



LUNCH SPECIALS

11 - 3 tuesday - sunday

all sandwiches are served with cup of daily soup, marina greens or upgrade to alaskan chowder for 2

artisan grilled cheese	three-cheese blend, tomato, balsamic on herb butter grilled bread 11
garden sandwich	mushroom tapenade, cucumber, roasted red pepper, marinated kale, goat cheese spread 12
distiller's club	salmon or chicken, bacon, pesto, greens, avocado on brioche 15
chef's special	fresh ingredients on warm artisan bread, always a treat 14

HAPPY HOUR

2 - 5 tuesday - friday

RATIONS

bread + butter	half loaf ciabatta bread, sea salt herb butter 5
cup of alaskan chowder	hickory-smoked coho, cayenne roux, rustic vegetables 5
artisan grilled cheese	three-cheese blend, tomato, balsamic on herb butter grilled bread 5
side marina greens	apple, candied walnuts, pecorino, fennel, dried cranberries, vinaigrette 6
snack mac	smaller version of our popular rustic mac + cheese 6
single salmon croquette	pan-seared, chili garlic, ginger, orange sesame glaze, scallion 6
single cod taco	blackened, pineapple cucumber pico, avocado crema*, corn/flour tortilla 6
cheese plate	cheeses, fruit, crostinis, marcona almonds 8
puget sound clams	bacon, garlic, butter, white wine, parsley, fennel 10

LIBATIONS

menu cocktails	bluewater classics + signatures 2 off
thor's hammer	shot of bluewater akvavit, shaken cold 4
bluewater + soda	house infused vodka, soda water, citrus 6
garden tonic	halcyon gin, cucumber, mint, kina tonic 6
test flight	choose three house-infused vodkas 8
beer + wine	draft beer + wine by the glass 1 off
bottled wine	estate wine selection 8 off

LOCAL
SUSTAINABLE
FRESH

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.