



SHAREABLES

- charcuterie + cheese | salty, cured, crispy, sweet, savory | 20
- grilled andouille | fontanini sausage, whole grain mustard, house sauerkraut + pickles | 11
- roasted florets | chili garlic spiced broccoli + cauliflower, flake sea salt | 8
- puget sound clams | bacon, garlic, butter, white wine, parsley, fennel | 14
- chermoula lamb | hand-formed meatballs, chopped mushrooms, chimichurri, paprika | 16

MAIN FARE

- marina greens | apple, candied walnuts, pecorino romano, fennel, dried cranberries, shallot vinaigrette | 12
- milltown caesar | natural chicken, shredded kale + romaine, crispy capers, anchovy dressing* | 16
- blackened cod tacos | pineapple cucumber pico, avocado crema*, cabbage slaw, corn tortillas | 15
- steak + fingerlings | wagyu top sirloin, juniper, rosemary + black pepper rubbed, flake sea salt, chimichurri | 28
- sunburst salmon | wild-caught fillet, sweet pepper marmalade, quinoa salad w/ kale, chickpeas + roasted corn | 22

SIDES

- bacon | 5
- alaskan salmon | 9
- natural chicken breast | 7
- marina greens | 7
- classic caesar | 6
- daily soup | 5

CHEF'S BOARD

enjoy special seasonal entrées from our kitchen team

SWEETS

treat yourself to delicious desserts from our pastry chef

* consuming raw or undercooked foods may increase your risk of food born illness

GLUTEN FREE MENU

Bluewater is proud to work with local purveyors, sourcing natural, organic + fresh ingredients.
 ...
 Every dish and cocktail is made from scratch with a tremendous amount of passion and care.
 ...
 We appreciate your patience as we craft.