



Mancys Steakhouse • Mancys Italian • Shorty's Bar-B-Que • Mancys Bluewater Grille

Today at Mancys Bluewater Grille we are able to buy the best seafood in the tradition of our grandfather. Modern logistics allow fresh fish and seafood, as far away as Hawaii to be delivered to our restaurant in less than 24 hours. Our breads are baked fresh daily and all of our desserts are made in house. Our soups, sauces and dressings are made from scratch using the finest ingredients. Our steaks and chops are the finest quality you have come to expect from Mancys. Our menu is a testament to our commitment of quality. Menus are printed daily to reflect the seasonal availability of fresh fish. We have been serving the finest food in Toledo for 85 years. Thank you for choosing Mancys Bluewater Grille. We are proud to carry on the Mancys tradition.



The inspiration for Mancys Bluewater Grille was quite simple. Our grandfather, Gus Mancys, was born and raised on the Isle of Crete surrounded by the blue waters of the Mediterranean. He loved the freshest and best seafood. This is evident when reviewing Mancys menu's from the 1920's and 1930's. Fresh Long Island swordfish, Atlantic scrod, Blue Point oysters and Littleneck clams were just some of the items featured on those menus long ago. Back then, few Toledo restaurants featured fresh Atlantic seafood. The fish came direct from New York City to Toledo packed on dry ice by railcar! The fish came in twice a week and always sold out.

MANCY'S

BLUEWATER GRILLE



RAW BAR

OYSTERS *

Oysters on the half shell, served with horseradish, cocktail sauce sherry mignonette

Blue Point

Long Island, NY...\$11 half dozen

Beausoliel

New Brunswick, Canada...\$11 half dozen

Wianno

Cape Cod, MA...\$11 half dozen

Eagle Creek

Hood Canal, WA...\$11 half dozen

Oyster Sampler

2 each of the above oysters (8)... \$15

CLAMS & SHELLFISH *

Jumbo Shrimp Cocktail (4)...\$12

Dungeness Crab Cocktail...\$10

Littleneck Clams (6)...\$8

STARTERS

Whiskey Smoked Salmon

lemon blueberry jam, creme fraiche, Lahvosh crackers...\$9

Steak Tips au Poivre

White and Black pepper crusted, Maytag blue cheese, bourbon cream...\$11

Steamed Littleneck Clams and Blue Hill Mussels

Fresh tomato, garlic, shallots, white wine...\$11

Spicy Crunch Roll

Avocado mayonnaise, cucumber salad, sweet soy drizzle
Salmon...\$11
Tuna...\$14

Peking Style Calamari

Flash fried calamari tossed with Hoisin sauce, seaweed salad...\$12

Bluewater Oysters Rockefeller

Spinach, bacon, béchamel, Romano cheese... \$12

Tuna Tartar Appetizer

Fresh chopped tuna, guacamole, siracha-lime creme, blue corn chips...\$12

Crab Cakes

Lemon-roasted garlic aioli, mango-pineapple salsa... \$13

Cheese Plate

Imported and Domestic cheeses, dried fruit, toasted nuts, Lahvosh Crackers...\$14

SHELLFISH*

CASTLE

\$44

4 Oysters on the half shell

4 Clams on the half shell

4 Jumbo Shrimp cocktail

Whole baby Lobster

LARGE SHELLFISH*

CASTLE

\$75

Whole Baby Lobster

8 Oysters on the half shell

6 Clams on the half shell

6 Jumbo Shrimp Cocktail

Dungeness Crab Claw Cluster

SOUPS

Manhattan Clam Chowder

Cup \$4 Bowl \$6

Seafood Bisque

Cup \$5 Bowl \$7

French Onion

Cup \$4 Bowl \$7





CHEF'S FEATURE

Sauteed Red Fish

caramelized leek mash, baby green beans, lemon butter caper sauce...\$25

Garlic and Peppercorn Crusted Hake

spinach and yukon gold potatoes, sherry blue cheese cream sauce...\$24

12oz Bone-in Filet

sea salt crusted baked potato, crispy fried onions, house salad...\$55

OLD FASHIONED COCKTAILS

BASIL HAYDEN BOURBON SIDECAR

Basil Hayden Bourbon Whiskey, Triple Sec, Fresh lemon juice, sugar rim on the rocks

MAKER'S 46 OLD FASHIONED

Maker's 46 Bourbon whiskey, muddled oranges, cherry, and bitters, on the rocks

(ri) PERFECT MANHATTAN

Rye Whiskey, Sweet and Dry Vermouth, bitters, Maraschino cherry

SEAFOOD SPECIALTIES

All seafood specialties are served with coleslaw, or add a small house salad in place of coleslaw for \$2.50

Blackened Mahi Mahi

sticky rice, mango-pineapple salsa, asparagus, sirachi creme fresh...\$24

Pretzel Crusted Grouper

caramelized leek mash, asparagus, cracked mustard cream sauce...\$27

Flash Fried Perch

lightly breaded and flash fried Lake Erie Perch, skinny fries, tartar sauce...\$23

Maple Bourbon Salmon

butternut squash ravioli, toasted pecans, maple bourbon cream sauce...\$25

Bluewater Bouillabaisse

½ lobster, mussels, clams, shrimp, scallop, fresh fish, sticky rice...\$29

BBQ Glazed Chilean Sea Bass

caramelized leek mash, sauteed baby green beans, tomato shallot butter sauce...\$35

Seared Hawaiian Ahi Tuna

sticky rice, stir-fried vegetables, baby shrimp, ponzu sauce, pickled ginger, wasabi...\$31

SIMPLY GRILLED

The freshest fish rubbed with "Bluewater Seasonings" and grilled over a hardwood fire. Lemon butter sauce, caramelized leek mash potatoes, baby green beans, cole slaw. Add a small house salad in place of coleslaw for \$2.50.

Jumbo Gulf Shrimp

Gulf of Mexico...\$20

Whitefish

Lake Superior, Canada...\$20

North Atlantic Salmon*

Bay of Fundy, Canada...\$21

Mahi Mahi

Gold Coast, FL...\$22

Scallops*

New Bedford, MA...\$26

Grouper

Gulf of Mexico...\$25

Hawaiian Ahi Tuna*

Honolulu, HI...\$29

Mixed Grill*

Grouper, Salmon, Mahi Mahi...\$29

Chilean Sea Bass*

Santiago, Chile...\$33

MANCY'S STEAKS*

Enjoy the quality aged steaks that made Mancy's famous. The flavor and juices are sealed in as they are grilled at temperatures over 1500°. All steaks are served with a sea salt crusted baked potato, crispy fried onions and a house salad.

Sirloin 10oz...\$20

Del Monico 12oz...\$23

Filet Mignon 8oz...\$29

New York Strip 14oz...\$29

Beef Tenderloin Medallions Oscar

Broiled beef medallions, garnished with Dungeness Crab, asparagus and Hollandaise

Two beef medallions...\$29

One beef medallion...\$20

Add Béarnaise sauce \$2. Add sauteed mushrooms or sauteed onions for \$3.

6oz. South African Lobster Tail... \$28
1½ lbs. Dungeness Crab... \$33

SURF & TURF

Add to any steak order.

Stuffed Jumbo Shrimp (3)... \$12
Crab Cakes (2)... \$13
Oscar Style... \$10

SHELLFISH

Served with choice of one side and a house salad.

Steamed Dungeness Crab

1½ or 3lbs. with drawn butter... mkt

Steamed Twin Lobster Tails

Drawn butter...mkt

Stuffed Jumbo Shrimp

Maryland blue crab stuffing, lemon butter...\$25

Crab Cakes

Three griddled crab cakes, lemon-roasted garlic aioli, mango-pineapple salsa...\$24

Items below served with a small house salad.

Seafood Diavolo

Sauteed shrimp, scallops, mussels and calamari tossed with linguini pasta, vermouth and spicy red sauce...\$23

Jumbo Gulf Shrimp Trio

Two fried shrimp, two stuffed shrimp, and two shrimp diavolo...\$21

*PARTIES OF SIX OR MORE MAY BE SUBJECT TO AN 18% GRATUITY

NOT SEAFOOD

Add a small house salad for \$2.50.

Pork Chop*

Maple-fennel brine, caramelized leek mash, baby green beans, lemon-blueberry jam...\$19

Chicken Picatta

Wood grilled chicken breasts, caramelized leek mash, artichokes, capers, fresh tomato, lemon-extra virgin vinaigrette...\$18

Rigatoni al Fredo

Fresh pasta, tossed with wood grilled chicken, baby spinach, wild mushrooms, Romano cream sauce...\$18

SIDES

Caramelized Leek Mash Potatoes... \$4

Sea Salt Crusted Baked Potato... \$5

Steamed Asparagus... \$5

Baby Green Beans... \$4

Sticky Rice... \$3

French Fries... \$3

Stir Fried Vegetables... \$4

SALADS

Bluewater House Salad

Mixed greens, grape tomatoes, cucumber, carrots, beets, choice of house made dressings: green goddess, red wine vinaigrette, maple dijon, blue cheese, or red french...\$7

The Wedge Salad

Iceberg, bacon, grape tomatoes, cucumber, hardboiled egg, crumbled blue cheese, house french dressing...\$8

Classic Caesar Salad

Romaine, anchovy, garlic croutons, Parmesan...\$7

Add blackened salmon...\$5*

Add wood grilled chicken...\$4

Mancy's Steak Salad

Balsamic glazed tenderloin tips, romaine lettuce, dried cherries, pecans, red onion, crumbled blue cheese, Bosc pears, blue cheese dressing...\$16

Ahi Tuna Niçoise Salad*

Seared medium rare, spring mix, tomatoes, cucumber, baby green beans, red onion, olives, hardboiled egg, fingerling potatoes, red wine vinaigrette...\$17

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

