



MENU

BLUE WATER BISTRO

appetizers

BRUSCHETTA GF V

Fresh Bruschetta made with artichokes, olives, onion and tomatoes 10

SPINACH DIP GF V

Spinach, grilled artichokes, roasted tomatoes, sour cream, cream cheese, smoked gouda, mozzarella, parmesan, smoked provolone, american, munster and cheddar cheese 10

BLUE WATER FLAMING CHEESE V

★
Thick sliced muenster cheese breaded in house with parmesan panko and pan fried. Served gooey and bubbly, flamed tableside with Crown Royal 12

JUMBO HOT WINGS

Wings with either franks buffalo sauce or plain. Served with your choice of our house made ranch, blue cheese or BBQ sauce 8 15

DRUNKEN MUSHROOMS ★

Fresh shitake, cremini, portabella, white beach, brown beach, maitake, trumpet and button mushroom; marinated in marsala, burgundy, whiskey and herbs finished with shetler's butter 10

SHRIMP SCAMPI GF

6 Large gulf shrimp sauteed with garlic, shallots and white wine. Finished with shetler's butter and a touch of sleeping bear star thistle honey 12

fresh greens

BEET SALAD V VG

Fresh mixed greens topped with delicious house pickled golden and red beets, crumbled feta, marcona almonds, house-made pomegranate sumac vinaigrette 7 14

CAPRESE V

Heirloom tomato medley tossed with house basil pine-nut pesto, fresh mozzarella balls, topped with shaved parmesan, romano, asiago cheese, house balsamic glaze and pine-nuts 7 14

CAESAR

Heart of romaine lettuce tossed with house caesar dressing, topped with shaved parmesan, romano, asiago cheese, croutons and anchovies upon request 7 14

HOUSE

Fresh mixed greens, julienne red onion, multicolor bell peppers, fresh mozzarella balls, heirloom tomatoes and bacon. Served with Nichole's famous homemade ranch 7 14

ANTIPASTO

Fresh mixed greens, salami, pepperoni, house smoked ham, fresh mozzarella balls, olive medley, heirloom tomatoes and banana peppers. Served with house white balsamic Italian dressing 7 14

WEDGE

Crisp baby iceberg lettuce topped with bacon, blue cheese crumbles, heirloom tomatoes, green onion and house blue cheese dressing 7 14

GREEK

Fresh chopped heart of romaine topped with bell peppers, red onion, whole pepperoncini, crumbled feta, heirloom cherry tomato, kalamata olives, house made red and golden beets and greek dressing 7 14

add-ons

FOUR SAUTÉED GULF SHRIMP

7

4OZ PRIME SIRLOIN STEAK TIPS

7

ALL-NATURAL GRILLED CHICKEN

5

BACON

4

EXTRA CHEESE

1

SAUTÉED ONIONS

1

SAUTÉED MUSHROOMS

1

CATCH OF THE DAY

Any catch of the day served over salad at the price of the special

SOUPS

Tomato Basil or the soup of the day. Please ask your server 4 6

house made dressings

BLUE CHEESE GF

NICHOLE'S FAMOUS RANCH GF

ITALIAN VINAIGRETTE GF V VG

DARK BALSAMIC VINAIGRETTE
GF V VG

GREEK GF V VG

POMEGRANATE SUMAC
VINAIGRETTE GF V VG

CAESAR

entrees

PASTA WITH HOUSE SAUCE

Your choice of pasta; Cavatappi, Fettuccini or Spaghetti
Your choice of sauce; Marinara, Meat, Alfredo or Pesto 14
Substitute zoodles \$5

CHICKEN PARMESAN

5oz allO natural chicken breast brined and breaded in house parmesan crumb, pan fried and baked with house marinara and smoked provolone. Served over spaghetti, topped with shaved parmesan, romano and asiago mix 18

LASAGNA ★

Layered high with ground beef and pork sausage, herbed ricotta, house tomato sauce, 6 cheese blend and topped with parmesan, romano and asiago blend 15

STEAK GORGONZOLA

8oz of Prime sirloin beef tips pan seared served with house alfredo, gorgonzola crumbles over fettucine noodles 25

BLUEWATER TRIO ★

Half portion of the house lasagna, chicken parmesan and fettucine alfredo 18
Extra portion of Lasagna or Chicken Parmesan \$5

LOBSTER MAC ★

6oz of lobster, bacon, scallions, 6 cheese blend, tossed with cavatappi, homemade alfredo sauce with a hidden layer of cheddar cheese topped with garlic bread crumbs and more cheese 20

LOBSTER GRILLED CHEESE ★

Buttery seasoned lobster layered with house 6 cheese blend sandwiched between fluffy Hawaii brioche, served with house tomato basil 18

CAPRESE PASTA v

Cavatappi noodles tossed with house basil pine-nut pesto, fresh herloom tomatoes, mozzarella balls topped with shaved parmesan, Romano and asiago, house balsamic glaze and pine-nuts 18

PAD THAI GF v VG

Fresh julienned vegetables sauteed with garlic, ginger, tossed with rice noodles and your choice of sauce (Peanut, Plum or Asian Glaze) topped with roasted peanuts, cilantro and sesame seeds 14

MARSALA

Cremini, shitake, portabella, button, maitake, trumpet, white and brown beach mushrooms sauteed with garlic, shallots, onions with a roux thickened chicken and beef stock. Chicken served over spaghetti and Short rib served over fettucine Chicken 19 Short Rib 22

SHRIMP SCAMPI

6 Gulf shrimp sauteed with garlic, shallots, white wine, finished with Shetler's butter and a touch of sleeping bear star thistle honey; served over house made zucchini, yellow squash and rainbow carrot vegetable noodle topped with shaved parmesan, Romano and asiago 24

add-ons

BACON

5

ALL-NATURAL GRILLED CHICKEN

6

8OZ PRIME SIRLOIN TIPS

8

6 SAUTEED GULF SHRIMP

8

6OZ LOBSTER PIECES

8

EXTRA STARCH OR VEGETABLE

5

SUBSTITUTE FOR VEGETABLE PASTA

5

SAUTEED MUSHROOMS

1

SAUTEED ONIONS

1

EXTRA SAUCE

1

EXTRA CHEESE

1

EXTRA PIECE OF GARLIC BREAD

1

house made sauces

MARINARA GF v VG

MEAT SAUCE GF

ALFREDO

MARSALA

TARTAR v GF

STEAK SAUCE

PESTO GF v

PEANUT SAUCE

PLUM SAUCE GF v VG

ASAIN SAUCE GF

BBQ SAUCE