

EXECUTIVE CHEF

James D. Hyle



High Point, NC

336-886-1010

126 EAST STATE AVENUE
WWW.BLUEWATERGRILLENC.COM

CRAB BISQUE

sherry, jumbo lump crab, old bay

9

MEAT & CHEESE BOARD

chef's selection of 2 meats and 3 cheeses, marcona almonds, fig jam, pickled shallots, olive tapenade, lusty monk™ mustard, sourdough bread

18

MUNCHIES

BRIE..... 14
warm brie, sundried cranberry-mango chutney, toasted baguette

CRAB DIP..... 14
boursin cheese, artichoke hearts, parmesan focaccia

EDAMAME..... 10
oven-roasted, smoked maldon sea salt

SHRIMP COCKTAIL..... 14
"old school", horseradish cocktail, lemon

POT STICKERS..... 10
ground chicken, green onion, ginger-miso sauce, shaved carrots, crushed candied peanuts

OYSTERS..... 16
flash-fried, alabama white bbq sauce

P.E.I. MUSSELS..... 16
applewood smoked bacon, gorgonzola, shallots, baguette

BRUSSELS SPROUTS..... 10
crispy brussels sprouts, soy-ginger glaze, sriracha-honey aioli

SMALL PLATES

CALAMARI..... 12
panko-crusted, thai chili sauce & chipotle aioli

SHORT RIB..... 14
braised, bok choy, hon-shimeji mushrooms, soy-hoisin sauce

AHI TUNA..... 14
seaweed salad, wasabi caviar, pickled ginger, furikake, sesame-ginger sauce

LOW COUNTRY MAC-N-CHEESE..... 14
shrimp, crab, andouille sausage, smoked gouda cream

BBQ DUCK..... 16
confit, polenta, braised kale, bbq jus

CRAB CAKE..... 16
panko crusted, tomato-corn relish, cilantro-jalapeno aioli

BW SHRIMP..... 14
pan-seared, shallots, garlic, budweiser-worcestershire broth

SALADS

HOUSE.....7
sun-dried cherries, poached pears, blue cheese, candied walnuts, cucumber, champagne vinaigrette

CAESAR.....7
romaine & radicchio, fried artichoke hearts, tomatoes, white anchovies

BEET.....12
roasted red & golden beets, arugula, whipped feta, spiced pistachios, shaved radish, lemon-honey vinaigrette

OYSTER..... 14
texas pete fried oysters, baby greens, shaved red onion & fennel, cucumber, tomatoes, bacon, gorgonzola dressing

WEDGE..... 8
iceberg, applewood smoked bacon, tomatoes, gorgonzola dressing, green onions

WATERMELON.....12
mixed greens, strawberries, drunken goat cheese, toasted almonds, blueberries, pickled shallots, vanilla bean vinaigrette

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❖	GROUPER❖
29	31	29	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, pappardelle pasta	
PORK CHOP❖	29
grilled, goat cheese, polenta, braised kale, smoked chipotle-apple jus	
MAHI	34
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	
GROUPER	MKT
lightly blackened, andouille sausage, goat cheese polenta, lump crab, bearnaise sauce	
TUNA❖	31
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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