marinated with herbs, slow-roasted · Served with lemon potatoes and vegetables	29
Blue Waters Prime Burger Prime sirloin patty, cheddar, bacon, caramelized onions, mushrooms · Fries	22

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 <i>(spinach & rice)</i>	12
Sauteed mushrooms	13
Youvetsi <i>(Greek Orzo Pasta)</i>	12
Grilled Veggie Medley	18

KEBABS

Greek-Style Skewers · Premium Cuts · Fire Grilled

Chicken Kebab Grilled marinated chicken skewer, served with pita, tzatziki & fries.	28
NY strip steak Kebab USDA Prime beef grilled on a skewer, served with pita, tzatziki & fries.	33
Lamb loin Kebab Tender lamb loin grilled on a skewer, served with pita, tzatziki & fries.	35
Yellowfin Tuna Kebab Grilled yellowfin tuna skewer with sesame seeds, house soy glaze & sautéed broccoli.	35
Seafood Kebab Sampler Grilled skewers of shrimp, tuna, salmon, squid & octopus, served with sautéed broccoli	35

PASTA

Mediterranean pasta with premium seafood

Seafood Linguini Mussels, shrimp, clams, calamari & scallops in white wine, garlic & EVOO	35
Lobster Pasta Maine lobster tossed with linguini in a delicate tomato reduction, EVOO & herbs	49
Spicy Shrimp Rigatoni Jumbo shrimp in spiced tomato reduction, topped with feta & herbs	33
Linguini alla Vongole Clams in white wine & clam jus, finished with EVOO, Mediterranean spice & parmesan	30

DESSERTS

BAKLAVA	10
Phyllo pastry with walnuts, almonds and honey syrup.	
KARIDOPITA	10
Walnut sponge cake with honey, cinnamon & cloves.	
GREEK YOGURT	10
Served with sour cherries, honey and walnuts	
GREEK CHEESECAKE	12
Greek style, topped with sour cherries.	
AFFOGATO	9
Vanilla ice cream topped with fresh espresso	
CHOCOLATE LAVA CAKE	12
Molten chocolate cake served with vanilla ice cream.	
ICE CREAM & SORBET	9
Chef's daily selection of flavors	
MIXED BERRIES	14
Fresh seasonal berries with honey and whipped cream	
DESSERT SAMPLER	35
Assorted house-made Mediterranean desserts.	

COFFEE & TEA

AMERICAN COFFEE/DECAF	4
ESPRESSO/DECAF	4
DOUBLE ESPRESSO/DECAF	5
CAPPUCCINO / DECAF	6
GREEK COFFEE	5
ICED CAPPUCCINO / DECAF	6
NESCAFE FRAPPE	7
SELECTION OF HOT TEAS	4
Green / Black / Herbal / Caffeine-Free	



BLUE WATERS

MEDITERRANEAN CUISINE

AFTER DINNER DRINKS

PORTS & SWEET WINES

GRAHAM’S 10 YEAR TAWNY	14
Nutty, rich, dried fruit notes · Portugal	
GRAHAM’S 20 YEAR TAWNY	20
Elegant, complex, long finish · Portugal	
FONSECA	15
Smooth, fruity Ruby Port · Portugal	
KOURTAKI MAVRODAPHNE	14
Rich, sweet, aromatic · Patras, Greece	
KOURTAKI SAMOS	13
Classic Greek Muscat, Samos, Greece	

DIGESTIFS (GREEK & CLASSICS)

METAXA 7 STAR	15
Smooth Greek brandy · Greece	
OUZO PLOMARI	14
Traditional anise aperitif · Greece	
MASTIHA SKINOS	14
Herbal, aromatic liqueur · Greece	
SAMBUCA ROMANO	14
Classic Italian anise liqueur · Italy	
LIMONCELLO	14
Bright, citrusy, sweet · Italy	
NONINO MERLOT GRAPPA	20
Distinct, elegant Grappa · Italy	

“Premium Scotch and Bourbon are also available
—please inquire with your server.”

DESSERT COCKTAILS

ESPRESSO MARTINI	17
Vanilla vodka, fresh espresso, Mr. Black	
FRAPPÉ MARTINI	17
Frappe, Tito’s vodka, Frangelico, Kahlúa	
CHOCO MARTINI	17
Rich chocolate & vodka blend	
IRISH COFFEE	14
Jameson, fresh coffee, lightly whipped cream.	
SANTORINI COFFEE	14
Greek ouzo liqueur with coffee, whipped cream, and a hint of mint cream.	

LIQUEURS & CREAMS

MARIE BRIZARD	14
Classic French liqueur selection · France	
FRANGELICO	14
Hazelnut liqueur · Italy	
AMARETTO DISARONNO	14
Almond, marzipan flavors · Italy	
BAILEY’S IRISH CREAM	14
Creamy & smooth · Ireland	

