

Bluewater Bistro

LOUNGE



APPETIZERS

& SMALL PLATES

Calamari, \$12

Buttermilk brined, lightly seasoned calamari / lemon caper aioli marinara

Hot Crab Fondue, \$15

Dungeness crab, artichokes, 3 blend cheese, pita chips / toasted crostini

Pork Green Chili, \$6

Jack-cheddar blend / sour cream / scallions / warm tortilla

Classic Quesadilla, \$10

Jack-cheddar blend / pico de gallo / avocado crema / micro cilantro / add chicken \$2 / 4oz flat iron \$4 / shrimp \$6

Sliders with Fries, \$12

2 lamb-beef sliders / cheddar cheese / tomato bacon jam / housemade pickles / battered fries

Roasted Red Pepper Hummus, \$8

Celery / carrots / cucumbers / lightly seasoned pita chips

Classic Chicken Wings, \$10

8 Jumbo thigh and drumettes / Buffalo sauce / bleu cheese dressing / celery & carrots

Coconut Shrimp, \$12

16/20 shrimp / Cajun marmalade

New England Style Clam Chowder

bowl, \$9 cup, \$6

Soup of the Day

bowl, \$9 cup, \$6

Chicken Asian Salad, \$12 full, \$8 half

Chopped cabbage & kale / red pepper / carrot / rice noodle / sliced almonds / grilled Rocky Jr. chicken / mandarin orange segments / sweet mae ploy dressing

add 4oz flat iron \$4/ add shrimp \$6

Chicken Cobb Salad \$12 full, \$8 half

Romaine hearts / diced avocado / applewood smoked bacon Navoo bleu cheese / quartered egg / cherry tomatoes / grilled Rocky Jr. chicken / house bleu cheese dressing

add 4oz flat iron \$4/ add shrimp \$6

Soup and Salad

Caesar Salad, \$9 full, \$7 half

Romaine hearts/ house Caesar dressing / shaved grana podano seasoned croutons

add chicken \$2 / 4oz flat iron \$4 / shrimp \$6

Bistro Garden Salad, \$8 full, \$6 half

Mixed greens / cherry tomatoes / jullienne carrot / cucumber sliced red onion / seasoned croutons / choice of dressing

Lagunitas Pale Ale Fish & Chips, \$14

Fresh whitefish / Panko crust / Lagunitas Pale Ale Beer house slaw / lemon caper aioli / battered fries

Ceviche Style Fish Tacos, \$13

Tequila marinated whitefish / shredded cabbage / pico de gallo / hand made tortillas / avocado crema / spicy micro greens / battered fries or side bistro salad

Bluewater Dagwood, \$15

Toasted Sourdough / black forest ham, oven roasted turkey, and capicola / Swiss, cheddar, and smoked gouda cranberry and pesto aioli / house made pickles / lettuce, onion, and tomato / battered fries or bistro salad

Bodega Harbor Turkey Melt, \$14

Oven roasted turkey / button mushrooms / smoked gouda / cranberry aioli / tomato / caramelized onion toasted baguette / battered fries or bistro salad

 **Gluten Free**

All items made from fresh local ingredients or in house wherever possible.

 **Veggie Option**

All seafood adheres to the Monterey Aquarium Seafood Watch program

Shrimp Pesto Pasta, \$13

Basil pesto / cavatappi pasta / shaved grana podano cheese / bistro salad

Tri Tip Dip, \$15

Root Beer braised / smoked gouda / caramelized onions / hoogie roll

Veggie Napoleon, \$13

Lightly seared eggplant / grilled portobello mushroom / zucchini Sonoma county goat cheese / spinach / smokey marinara

Bistro Burger, \$14

Angus beef patty / choice of cheese / mayo/ lettuce tomato / onion / house made pickles / fries or bistro salad
add applewood smoked bacon \$1 add avocado \$1

Grilled Chicken Sandwich, \$14

Seasoned Rocky Jr. chicken / pepperjack cheese / pesto aioli applewood smoked bacon / house focaccia bun / arugula / tomato, onion / house made pickles / fries or bistro salad