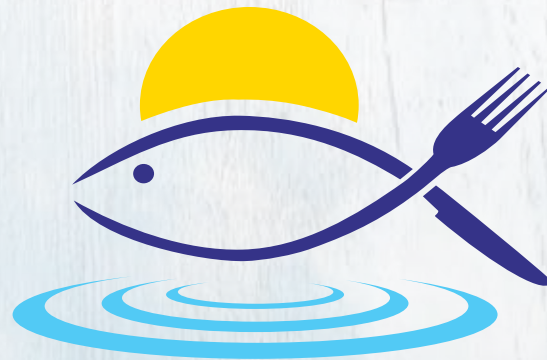


THE WORLD IS YOUR oyster
THE oyster IS OUR WORLD



BlueWater G R I L L & raw bar



DINNER



appetizers

OYSTER SHOOTER* *Locals' Favorite!*

Chef's choice oyster with vodka,
Bloody Mary mix, cucumber purée,
lemon-honey horseradish, and an Old Bay rim **5**

TUNA TATAKI*

Pepper seared rare yellowfin tuna, creamy wasabi
furikake coleslaw, crispy wonton, Japanese black
garlic soy aioli and pickled ginger ***Market Price**

STEAMED EAST COAST CAUGHT SHRIMP

Tossed in J.O. seasoning
served with cocktail and drawn butter
***Market Price**

SMOKED CHICKEN WINGS

Juicy house-smoked chicken wings,
Ancho BBQ glazed, served with cucumber slices
and jalapeño-buttermilk dressing **14**

CRISPY FRIED CALAMARI

Lightly fried and topped with sweet teardrop
peppers served with lemon dill aioli **14**

CHORIQUESO PAPACHOS

House fried potato chips topped with housemade
chorizo sausage queso, pico de gallo, citrus sour
cream, pickled jalapeños and scallions **16**

soup & salads

CREAMY CLAM CHOWDER

Sweet succulent clams with smoked bacon, potatoes,
and onions topped with fresh herbs and dry sherry
8 cup / 12 bowl

HOUSE SALAD

Mixed baby greens with crisp cucumbers,
tomatoes, kalamata olives,
shaved red onion, toasted almonds,
and a red wine herb vinaigrette
8 side / 12 full

CAESAR SALAD

Romaine hearts with shaved asiago cheese, toasted
crostini, and our roasted garlic caesar dressing
8 side / 12 full

STRAWBERRY SALAD

Mixed baby greens with fresh strawberries,
red onion, smoked bacon, goat cheese,
and a strawberry-champagne vinaigrette
8 side / 12 full

APPLE & PECAN SALAD

Mixed baby greens with granny smith apples,
red grapes, creamy Danish bleu cheese,
roasted pecans, and balsamic vinaigrette
8 side / 12 full

*Please ask your server about
adding grilled chicken 7, fried
oysters 10, shrimp 8, or fresh
fish* 12 to your salad.*

Please, no more than 3 separate checks per table. Split plate charge- 5

***ITEMS CONTAIN INGREDIENTS THAT MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS - ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

entrées

All sides available for substitutions for an additional upcharge - prices may vary

12 OZ CERTIFIED ANGUS BEEF RIBEYE*

Flame grilled with buttermilk mashed potatoes, sauteed green beans and caramelized onions, wild mushroom cabernet bordelaise, roasted garlic and herb compound butter **43**

14 OZ BONE-IN DUROC PORK CHOP*

Flame grilled with Cajun-style tasso ham and roasted red bell pepper jambalaya, charred tomato sauce and scallions **30**

SHRIMP AND GRITS

An OBX tradition

Caramelized shrimp sauteed with Cajun-style tasso ham and fire roasted red peppers over creamy stone-ground cheese grits, charred tomato sauce, and pickled onions **28**

Lighter Fare portion **17**

FISH OF THE DAY*

Roasted red bliss potatoes, caramelized onions, crimini mushrooms and wilted baby spinach with white truffle cream sauce **30**

SEARED SHRIMP PASTA

Locals' Favorite!

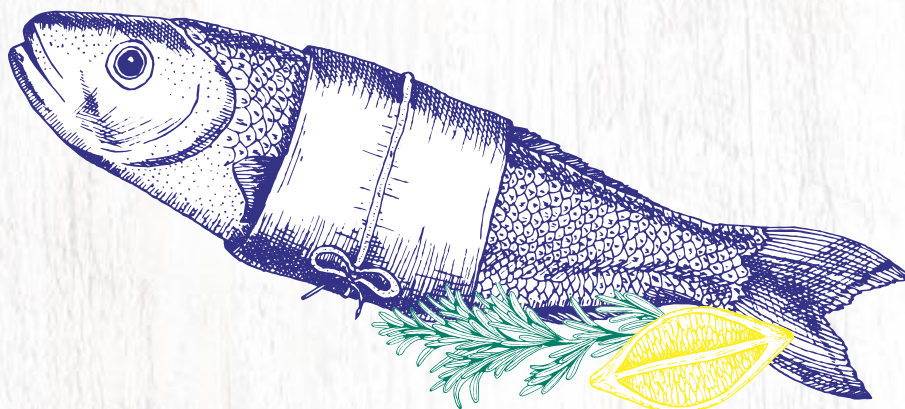
Sautéed shrimp, artichoke hearts, grape tomatoes, and baby spinach tossed with cavatappi pasta in lemon pesto beurre blanc topped with shaved asiago cheese served with grilled garlic baguette **28**

HOUSE AUTRY FRIED SHRIMP, OYSTERS OR FLOUNDER

Classic Outer Banks-style seafood served with seasoned fries, cole slaw, and Blue Water remoulade

Shrimp or Oysters **28**

Flounder ***Market Price**



lighter fare

BAJA FISH TACOS

Seasonal fish topped with cabbage, queso fresco, citrus sour cream, and pickled onions

Served with Spanish rice and beans **17**

Served fried, grilled or blackened

BLUE WATER BRISKET BURGER*

Flame grilled 6 oz. custom blend of beef chuck & brisket, topped with applewood smoked bacon, melted cheddar, grilled sweet onions, mixed greens, and tomato on a toasted brioche bun

Served with seasoned fries **17**

Also available as a grilled chicken breast sandwich

THE HUT BURGER

5 oz. seared custom blend of beef chuck & brisket with melted cheddar, mixed greens, tomato, and red onion on a buttered brioche bun

Served with seasoned fries **15**

Make it a double! **20**

CORN & BLACK BEAN BURGER

With mixed greens, melted provolone cheese, tomato, and citrus sour cream

on a toasted brioche bun

Served with seasoned fries **15**

WE'LL COOK YOUR CATCH!

You catch it, you clean it, we'll cook it! **8/18***

**Please bring your cleaned catch to us one hour prior to dining for your personalized dining experience. Pricing is subject to change based on the preparation time required.*

Please, no more than 3 separate checks per table. Split plate charge- 5

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kids

With the exception of the pasta, all items are served with a choice of seasoned fries, house-made potato chips, vegetable medley, or seasonal fruit. Ages 12 and under.

PASTA, PASTA, PASTA!

With a hearty tomato sauce
and Parmesan cheese 7

GRILLED CHEESE

A classic grilled cheese with cheddar 8

THE JUNIOR BURGER

Hand-pattied ground beef burger
with choice of cheddar or provolone cheese 10

JUNIOR FISH BASKET

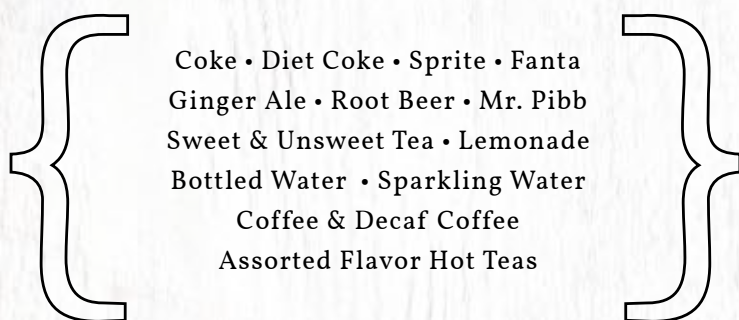
Fish of the day, choice of fried or seared 10

JUNIOR SHRIMP BASKET

Juicy, plump shrimp, choice of fried or seared
10



drinks



Coke • Diet Coke • Sprite • Fanta
Ginger Ale • Root Beer • Mr. Pibb
Sweet & Unsweet Tea • Lemonade
Bottled Water • Sparkling Water
Coffee & Decaf Coffee
Assorted Flavor Hot Teas

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a special event destination...



**BRIDAL LUNCHEONS
REHEARSAL DINNERS
FAMILY REUNIONS
BUSINESS MEETINGS
HOLIDAY PARTIES**

Let us host your event overlooking the beautiful marina of Pirate's Cove. Our staff will custom tailor your time here for the most enjoyable experience!

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