THE WORLD IS YOUR oyster THE oyster is our world



BlueWater Bue Rill LL L & raw bar





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

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

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 ailoi 14

CHORIQUESO PAPACHOS

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

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

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

entrées & handhelds

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

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 18

SHRIMP AND GRITS

An OBX tradtition

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 17

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

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 18 Flounder *Market Price

WE'LL COOK YOUR CATCH!

You catch it, you clean it, we'll cook it! 8/15*

*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.

NC BBQ

Dry rubbed and house smoked pulled pork and Eastern Carolina style sauce on a buttered brioche bun topped with coleslaw Served with seasoned fries 14

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

BLUE WATER CHEESESTEAK

Sliced Ribeye cooked with sweet onions, crimini mushrooms, and your choice of provolone, cheddar or white truffle cheese sauce
Served with seasoned fries 18

PRIME ROAST BEEF & SWISS

Shaved prime roast beef, mixed greens, tomato and red onion on toast with classic horseradish cream sauce

Served with seasoned fries 16

BUFFALO CHICKEN

Crispy fried chicken tossed in buffalo sauce topped with bleu cheese crumbles on a toasted brioche bun with mixed greens and tomato Served with seasoned fries 15

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

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

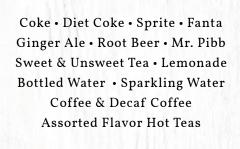
JUNIOR FISH BASKET

Fish of the day, choice of fried or seared 10

JUNIOR SHRIMP BASKET

Juicy, plump shrimp, choice of fried or seared **10**

drinks



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*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.

a special event destination...



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