

# Bluewater Bistro

## DINNER



## APPETIZERS

### & SMALL PLATES

#### **Calamari, \$9**

tossed in Cajun seasoning / tartar sauce / sweet chili sauce

#### **Apricot Prosciutto Flat Bread, \$13**

Apricot preserves / prosciutto / goat cheese / arugula / balsamic reduction

#### **Chicken Artichoke Flat Bread, \$13**

Grilled chicken / artichoke / pesto / sundried tomato / parmesan cheese

#### **Cheese & Charcuterie Plate, \$15**

Chef's Choice of 3 cheeses / 2 meats / olives / peppers / crackers

#### **New England Style Clam Chowder**

bread bowl, \$10                      bowl, \$8                      cup, \$5

#### **Soup of the Day**

bread bowl, \$10                      bowl, \$8                      cup, \$5

#### **Arugula Beet Salad \$10 full, \$7 half**

Tri-colored beets / goat cheese / sliced almonds / balsamic  
add chicken \$5 / add 3 prawns \$9 / add bay shrimp \$7  
add crab \*MP

#### **Crab Louie \$17**

Lettuce / tomato / hard boiled egg / topped with fresh local crab  
with a side of 1000 Island dressing

Join us Thursday Nights for Martini Music Night

5-8PM

Split plates \$5

#### **Fish Taco, \$8**

Pico de gallo / cilantro / jalapeno cream sauce  
house salad

#### **Chicken Wings, \$8**

Flash fried / classic buffalo sauce on side / celery / ranch

#### **Coconut Prawns, \$12**

Sweet chili sauce / house made breaded coconut prawns

#### **Crab Cake, \$15**

Local crab / tomato chutney / buerre blanc sauce

#### **Bread, \$4**

Local bread / sweet butter

## Soup and Salad

#### **Classic Caesar Salad, \$9 full, \$7 half**

Crisp romaine lettuce / Parmesan cheese / seasoned croutons  
add chicken \$5 / add 3 prawns \$9 / add bay shrimp \$7  
add crab \*MP

#### **Bistro Green Salad, \$8 full, \$6 half**

Mixed greens / tomato / carrot / cucumber / onion  
Valley Ford Gorgonzola / ranch dressing  
add chicken \$5 / add 3 prawns \$9 / add bay shrimp \$7  
add crab \*MP

**ENTREE**

#### **Seafood Alfredo with Broccoli, \$26**

Chef's choice seafood / broccoli / penne pasta / parmesan  
cheese / garlic bread

#### **Roasted Airline Chicken, \$25**

Airline chicken in a honey mustard glaze / arugula /  
seasonal veggies

#### **Mushroom Ravioli \$25**

Wild mushroom ravioli / pesto cream sauce / roasted beets /  
butternut squash puree  
add chicken \$5 / add 3 prawns \$9 / add bay shrimp \$7  
add crab \*MP

#### **Stuffed Sole with Bay Shrimp \$27**

Stuffed sole in a lobster brandy cream sauce / carrots /  
asparagus / basil oil mashed potatoes

#### **Crispy Combo Platter, \$25**

Chef's choice seafood / fries / tarter sauce / sweet chili  
sauce

#### **Bistro Burger, \$15**

Angus beef patty / cheddar / Applewood smoked bacon / lettuce  
tomato / onion / pickle / house salad  
add mushrooms \$1 / add avocado \$1

#### **Pan Seared Duck, \$30**

Pan seared duck breast / red wine black berry sauce / bok choy /  
carrots / Cipollini onions / steamed rice

#### **Oven Roasted Rack of Lamb \$30**

Red wine fig chutney / roasted red peppers / asparagus / Cipollini  
onions / sweet potato puree / goat cheese croquettes

#### **Housemade Chicken Pot Pie, \$20**

Roasted chicken / peas / carrots / celery / onion / hand pressed  
flaky pastry crust / house salad

\*Market Price