



CHEF'S FEATURES

Tempura Battered Coral Cod Sandwich
served with french fries...\$11

Veal Tortellacci
baby spinach, caramelized onions, tomato vodka sauce...\$12

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 FASHION

Maker's 46 Bourbon whiskey, muddled oranges and cherry, biters, on the rocks with a Maraschino cherry and orange flag

(r1) ¹ PERFECT MANHATTAN

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

LUNCH SPECIALTIES

All Lunch Specialties are served with cole slaw unless otherwise noted.
Add a House Salad for \$2.50.

Fish Tacos

Blackened fish of the day, mango-pine apple salsa, guacamole, blue corn chips...\$9

Wood Grilled Chicken

White wine lemon butter sauce, caramelized leek mash, sauteed baby green beans...\$9

Rigatoni al Fredo

Fresh pasta tossed with wood grilled chicken, spinach, wild mushrooms, romano cream sauce...\$10

Luncheon Ribeye Steak 8^{oz} *

Served on garlic toast, crispy fried onions, choice of one side...\$11

Maple Bourbon Salmon*

Butternut squash ravioli, toasted pecans, maple bourbon cream...\$13

Seafood Diavolo

Sauteed shrimp, scallops, calamari and mussels tossed with linguini pasta, vermouth and spicy red sauce...\$14

Bluewater Bouillabaisse

sticky rice, fresh fish, mussels, calamari steamed in saffron tomato broth...\$14

Flash Fried Perch

fresh lake perch lightly breaded and flash fried, skinny fries, tartar sauce...\$15

Seared Hawaiian Bigeye Tuna*

Sushi quality Tuna seared medium rare, stir fried vegetables, tiger shrimp, sticky rice, wasabi, ponzu sauce...\$17

SIMPLY GRILLED

The freshest fish rubbed with Bluewater Seasonings and grilled over a hardwood fire. Lemon butter sauce, caramelized leek mash, sauteed baby green beans, cole slaw. Add a House Salad for \$2.50.

Whitefish

Lake Superior, MI...\$11

North Atlantic Salmon*

Bay of Fundy, Canada...\$12

Mahi Mahi

Golden Coast, FL...\$12

Jumbo Gulf Shrimp

Gulf of Mexico...\$13

Sea Scallops*

Georges Bank, MA...\$14

Ahi Tuna*

Honolulu, HI...\$14

SIDES

Caramelized Leek Mash Potatoes... \$4

Sticky Rice... \$3

Skinny Fries... \$3

Steamed Asparagus... \$5

Baby Green Beans... \$4

Stir Fried Vegetables... \$4

MANCY'S EXPRESS LUNCH

The Bluewater Experience "on the fly" Choose a 1/2 sandwich and a cup of soup or salad...\$8

Choose 1/2 sandwich and a cup of soup and salad...\$11

1/2 SANDWICH

Wood Grilled Vegetable

Mancy's Club

Wood Grilled Salmon B.L.T

CUP OF SOUP

New England Clam Chowder

Seafood Bisque

SALAD

Bluewater House

Classic Caesar

Fresh Fruit Cup

SANDWICHES

Perch Sliders (3)

Fried perch, American cheese, pickle and house made tartar sauce. Served on brioche...\$9

Blue Cheese Burger*

10oz fresh ground steak with sauteed mushrooms, onions and crumbled blue cheese on a bulky roll...\$11

Chicken Sandwich

Grilled chicken breast with apple wood smoked bacon, swiss cheese and maple dijon on a bulky roll...\$9

Wood Grilled Salmon B.L.T.

With lemon roasted garlic aioli on toasted pumpernickel...\$10

Blackened Fish of the Day Sandwich

Fresh fish of the day served with spicy tartar sauce on ciabatta bread...\$10

Mancy's Club Sandwich

Whole boneless ham, smoked turkey, crisp bacon, swiss cheese, lettuce and tomato stacked high on a bulky roll...\$8

Above served with french fries, coleslaw and a pickle.

Crab Cake Melt

Served open faced with melted cheddar, tomato, cup of fresh fruit...\$9

Wood Grilled Vegetable Sandwich

Fresh eggplant, zucchini, summer squash, red pepper, and onion grilled topped with goat cheese on a ciabatta roll. Served with a small house salad...\$9

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...\$6

Mancy's Steak Salad

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

Bigeye Tuna Niçoise Salad*

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

Classic Caesar Salad

Romaine, anchovy, garlic croutons, grana padana parmesan...\$6

Add blackened salmon...\$5*

Add wood grilled chicken...\$4

"The Rob" Salad

Mixed greens, wood grilled chicken, feta cheese, fresh berries, walnuts, baby green beans, grape tomatoes, red onion, cucumbers, carrots, beets, garlic croutons, green goddess dressing...\$12

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

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

