



SUMMER 2020 | REDONDO BEACH

@bluewatergrill #EatMoreSeafood

APPETIZERS

***OYSTERS ON THE HALF SHELL** {17}
Mix and match a 1/2 dozen from today's selection

STEAMED CLAMS {19.5}
Steamed in white wine with garlic and butter

CALAMARI FRITTI {15}
Sweet chili sauce and cajun remoulade

MARYLAND STYLE CRABCAKES {15.5}
Remoulade, scallion oil and micro greens

BAKED CRAB & ARTICHOKE DIP {14}
Topped with grated Romano cheese served with corn tortilla chips

JUMBO PRAWN COCKTAIL {15.5}
Housemade cocktail sauce

GRILLED SPANISH OCTOPUS {16.5}
Potatoes, smoked paprika aioli and pickled onion

ALL-YOU-CAN-EAT
SOURDOUGH BREAD
WARM & DELICIOUS

GREENS

SEAFOOD LOUIE SALAD {19.5}
Lettuce, tomatoes, cucumber, egg, avocado, San Francisco Louie dressing, red rock crab and bay shrimp

GARDEN SALAD {8.5}
Four lettuce mix with grape tomatoes, herb crouton and choice of dressing **ADD CHICKEN OR SALMON** {10}

WEDGE SALAD WITH BACON {10}
Blue cheese dressing, grape tomatoes, and red onion. **ADD BAY SHRIMP** {8}

FAVORITES

FISH TACOS {17}
Choice of blackened fish or shrimp. Served on flour or corn tortillas, with avocado, shredded cabbage, tomato, and cotija cheese

BEER BATTERED FISH & CHIPS {19.5}
Served with fresh coleslaw and choice of fries or housemade potato chips

GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {24}
Oyster mushrooms, asparagus, pesto cream and parmesan

LOBSTER ROLL {24}
Served hot buttered or with chilled lobster salad in toasted brioche bun, with housemade potato chips

SAN FRANCISCO CIOPPINO {28.5}
A zesty marinara sauce, clams, mussels, crabmeat, shrimp, scallops and fish

CHIPOTLE BLACKENED SWORDFISH {33}
Chipotle dirty rice, corn and avocado relish

ROCK LOBSTER TAIL {48}
11oz oven baked and served with drawn butter

ALASKAN KING CRAB {58}
1 1/4 lb split and served with drawn butter

***BLUEWATER SURF AND TURF** {60}
Grilled 8oz Top Sirloin Steak and 11oz Rock Lobster Tail, served with scalloped potatoes, asparagus, and shallot herb butter

CHICKEN UNDER A BRICK {23}
Herb-crusted with parsley, rosemary, lemon-thyme and garlic, served with scalloped potatoes, grilled broccolini and asparagus

TOP SIRLOIN {28}
Prime cut top sirloin served on scalloped potatoes, grape tomatoes, asparagus and garlic herb butter.

ANGUS CHEESEBURGER {16}
Traditional works, choice of cheese, and housemade potato chips or french fries. **ADD BACON** {1}

STAY SAFE · STAY HEALTHY
Ask about our CDC compliance protocols

TODAY'S FISH

OUR FISH IS CUT ON PREMISE DAILY TO MEET OUR QUALITY STANDARDS

SANDDABS, SAUTÉED, CA {18.5}

RAINBOW TROUT, ID {22}

SHRIMP & SCALLOP SKEWER {24.5}

➔ **CHOOSE A SIGNATURE SAUCE**

- 1) Tropical Fruit Salsa
- 2) Mediterranean Herb Chermoula
- 3) Chimichurri

MAHI MAHI, PACIFIC {27.5}

SALMON, SCOTTISH {27}

SWORDFISH, LOCAL {29.5}

➔ **CHOOSE TWO SIDES**

Seasonal Vegetables, Cole Slaw, Sautéed Spinach, Green Rice, Housemade Potato Chips, Scalloped Potatoes, French Fries

AWARD WINNING
TAKE HOME A QUART
NEW ENGLAND OR MANHATTAN CHOWDER
HOUSEMADE {CUP 7.5} {BOWL 9.25}

FRESH TIPS FROM THE LOCALS

- 1) CAN'T DECIDE? TRY THE "HALF & HALF"
- 2) BRING HOME A QUART IT COMES WITH BREAD

HANDCRAFTED
DESSERTS
TREAT YOURSELF
HOUSEMADE KEY LIME PIE {9}
JAVA MUD PIE {9}

SPLIT PLATE CHARGE \$3.00.

AN OPTIONAL 2.5% SURCHARGE MAY BE ADDED TO ALL ITEMS TO OFFSET THE COST OF CDC REQUIRED COMPLIANCE FOR PPE AND SANITIZING SUPPLIES.

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW SHELLFISH OR RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.



➔ **TOUCHLESS MENU & ORDER ONLINE** SCAN THE QR CODE

Scan the QR code with your mobile phone camera to view our menu or order online. We're even offering touchless payment and easy curbside pick up.

DRINKS
ALL COCKTAILS, BEER AND WINE AVAILABLE TO-GO

HANDCRAFTED

ALL COCKTAILS ARE INDIVIDUALLY MADE WITH HOUSEMADE SOUR MIX AND ORGANIC AGAVE NECTAR. †AVAILABLE "SKINNY"

CAPTAIN'S MAI TAI {13}
Gosling's Black Seal and Gold Rum, Cruzan Coconut Rum, pineapple juice, lime, triple sec, almond and simple syrup
SERVED IN A SOUVENIR ENAMEL MUG {16}

HERA THE SALTY DOG {12}
Here The Dog Vodka, fresh grapefruit juice, simple syrup, dash of bitters, served over ice with salted rim

APPLE PIE OLD FASHIONED {12.5}
Old Grand Dad 100 Bourbon, Liquid Alchemist Apple Syrup and Angostura Bitters served over ice

'AMERICAN MULE {12.5}
Blue Ice Vodka, Amaro Averna, ginger beer and fresh lime

'PILIKIA MARGARITA {12.5}
Cuervo Tradicional Silver Tequila, De Kuyper Triple Sec, fresh lime juice, agave syrup and orange bitters

'CUCUMBER MOJITO {12.5}
Myer's Platinum Rum, fresh cucumber and mint, fresh lime juice and soda water

'SERRANO MARGARITA {12.5}
Cuervo Tradicional Silver Tequila, De Kuyper Triple Sec, fresh lime juice, splash of fresh orange, organic agave nectar and hand-crushed fresh serrano chili

FISHERMAN'S MARY {13}
Blue Ice Vodka, housemade Bloody Mary mix, served with bamboo skewered shrimp, pimento stuffed olive, lime and pickled green bean

{ Here's to tall ships,
to small ships,
to all the ships on the sea.
But the best ships
are friendships,
here's to you and me }

BREWSKIS

DRAFT

HIGH SPOT 14 MILE PALE ALE
HIGH SPOT 182 IPA
HIGH SPOT MISSION HEFEWIEZEN {8}

FIRESTONE 805 BLONDE
FIRESTONE DOUBLE BARREL ALE
STELLA ARTOIS PACIFICO {8.5}

STONE RUINATION DIPA {9.5}

BOTTLED

AMSTEL LIGHT / HEINEKEN / SIERRA NEVADA / SAMUEL ADAMS / BLUE MOON / GUINNESS / BUDWEISER / MICHELOB ULTRA / {8}

COORS LIGHT / BUD LIGHT / STRAWBERRY-LIME CIDER BECK'S (NON-ALCOHOLIC) {7}

HIGH SPOT BEER FLIGHT {8}
GET THREE 5oz SAMPLES

WINE SELECTION ON REVERSE



SPRING 2020 | REDONDO BEACH

@bluwatergrill #EatMoreSeafood

BREWSKIS

DRAFT	
HIGH SPOT 14 MILE PALE ALE HIGH SPOT 182 IPA HIGH SPOT MISSION HEFEWIEZEN	{8}
FIRESTONE 805 BLONDE FIRESTONE DOUBLE BARREL ALE STELLA ARTOIS PACIFICO	{8.5}
STONE RUINATION DIPA	{9.5}
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AMSTEL LIGHT / HEINEKEN / SIERRA NEVADA / SAMUEL ADAMS / BLUE MOON / GUINNESS / BUDWEISER / MICHELOB ULTRA /	{8}
COORS LIGHT / BUD LIGHT / STRAWBERRY-LIME CIDER BECK'S (NON-ALCOHOLIC)	{7}
HIGH SPOT BEER FLIGHT GET THREE 5oz SAMPLES	{8}

BOTTOM'S UP

WATER WILL BE SERVED ON A REQUEST ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

BEVERAGES

PANNA / SAN PELLEGRINO SPARKLING
500ML {4}

PANNA / SAN PELLEGRINO STILL
1 LITRE {6.5}

ICED TEA, LEMONADE, SODAS, HOT TEA
AND COFFEE {3.75}

BLUEWATER JUGS

BLUEWATER PUNCH LITRE {30}
Cruzan Dark Rum, Cruzan Silver Rum,
Funkin Passion Fruit, fresh pineapple juice,
fresh orange juice and orgeat

WHITE SANGRIA LITRE {30}
Cruzan Silver Rum, Sauvignon Blanc,
seasonal fresh fruit, lemon, elderflower and
Funkin white peach purée

HANDCRAFTED

ALL COCKTAILS ARE INDIVIDUALLY MADE
WITH HOUSEMADE SOUR MIX AND ORGANIC
AGAVE NECTAR. †AVAILABLE "SKINNY"

CAPTAIN'S MAI TAI {13}
Gosling's Black Seal and Gold Rum, Cruzan
Coconut Rum, pineapple juice, lime, triple sec,
almond and simple syrup

SERVED IN A SOUVENIR ENAMEL MUG {16}

AMERICAN MULE {12.5}
Blue Ice Vodka, Amaro Averna, ginger beer
and fresh lime

A BUNCH OF STRAIGHT SHOOTERS

*MICHELADA OYSTER SHOOTER {4}
Salted rim, beer, worcestershire, tabasco and lime

*ISLANDER OYSTER SHOOTER {5.5}
Tequila, orange juice, black currant, lime
and ginger beer

*SHUCKER'S CHOICE OYSTER SHOOTER {5}
Vodka, bloody mary mix, horseradish and lemon

HERA THE SALTY DOG {12}
Here The Dog Vodka, fresh grapefruit juice,
simple syrup, dash of bitters, served over ice
with salted rim

APPLE PIE OLD FASHIONED {12.5}
Old Grand Dad 100 Bourbon, Liquid
Alchemist Apple Syrup and Angostura Bitters
served over ice

PILIKIA MARGARITA {12.5}
Cuervo Tradicional Silver Tequila, De Kuyper
Triple Sec, fresh lime juice, agave syrup and
orange bitters



DRINKS TO-GO

NEW Treat yourself to cocktails, beer
and wine at home!

CUCUMBER MOJITO {12.5}
Myer's Platinum Rum, fresh cucumber and
mint, fresh lime juice and soda water

SERRANO MARGARITA {12.5}
Cuervo Tradicional Silver Tequila,
De Kuyper Triple Sec, fresh lime juice, splash
of fresh orange, organic agave nectar and
hand-crushed fresh serrano chili

FISHERMAN'S MARY {13}
Blue Ice Vodka, housemade Bloody Mary mix,
served with bamboo skewered shrimp, pimento
stuffed olive, lime and pickled green bean

STAY SAFE • STAY HEALTHY
Ask about our CDC compliance protocols

SPLIT PLATE CHARGE \$5.00.

AN OPTIONAL 2.5% SURCHARGE MAY BE ADDED TO
ALL ITEMS TO OFFSET THE COST OF CDC REQUIRED
COMPLIANCE FOR PPE AND SANITIZING SUPPLIES.

WINE VINTAGES SUBJECT TO CHANGE
AN OPTIONAL 18% GRATUITY MAY BE ADDED TO
PARTIES OF 8 OR MORE FOR YOUR CONVENIENCE.

VINO

WHITE VARIETALS

Torre Di Luna Pinot Grigio, Italy, '18 10 / 40
Kungfu Girl Riesling,
Washington, '18 10.5 / 42
Ponzi Pinot Gris, Oregon, '17 11 / 44
Hermit Crab Viognier-Marsanne,
Australia, '17 11.5 / 46
Trimbach Pinot Blanc, France, '16 12.5 / 50
King Estate Pinot Gris, Oregon, '17 13.5 / 40
Maso Poli Pinot Grigio, Italy, '18 14.5 / 42
Four Lanterns Viognier, Paso Robles, '17 15.5 / 44

SAUVIGNON BLANC

Coastal Vines, California, '18 9 / 36
Bianchi, Monterey, '18 10.5 / 42
Oyster Bay, New Zealand, '19 10.5 / 42
St. Supery, Napa, '18 11.5 / 46
Pierre Prieur Sancerre, France, '18 12.5 / 48
Duckhorn, Napa, '18 13.5 / 57

CHARDONNAY

Grand Cru, California, '18 9 / 36
Smoke Tree, Sonoma, '16 10.5 / 42
William Hill, Central Coast, '18 10.5 / 42
Maddalena, Monterey, '16 11 / 44
Talbot Kali Hart "Estate Grown",
Monterey, '17 11.5 / 46
Tolosa No Oak, Central Coast, '17 11.5 / 46
Gainey, Sta. Rita Hills, '17 11.5 / 46
Trefethen, Napa, '17 14.5 / 58
Rombauer, Carneros, '18 15.5 / 70
Cakebread Cellars, Napa, '17 16.5 / 75
Kistler "Les Noisetiers",
Sonoma Coast, '17 17.5 / 95

ROSÉ

Sables d'Azur, Provence France, '18 10 / 40
Quivira, Sonoma, '19 11.5 / 46
Margerum,
Santa Barbara County, '19 12.5 / 50
Andrew Murray, Santa Ynez, '17 13.5 / 39

PINOT NOIR

Grand Cru, California, '18 9 / 36
Castle Rock, Monterey, '18 10 / 40
Oyster Bay, New Zealand, '18 10.5 / 42
La Crema, Monterey, '17 12 / 48
Klee, Willamette, '17 12.5 / 50
Babcock, Sta. Rita Hills, '18 13.5 / 54
Gary Farrell, Russian River, '16 14.5 / 75
Kistler, Russian River, '17 15.5 / 95
Sea Smoke, Sta. Rita Hills, '17 16.5 / 119

MERLOT

Grand Cru, California, '18 9 / 36
Red Rock, CA, NV 10 / 40
J.Lohr, Paso Robles, '17 11 / 44
Markham, Napa, '16 12.5 / 43
Duckhorn, Napa, '16 13.5 / 85

CABERNET SAUVIGNON

Grand Cru, California, '17 9 / 36
Avalon, CA, '17 10 / 40
Maddalena, Paso Robles, '17 11.5 / 46
Napa Cellars, Napa, '16 12.5 / 68
Justin, Paso Robles, '17 13.5 / 48
Beringer "Knights Valley", Napa, '17 14.5 / 55
Jordan, Alexander Valley, '15 15.5 / 95

RED BLENDS/VARIETALS

Latido Malbec,
Mendoza Argentina, '18 10.5 / 42
Gagliole "Rubiolo"
Chianti Classico, Italy, '17 13.5 / 54
J. Lohr Pure Paso, Paso Robles, '17 16.5 / 66
Rusack Vineyards "Ballard Estate",
Syrah, Santa Barbara, '15 17.5 / 52

BUBBLY

Michelle Brut, Washington, NV 9 / 36
Ruffino Prosecco, Italy, NV 9.5 / 38
La Marca Prosecco, Italy, NV (187ml/split) 11
Roederer, Alexander Valley, NV 12.5 / 42
Lucien Albrecht Brut Rose, France, NV 13.5 / 46
Schramsberg, Blanc de Blancs, Napa, '15 14.5 / 65
Veuve Clicquot "Yellow Label",
France, NV 15.5 / 115



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QR CODE NEW

Scan the QR code with your mobile phone camera
to view our menu or order online. We're even offering
touchless payment and easy curbside pick up.