

Dinner



Appetizers

Our extensive appetizer offerings showcase a wide variety of our fresh seafood selections and housemade signature sauces.

Tavern Shrimp Tender shrimp lightly breaded and deep-fried. Tossed in our creamy spicy sauce. 9.50

Lobster Bites Juicy lobster meat tossed in seasoned flour and fried golden brown, served with a sweet chili remoulade and mustard sauce. 11.95

Seared Tuna* Fresh tuna rolled in spices, pan seared and served rare with wasabi aioli. 11.95

Lobster Taco Sautéed lobster, spinach, pepper jack and cheddar cheeses wrapped in flour tortillas, served over housemade salsa. 11.50

Kobe Sliders Three tender American-style Kobe beef mini burgers on housemade buns with a kosher dill pickle and mustard sauce. 9.95

Southwest Egg Rolls Pulled chicken, black beans, corn, roasted red peppers, and pepper jack cheese. Served with a roasted jalapeño ranch dipping sauce. 8.95

Baked Brie* Brie cheese brushed with butter, topped with toasted almonds and baked till bubbly. Served with fresh fruit and bread. 9.75

Lobster and Jumbo Lump Crab Cake* Prepared Maryland-style and served with housemade tartar and mustard sauces 13.95

Coconut Shrimp Shrimp in flaked coconut and fried, giving it a crunchy sweet flavor. Served with our signature honey mustard sauce. 8.95

Garlic Fries 5.95

Fried Calamari Tender rings of calamari dusted in seasoned flour. Served with wasabi aioli and marinara. 8.95

Jumbo Shrimp Cocktail Jumbo peeled shrimp served with a caper cocktail sauce. 9.95

Blue Cheese Chips Fresh, housemade chips topped with blue cheese crumbles, scallions and smoked bacon. 8.95

Tuna Burger Sliders* Fresh Atlantic tuna tossed in a chili soy glaze with pickled ginger and sesame seeds, seared to medium and topped with wasabi mayonnaise and namasu. 8.95

Soups & Salads

Fresh, made in house Soups and Salads using only the finest ingredients.

Housemade dressings: blue cheese, miso vinaigrette, Caesar, roasted jalapeño ranch, hot bacon vinaigrette, balsamic vinaigrette

Crab and Roasted Corn Chowder A cream soup with a hint of sherry, crabmeat, green bell peppers, and diced potatoes. cup 3.95 bowl 4.95

Lobster Bisque Rich and creamy with a hint of sherry. cup 4.75 bowl 5.95

Sesame Chicken Salad* Breast of chicken coated in sesame seeds, sautéed, served over mixed greens with miso vinaigrette. 9.95

Seafood Cobb Salad Topped with seasoned shrimp, lump crabmeat, bacon, avocado, tomato, egg, cucumber, pepper jack and cheddar cheeses. Served with your choice of dressing. 12.95

Spinach Salad with Hazelnut Crusted Goat Cheese* With sun-dried cherries, spicy pecans, red peppers and sliced green apples topped with hazelnut crusted goat cheese. Tossed in a hot bacon vinaigrette. 12.95

Blackened Chicken Salad* Blackened chicken over mixed greens with tomato, cucumber, bacon, pepper jack and cheddar cheeses, candied pecans and roasted jalapeño ranch dressing. 10.95

House Salads

House Salad* Mixed greens topped with tomato, cucumber, bacon, pepper jack and cheddar cheeses with spicy candied pecans. Served with your choice of dressing. 4.75

Wedge Salad Crumbled blue cheese and bacon, dressed with blue cheese. 5.50

Caesar Salad With seasoned croutons, crisp romaine and a classic dressing. 4.25

Spinach Salad with Hazelnut Crusted Goat Cheese* With sun-dried cherries, spicy pecans, red peppers and sliced green apples topped with hazelnut crusted goat cheese. Tossed in a hot bacon vinaigrette. 6.75

Sides

Fries 2.50

Rice Pilaf 2.50

Fresh Vegetables 2.50

Tavern Slaw 2.50

Sweet Ginger Rice* 2.95

Grilled Asparagus with Béarnaise Sauce 2.95

Baked Potato 3.50

Mashed Potatoes 2.95

Liquids

Soft Drinks 2.35

Iced Tea 2.35

Arnold Palmer 3.50

Fresh Squeezed Lemonade 2.95

Fresh-Brewed Root Beer 2.95

Greyfriar's Estate Coffee 2.35

Greyfriar's Reserve Espresso 2.50

Cappuccino 3.50

Panna Spring Water 3.50/5.50

San Pellegrino Sparkling Water 3.50/5.50

*Don't Forget
Our Private Dining Area*

*for your next get-together. With space for
15 to 80 people, Bluewater will make
your party an occasion to remember!*

www.bluewaterchattanooga.com

An 18% gratuity will be added to parties of eight or more.

**These menu items may contain Peanuts, Pecans, Cashews, Almonds, Sunflower Seeds, Pine Nuts or Sesame Seeds.*

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

The Bluewater Story...

Inspired by our renowned seafood restaurants on the northeast coast of Florida, Bluewater brings our passion for the freshest fish possible to Chattanooga. Handpicked in Jacksonville, each fish selection is delivered fresh to Chattanooga.

Dinner

Bluewater Features

In addition to the freshest fish possible, the entire Bluewater menu features fresh, made in house sauces and a variety of side dishes.

- Grouper Picatta** Lightly dusted in seasoned flour, sautéed with a white wine, butter, lemon juice and caper sauce. Served with rice pilaf and fresh vegetables. 24.50
- Lobster Mac and Cheese** Lobster meat tossed in a creamy parmesan-havarti cheese sauce and sea shell pasta. 21.95
- Seafood Paella** Lobster meat, ahi tuna, shrimp, sautéed mussels, crawfish, and calamari simmered in a savory saffron court bouillon with steamed rice and orzo pasta. 23.95
- Miso Seared Sea Bass*** Topped with savory miso vinaigrette, black sesame seeds and crispy won tons. Served with ginger rice and fresh vegetables. 24.95
- Grilled Chilean Sea Bass** Grilled to perfection, brushed with butter served with rice and seasonal vegetables. 24.95
- Baked Mahi Mahi** With a sun-dried tomato pesto crust over basil infused olive oil, served with rice pilaf and fresh vegetables. 20.95

- Lobster and Jumbo Lump Crab Cakes** Prepared Maryland-style and served with housemade tartar and mustard sauces, jasmine rice and vegetables. 24.95
- Jerk Swordfish** Dredged in jerk seasoning then grilled, topped with housemade raspberry barbecue sauce, served with sweet ginger rice and fresh vegetables. 19.95
- Sesame Tuna*** Thick cut fresh Atlantic tuna steak dusted in sesame flour, sautéed and served medium rare over fried spinach with ginger remoulade and sweet ginger rice. 22.50
- Fish Tacos** Corn tortillas layered with blackened mahi topped with shredded lettuce, cheddar and pepper jack cheeses, pico de gallo and guacamole cream. Served with refried beans. 10.95
- Shrimp Tacos** Blackened shrimp topped with shredded lettuce, cheddar and pepper jack cheeses, pico de gallo and guacamole cream. Served in corn tortillas with refried beans. 10.95

Chef Specialties

Some of our chef's creative and popular presentations of the freshest fish and most succulent flavors available.

- Pistachio Crusted Mahi Mahi*** Topped with a Frangelico cream sauce, served with ginger rice and vegetables. 21.50
- Seared Tuna*** Fresh tuna rolled in spices, pan seared and served rare over wasabi aioli with sweet ginger rice and julienne vegetables. 22.95
- Cedar Plank Pecan Crusted Salmon*** Topped with a honey pecan crust and seared on a cedar plank, with a dill cream sauce, served with rice pilaf and fresh vegetables. 19.95
- Grouper Oscar** With lump crab topped with asparagus and béarnaise sauce, served with rice pilaf. 25.50

Market Fresh Fish ...your choice, your style....

Your choice of fresh fish, prepared to the style of your liking. Market Price.

Mahi Mahi, Chilean Sea Bass, Tuna, Salmon, Grouper, Swordfish

COOKED TO YOUR LIKING:

Salt and Pepper Grilled, Lemon Pepper Broiled,
Sautéed in Seasoned Flour, or Blackened.

Market fresh fish are served with your choice of
rice and fresh vegetables.

Steak

- 7 oz Filet** Grilled to your desired temperature and served with a baked potato and fresh vegetables. 24.95
- 12 oz Prime Sirloin** USDA prime sirloin with a baked potato and fresh vegetables. 21.50
- Filet Oscar** Our 7oz filet topped with lump crab, asparagus, and béarnaise sauce, served with garlic mashed potatoes 26.95
- Cajun Ribeye** 18oz grilled bone-in ribeye, rubbed with Cajun spices, served with a baked potato and fresh vegetables. 26.95
- Grilled New York Strip** 14oz New York strip served with a baked potato and fresh vegetables. 23.95
- Blue Cheese Crusted Filet** 7oz filet seared and topped with our blue cheese crust. Melted golden brown and served with a baked potato and fresh vegetables. 26.95

Chicken, Pastas & More

- Seafood Stuffed Chicken** Breaded chicken filled with shrimp, scallops, crabmeat, and julienne vegetables, served with a lobster sherry sauce, rice pilaf and fresh vegetables. 16.95
- Chicken Picatta** Lightly dusted in seasoned flour, sautéed with a white wine, butter, lemon juice and caper sauce. Served with rice pilaf and fresh vegetables. 14.95
- Parmesan Crusted Shrimp** Served over linguini with julienne vegetables in a roasted red pepper cream sauce. 14.95
- Seafood Stuffed Pasta Shells** Stuffed with seasoned shrimp, scallops, and lump crabmeat. Served over a lobster sherry sauce. 15.95
- Shrimp Pomodoro** Shrimp sautéed in saffron butter, tossed with fresh pomodoro sauce, linguini and goat cheese. Served with toasted charlic bread. 14.95

Sandwiches

All sandwiches are served with fries.

- Fried Grouper Sandwich** Fresh grouper fillet dusted in a cracked malt breading and served on a toasted roll with shredded lettuce, tomato and tartar sauce. 11.95
- Tuna Burger*** Fresh Atlantic tuna tossed in a chili soy glaze with pickled ginger and sesame seeds. Grilled to medium and served with wasabi mayonnaise, namasu, shredded lettuce and tomato. 11.95
- Lobster and Jumbo Lump Crab Cake Sandwich** Prepared Maryland-style with housemade tartar sauce. 15.95

Desserts

- White Chocolate Bread Pudding** Housemade sun-dried cherry bread pudding served warm over a rum butter sauce, topped with shaved white chocolate. 6.50
- Key Lime Pie** Sweet and tangy at the same time in a freshly baked tart shell. Served with whipped cream. 5.50
- Triple Chocolate Cake** White and dark cream cheese frostings between five layers of moist chocolate cake. Topped with chocolate fudge and white chocolate shavings and served with crème anglaise. 5.95

Specialty Cocktails 8.50

Mojito · BACARDI LIMÓN Rum, fresh mint, fresh squeezed lime juice
Pomegranate Mojito · BACARDI LIMÓN Rum, fresh pomegranate juice, mint, fresh squeezed lime juice
Mandarin Orange Mojito · BACARDI O Rum, Mandarin oranges, fresh mint, fresh squeezed orange and lime juices
Try any of our mojitos "skinny" for a lower-calorie option!

Ultimate Arnold Palmer · Grey Goose Vodka, Cointreau Orange Liqueur, fresh squeezed lemonade, fresh brewed tea

Housemade Bloody Mary · ABSOLUT PEPPAR Vodka, Housemade Bloody Mary mix

Firefly Fizz · Firefly Sweet Tea Vodka, fresh grapefruit juice, fresh squeezed orange and lime juices, Sprite

Grand Reposado Margarita · 1800 Reposado Tequila, Grand Marnier, fresh squeezed orange juice
*Topped with housemade agave nectar foam***

Patrón Margarita · Patrón Silver Tequila, Cointreau Orange Liqueur, fresh squeezed lime juice, served "up"

Agave Nectar Margarita · Sauza Hornitos Plata Tequila, Triple Sec, Courvoisier VS, fresh squeezed lime, lemon and orange juices, organic agave nectar
*Topped with housemade agave nectar foam***

**Contains pasteurized egg whites

Classics with a Twist 8.50

Tony Collins · Housemade Lemoncello, Miller's Gin, housemade sour mix, fresh squeezed lemon, topped with soda

Apricot Sidecar · Courvoisier VS, Triple Sec, fresh squeezed lemon juice, apricot preserves

Blood Orange Screwdriver · Organic blood orange juice, Prairie Organic Vodka, organic agave nectar

Martinis 8.50

Housemade Lemoncello Lemondrop · Housemade Lemoncello, Grey Goose Vodka, fresh squeezed lemonade

Blue Cheese Martini · Blue cheese stuffed olives, Effen Vodka, served shaken or stirred

Pomegranate Martini · Ketel One Citroen Vodka, fresh pomegranate juice, a squeeze of lemon

The Geisha · Sake-Infused Vodka, Lychee Liqueur, fresh cucumber, fresh squeezed lemonade

Dragon Berry Martini · BACARDI DRAGON BERRY (strawberry and dragon fruit-infused) Rum, fresh squeezed lemonade, strawberry puree and fresh mint

Cosmopolitan · Ketel One Citroen Vodka, Cointreau Orange Liqueur, cranberry juice, fresh squeezed lime juice

Georgia Peach Martini · ABSOLUT APEACH Vodka, Grand Marnier, cranberry juice, fresh squeezed orange juice

X-Rated Flirtini · X-Rated Fusion Liqueur, Cointreau Orange Liqueur, cranberry juice, fresh squeezed lime juice, topped with Champagne

Fresh Brewed Beer 4.50

Handcrafted at Big River Grille & Brewing Works

Light Lager · Light in color and body, a true American lager

Vienna Lager · Auburn, medium-bodied, clean crisp finish

Brown Ale · Light brown, medium-bodied, subtle sweet finish

Pilsner · Light golden, highly hopped, crisp full flavor

Pale Ale · Golden color, medium-bodied, flavorful finish

Bottled Beers

Heineken · 4.75

Budweiser · 3.75

Bud Light · 3.75

Miller Lite · 3.75

Michelob Ultra · 3.75

Wines

Sparkling

	GL	BT
Lunetta Prosecco , Trentino	6.50	24.00
Coppola Sofia , Blanc De Blanc, California	8.50	32.00
"J" Cuvee 20 Sparkling , Sonoma		58.00
Veuve Clicquot Yellow Label		80.00

Lighter White Wines

Beringer , White Zinfandel, California	5.75	21.00
Rudi Wiest Rhine , Riesling, California	8.00	30.00
Covey Run , Riesling, Washington	6.75	25.00
Folie a Deux "Menage a Trois" White Blend , California	7.50	28.00
Teruzzi & Puthod "Rondolino" Vernaccia , Tuscany		35.00
Conundrum , California		54.00

Other Whites

Ecco Domani , Pinot Grigio, Italy	6.75	25.00
MacMurray Ranch , Pinot Gris, Sonoma	9.00	34.00
Banfi San Angelo , Pinot Grigio, Tuscany		36.00
Maso Canali , Pinot Grigio, Trentino	9.50	36.00
Santa Margherita , Pinot Grigio, Italy		58.00
Veramonte , Sauvignon Blanc, Chile	6.50	24.00
Matua Valley , Sauvignon Blanc, New Zealand	8.50	32.00
Cakebread Cellars , Sauvignon Blanc, Napa		59.00

Chardonnay

Clos du Bois , North Coast	8.00	30.00
Yalumba "Y" Series Unwooded , South Australia	8.75	32.00
McWilliams , SE Australia	6.25	23.00
Sterling Vintner's Collection , California	9.00	34.00
Sonoma-Cutrer , Russian River	11.00	42.00
La Crema , Sonoma		46.00
Cakebread Cellars , Napa Valley		65.00
Ferrari Carano , Sonoma	13.50	52.00
Stag's Leap Winery , Napa Valley		60.00
Grgich Hills , Napa Valley		75.00

Pinot Noir

Smoking Loon , Sonoma Coast	7.50	28.00
Blackstone , Sonoma	8.50	32.00
Adelsheim , Oregon		57.00
La Crema , Sonoma Coast	12.00	46.00
Etude , Pinot Noir, Carneros		68.00

Other Reds

Penfold's Koonunga Hill , Shiraz, S Australia	7.25	27.00
Padrillos Malbec , Mendoza, Argentina	9.00	35.00
Gnarly Head , Zinfandel, California	7.75	29.00
Bodega Catena Zapata , Malbec, Argentina		49.00
Layer Cake , Shiraz, Barossa Valley	10.00	38.00
Cline "Cashmere" , Red Blend, California		47.00
Rosenblum Zinfandel , Contra Costa County		50.00
Stag's Leap Winery , Petite Syrah, Napa Valley		68.00

Merlot

Cellar #8 , California	7.75	29.00
Chateau St. Michelle , Washington	9.50	34.00
Mirassou , California	6.75	25.00
Franciscan , Oakville Estate		46.00
Havens , Nappa Valley		54.00

Cabernet Sauvignon

Three Blind Moose , California	6.75	25.00
Darby & Joan , South Australia	8.00	30.00
Clos du Bois , Sonoma	10.00	38.00
Louis M. Martini , Sonoma	9.00	34.00
Simi , Alexander Valley		50.00
Beringer Knights Valley Cabernet , Sonoma		54.00
Cakebread Cellars , Napa Valley		115.00
Joseph Phelps , Napa Valley		95.00
Robert Mondavi , Oakville		80.00
Stag's Leap Winery , Napa Valley		78.00
Silver Oak , Napa Valley		140.00