

EXECUTIVE CHEF

James D. Dyer



High Point, NC

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126 EAST STATE AVENUE
WWW.BLUEWATERGRILLENC.COM



MUNCHIES



CRAB BISQUE.....	9
<i>sherry, jumbo lump crab, old bay</i>	
BRIE.....	14
<i>warm brie, sundried cranberry-mango chutney, toasted baguette</i>	
CRAB DIP.....	14
<i>boursin cheese, artichoke hearts, parmesan focaccia</i>	
EDAMAME.....	12
<i>oven-roasted, smoked maldon sea salt</i>	
SHRIMP COCKTAIL.....	14
<i>"old school", horseradish cocktail, lemon</i>	
POT STICKERS.....	12
<i>ground chicken, green onion, ginger-miso sauce, shaved carrots, crushed candied peanuts</i>	
OYSTERS.....	16
<i>flash-fried, alabama white bbq sauce</i>	
P.E.I. MUSSELS.....	16
<i>applewood smoked bacon, gorgonzola, shallots, baguette</i>	
BRUSSELS SPROUTS.....	11
<i>crispy brussels sprouts, soy-ginger glaze, sriracha-honey aioli</i>	



SMALL PLATES



CALAMARI.....	14
<i>panko-crusted, thai chili sauce & chipotle aioli</i>	
SHORT RIB.....	14
<i>braised, bok choy, hon-shimeji mushrooms, soy-hoisin sauce</i>	
AHI TUNA❖.....	14
<i>seaweed salad, wasabi caviar, pickled ginger, furikake, sesame-ginger sauce</i>	
LOW COUNTRY MAC-N-CHEESE.....	15
<i>shrimp, crab, andouille sausage, smoked gouda cream</i>	
BBQ DUCK.....	16
<i>confit, polenta, braised kale, bbq jus</i>	
CRAB CAKE.....	16
<i>panko crusted, tomato-corn relish, cilantro-jalapeno aioli</i>	
BW SHRIMP.....	15
<i>pan-seared, shallots, garlic, budweiser-worcestershire broth</i>	



SALADS



HOUSE.....	7
<i>sun-dried cherries, poached pears, blue cheese, candied walnuts, cucumber, champagne vinaigrette</i>	
CAESAR.....	7
<i>romaine & radicchio, fried artichoke hearts, tomatoes, white anchovies</i>	
BEET.....	12
<i>roasted red & golden beets, arugula, whipped feta, spiced pistachios, shaved radish, lemon-honey vinaigrette</i>	
OYSTER.....	16
<i>texas pete fried oysters, baby greens, shaved red onion & fennel, cucumber, tomatoes, bacon, gorgonzola dressing</i>	
WEDGE.....	9
<i>iceberg, applewood smoked bacon, tomatoes, gorgonzola dressing, green onions</i>	
WATERMELON.....	12
<i>mixed greens, strawberries, drunken goat cheese, toasted almonds, blueberries, pickled shallots, vanilla bean vinaigrette</i>	

❖ Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity will be added to a party of six or more. In consideration of other guests please silence cell phones. \$6 Split Charge. \$15 Corkage

MAINS

FISH

SALMON	TUNA	MAHI	GROUPE
29	MKT	MKT	MKT
prepared with choice of sauce: orange-chipotle glaze, olive tapenade, piccata, lemon-old bay compound butter, soy-ginger oscar add \$7			

FILET MIGNON	47
barrel cut, rogue creamery smokey blue cheese butter, cabernet thyme demi-glaze	
NY STRIP	40
bacon-bourbon molasses steak sauce, roasted brussels sprouts-fingerling potato-tasso hash, cauliflower puree	

LARGE PLATES

BOLOGNESE	24
beef and pork ragu, pecorino romano, papardelle pasta	
PORK CHOP	29
grilled, goat cheese, polenta, braised kale, smoked chipotle-apple jus	
MAHI	MKT
grilled, shallots, tomatoes, artichoke hearts, capers, white wine-lemon pan sauce	
SHRIMP & GRITS	26
blistered tomatoes, shallots, tasso	
CHICKEN MILANESE	25
crispy chicken cutlets, lemon-dijon cream, arugula, shallots, tomatoes, shaved radish, parmesan	
SALMON	29
pan-seared, cauliflower cream, zucchini, spinach, fingerling potatoes, tomato-corn relish, pesto	
GROUPE	MKT
lightly blackened, andouille sausage, goat cheese polenta, lump crab, bemaie sauce	
TUNA	MKT
seared, vegetable stir fry, jasmine rice, ponzu sauce, scallions, furikake	
SCALLOPS	34
shiitake mushrooms, zucchini, heirloom tomatoes, spinach, shallots, charred corn, pappardelle pasta, basil, white wine, lemon zest, shaved parmesan	

ON THE SIDE

ASPARAGUS	7
MUSHROOMS	7
FINGERLING POTATOES	7
SPINACH	7
KALE	7
ANNA POTATO	7
YUKON GOLD MASHED POTATOES	7

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