



ENTREES

Halibut

Pan seared, littleneck clams, fingerling potatoes, light saffron cream jus'.
\$26

Beef Tenderloin

Grilled "center cut", truffle-porcini butter, anna potatoes, red wine demi glace.
\$33

Blue Water "BLT"

Bacon, lobster, tomatoes, crab, egg linguini, arugula, truffled corn cream reduction.
\$28

Double Cut Pork Loin Rib Chop

Grilled, applewood smoked bacon, roasted red peppers, fontina cheese, shiitake mushroom, roasted garlic espagnole sauce.
\$23

Black Grouper

Lightly blackened with lump crabmeat, asparagus and sauce bearnaise.
\$26

FISH

Salmon	Black Grouper	Tuna	Halibut
\$22	\$25	\$26	\$26

Choice of sauces: Roasted Red Pepper & Shiitake Mushroom Relish,
Bearnaise Sauce, Scampi, Ginger Beurre Blanc

Bolognese

Grilled Italian sausage, egg linguini, sauce bolognese.
\$18

Potato Crusted Salmon

Baby rock shrimp, applewood smoked bacon and shoepeg corn, light dijon cream sauce.
\$24

Ashley Farms Chicken

Herb roasted, goat cheese polenta, puttanesca sauce.
\$19

Shrimp and Scallops

Pan seared shrimp, grilled scallops, crab polenta cake, tomatoes, kalamata olives, white wine feta broth.
\$26

Ahi Tuna

Pan seared, miso jus, brocolini, shiitake mushrooms, sriracha aioli..
\$27

(served rare or medium rare)

Bone-In Ribeye

Grilled, C.A.B., yukon mashed potatoes, chipotle butter, crispy onions.
\$37

A 20% gratuity will be added to a party of six or more. In consideration of other guest please silence cell phones.
Smoking permitted only at the bar. \$5.00 Split Charge \$10.00 Corkage Fee
Master Card/Visa/American Express