

**MAKE ONLINE RESERVATIONS
OR EMAIL THIS MENU AT: YOURRC.COM**

**665 North Harbor Drive, Redondo Beach, CA 90277
Phone: (310) 318-3474**

Visit Us at: Newport Beach, "The District" in Tustin,
Phoenix and The Honda Center in Anaheim



SEAFOOD RESTAURANT

Lunch Menu

APPETIZERS

Calamari Fritti 9.95
We searched the world to find the most tender Calamari. It's the BEST!

Maryland Style Crabcakes 12.95
Red Rock Crab pan sauteed until golden brown

Panko Parmesan Artichoke 9.95

Steamed then baked w/ butter, garlic & parmesan

Baked Crab Dip 9.75

Baked with jack and cream cheese, diced artichoke, a hint of jalapeno and served with tortilla chips

Coconut Prawns 9.50

Coconut crusted wild prawns served with homemade sweet mango chili dipping sauce

Salt & Pepper Shrimp 8.95

Shell-on crispy fried with scallions, ginger & garlic

Shrimp Scampi 12.75

Made with brandy, sherry and garlic butter

"Delaney's" Shrimp or Scallops 10.95

Baked in garlic butter and a secret sauce

Fried Smelt 9.95

Whole smelt, dredged in seasoned flour and fried. Seasoned with oregano, lemon and sea salt

SOUPS & CHOWDERS

All of our soups are made from scratch

Clam Chowder cup 4.95 bowl 5.95
New England or Manhattan

Lobster Bisque cup 5.95 bowl 7.50

Finished with sherry, brandy and cream

Seafood Stew 13.95

Spicy broth with fish, shrimp & veggies

BLUEWATER CLASSICS

Served with french fries and fresh coleslaw

Beer Battered Fish & Chips 12.95

A house specialty!

Panko Fried Shrimp 15.75

Hand breaded jumbo shrimp

Calamari Steak 13.95

Panko breaded and sautéed

Fisherman's Platter 17.95

A New England classic - Trio of panko shrimp, scallops and beer-battered fish

Ipswich Fried Clams 22.50

An East coast classic with bellies!

On the Halfshell

Half Dozen per order

Hammersley (WA) 11.50

Pickering Pearl (Petite) (WA) 11.50

Cherrystone Clams (RI) 10.50

Chilled Seafood Cocktails

Jumbo prawns 11.50

Red Rock Crab 12.75

Mexican Style Shrimp Cocktail 9.50

Oyster Shot 2.75

Shucked to order and served in a martini glass

~with Mazama Peppar Vodka 4.75

Oysters Rockefeller 9.95

Four oysters baked in the shell with creamed spinach & topped with romano cheese melted to a bubbling golden brown.

Clams Casino 10.75

Six clams baked w/panko, butter, garlic & red pepper

Sashimi 12.75

Choose Ahi Tuna, Hamachi (yellowtail) or Salmon

Seared Ahi Tuna 12.75

Loin cut of "ichiban" number one ahi tuna

SALADS

Dressing are made in-house with zero trans fats

Mixed Green Salad 5.75

Our lettuce mix w/ tomato, croutons, red onion

The Wedge 6.75

Chilled iceberg, blue cheese dressing, & crumbles tomato, red onion add Bacon \$1.00 Bay Shrimp \$5

Roast Beet & Goat Cheese Salad 8.95

Arugula, Spinach, Walnuts & Walnut oil Vinaigrette

Heirloom Tomatoes & Burrata 9.75

Basil, aged balsamic, olive oil & burrata cheese

Arugula & Crab Salad 9.50

Atlantic red rock crab, avocado, arugula (rocket) in a fresh vinaigrette

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Caesar Salad 6.75

House made dressing, hearts of romaine, a touch of anchovy paste and fresh romano cheese

Caesar w/ chicken \$12.75 or ahi tuna \$14.50

San Francisco Seafood Louie

Lettuce, tomato, english cucumber, egg, avocado

Bay shrimp Small 10.75 Regular 11.95

Red Rock Crab 14.75 16.95

Combo Shrimp & Crab 13.25 15.75

Grilled Prawn Salad 13.95

Grilled prawns, field greens, firey citrus salsa, jicama, oranges, pink grapefruit & a sweet tangy vinaigrette

Chicken Chopped Salad 13.75

Romaine, avocado, tomato, red onion, goat cheese, toasted pumpkin seed w/ avocado champagne vinaigrette

Chinese Chicken Salad 12.75

Cabbage, lettuce, sesame dressing, crispy wontons, mandarin oranges, grilled chicken and Asian pear

Mediterranean Ahi Tuna Salad 14.50

OYSTER BAR

Sashimi Trio 17.95

Trio of ahi tuna, hamachi and salmon served with wasabi, soy and pickled ginger

Shrimp Ceviche Lettuce Wraps 8.95

Shrimp ceviche with iceberg cups & ponzu sauce

Steamer Pot of Manila Clams 15.25

Our manila clams are grown for us and are steamed in white wine, garlic and butter

Combo Pot of Mussels & Clams 14.50

Our manila clams are grown for us and are steamed in white wine, garlic and butter

Pan Fried Hama Hama Oysters 8.50

Three panko breaded oysters with tartar and lemon

"Sea Bon-Bon" Sashimi Scallops 11.50

Raw scallops, Ponzu, wasabi cream, masago

Ahi Poki Wonton Tower 10.95

Loin cut, soy marinated and served rare aioli, ponzu, seaweed salad, and "tobbikko"

Smoked Albacore & Salmon 9.50

Fresh Albacore & Salmon smoked with alder & oak wood and served with capers, tomato slices, red onion and toasted baguettes

DAILY FRESH FISH

All our fish is hand cut on premise daily to meet our standards of quality and freshness. Simply grilled, our fish falls into three categories

delicate • large flake/firm • steak texture

Served with two sides: Tomato, Vegetables, spinach, fries, mashed or red potato, seven grain rice mix or cole slaw

Tilapia, Costa Rica, (sauteed) 12.75

Catfish, Mississippi 12.95

Red Snapper, Local 13.50

Mahi Mahi, Pacific 14.90

Eureka Sanddabs, Sauteed 13.80

Opah, Catalina 14.95

Rainbow Trout, Idaho 15.25

Petrale Sole, WA (Sauteed) 16.25

Barramundi Seabass, Aust. 16.85

King Salmon, BC 18.75

Ahi Tuna, Fiji 22.50

Catalina Swordfish, Harpooned 22.95

Halibut, Alaska 24.95

Shrimp & Scallop Skewer 16.50

Seasonal Specials Harpooned Catalina Swordfish

Locally harpooned by our fishing boat "Piilikia" served blackened with stone fruit salsa, roasted veggies and potatoes.

23.95

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SEAFOOD RESTAURANT

Lunch Menu

SEAFOOD SPECIALTIES

Lemon Pepper Mahi	16.90
Served w/ Chili Cilantro Hollandaise	
Blackened King Salmon	20.95
Marinated and served w/ a Citrus beurre blanc	
Crispy Crusted Tilapia	14.75
Dijon and Panko crust Topped with Papaya Salsa	
Tempura Yam Crusted Halibut	25.50
Lightly tempura battered served with glass noodle salad of thai basil & mint & sweet chili glaze	
Seared Jumbo Sea Scallops	19.75
On a bed of sauteed spinach, mushrooms, sherry and roasted shallot beurre blanc	
Capellini Pomodoro & Shrimp	16.50
With olive oil, fresh basil, tomatoes and garlic	
Cioppino-San Francisco Style	16.95
Shrimp, scallops, fish, clams, mussels and crab in a hearty red wine marinara with garlic bread	

Farfalle Pasta Shrimp & Scallops	18.50
Bowtie pasta, porcini mushroom cream	
Linguini Vongole	16.50
Clams in the shell, wine, garlic and olive oil	
Premium Shellfish	
Australian Lobster Tail	37.75
8 ounce tail broiled to perfection	
Alaskan King Crab	39.95
1.25 Lb. with drawn butter	

MEAT & POULTRY

Chicken & Steak	
Free-Range Chicken	16.75
Herb Crusted with a thyme pan reduction	
Rib Eye Steak 14 oz.	23.95
Hand cut angus beef	

Contact us at (949)-675-FISH (3474) or info@bluewatergrill.com

LUNCH FARE

BETWEEN the BREAD

Ahi Tuna Copia Burger	14.50
Capers, eggplant, arugula, tomato, gruyere & blue cheese	
Angus Burger w/Cheese	9.95
Bluewater Burger - Blue & gruyere cheese, caramelized onion & bacon compote	10.95
Panko Calamari Burger	9.95
Baby greens and tomato.	
Southwestern Chicken Sandwich	10.95
with avocado and melted jack cheese	
Grilled Swordfish Tacos	11.50
Seared Ahi Tuna Tacos	12.50
Warm flour tortillas, fresh avocado, jack cheese	
"Baja" Style Fish Tacos	10.95
Albacore Tuna Melt	9.95
Crab Melt with Avocado	14.75
Grilled Mahi Mahi Sandwich	11.95
Maine Lobster Roll	16.95
Lobster salad on a grilled bun with lettuce	

SUNDAY BRUNCH

Bluewater Grill features our regular full Lunch Menu and a Brunch Menu that features eggs, pancakes, seafood crepes and more. This is not a buffet but we do feature great Bloody Mary's, Mimosas and Champagne by the glass or bottle. Prices from \$5 to \$14.95.

Brunch Fare

Eggs Benedict	Buttermilk Pancakes
Vegetarian Benedict	Seafood Crepes
Crabcake Benedict	Cinnamon French Toast
Smoked Salmon Benedict	Pancake Combo
Bluewater Omelette	Lox & Bagels with Cream Cheese, Capers, Onion and Tomato
Classic Omelette	
Crab Florentine Omelette	Kids Breakfast (Eggs, Toast, Bacon or Sausage)
Eggs Any Style	

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Dinner Menu

Prices and Availability vary by season

APPETIZERS

Chilled Seafood Cocktails

Jumbo Prawns 11.50
Atlantic Red Crab 12.75

Salt & Pepper Shrimp 8.95
Shell on shrimp flash fried with garlic and ginger
Traditionally eaten whole!

Smoked Fish 9.50
Fresh Albacore & Salmon smoked with alder & oak

Crabcakes 12.95
Atlantic red crab pan sauteed until golden brown,
served with cajun remoulade

Calamari Fritti 9.95
We only use the finest, Point Judith, Rhode Island
Calamari.

Baked Crab & Artichoke Dip 9.75
Baked with artichoke hearts, a hint of
jalapeno and served with tortilla chips

Pecan Prawns 9.50
Beer battered Mexican prawns served with
a house made pecan chili sauce

Tenderloin Tease 10.75
Tender cuts of beef pan seared with salt & pepper
served with horseradish sauce and garlic toast

SOUPS & CHOWDERS

All of our soups are made from scratch

Clam Chowder cup 4.95 bowl 5.95
New England or Manhattan

Lobster Bisque cup 5.95 bowl 7.50
Finished with sherry, brandy and cream

BLUEWATER CLASSICS

Served with french fries and fresh coleslaw

Beer Battered Fish & Chips 15.50
A house specialty!

Panko Fried Shrimp 17.75
Hand breaded shrimp

Calamari Steak 14.95
Panko breaded and sauteed

Fisherman's Platter 19.95
A New England classic - Trio of panko shrimp,
scallops and beer-battered fish

Ipswich Fried Clams N/A
An East coast classic with bellies!

On the Halfshell

Half Dozen per order

Hammersly Cove (WA) 11.50
Blue Point (NY) 11.50
Fanny Bay (WA) 11.50
Pickering Pearl (WA) 12.50
Cherrystone Clams (RI) 10.50

Oyster Shot 2.75
Shucked to order and served in a martini glass
~with Absolut Peppar Vodka 4.75

Oysters Rockefeller 9.95
Served baked in the half shell with cream spinach,
bacon and romano chesse

Steamer Pot of Manila Clams 15.25
Our manila clams are grown for us and are
steamed in white wine, garlic and butter

Fruits de Mer Tower 39.95
A chilled platter of six raw oysters, four cherrystone
clams on the half shell, four ponzu sashimi sea
scallops, four chilled wild prawns and a half pound
of Alaskan King crab legs

SALADS

Dressings are made in-house with zero trans fats

Mixed Green Salad 5.75
Our five lettuce mix with chopped tomatoes,
croutons, red onions and your choice of dressing

The Wedge 6.75
Chilled iceberg, bleu cheese dressing, tomatoes,
and red onions, topped with bleu cheese crumbles

Arugula & Crab Salad 8.95
Atlantic Red crab, avocado, arugula (rocket),
with a vinaigrette

Caesar Salad 6.75
Hearts of Romaine lettuce, housemade caesar
dressing with a touch of anchovy and fresh
Romano cheese

add chicken, calamari \$7, ahi tuna or salmon \$9

San Francisco Seafood Louie
Our five lettuce mix with fresh avocado, chopped
tomatoes, english cucumber and hard boiled
egg with Louie dressing

Bay Shrimp 12.75
Atlantic red Crab 15.95

Chopped Chicken Salad 13.95
Free range chicken breast, crispy Romaine lettuce
avocados, red onions, baby tomatoes, goat cheese,
and toasted pepitas with avocado vinaigrette

Mediterranean Ahi Tuna Salad 15.25
Hearts of Romaine lettuce, cucumbers, kalamata
olives, marinated red onions, tomatoes, and feta
cheese with Italian vinaigrette

Grilled Prawn Salad 14.95
Our five lettuce mix with firey citrus salsa, jicama,
Ruby Red grapefruit, and red onions with
sweet chilli vinaigrette

OYSTER BAR

Thai Black Mussels 8.95
Simmered in a coconut milk and Thai green
curry sauce

A.J.'s Ahi Poke 10.95
Seared rare ahi tuna, marinated in chili and sesame
oil with avocado, cherry tomatoes and cucumber

Sashimi of Ahi Tuna 12.75
Thinly sliced and served with wasabi & pickled ginger

Seared "Ichiban" of Ahi Tuna 12.75
Thinly sliced, soy marinated and seared rare,
served with wasabi & pickled ginger

Ponzu Sashimi Sea Scallops 11.50
Sea scallops in the shell topped with wasabi
aioli and seaweed salad

Sashimi Trio 17.95
Trio of ahi, hamachi and salmon served with
wasabi, soy and pickled ginger

Shrimp Ceviche Lettuce Wraps 8.95
Chopped marinated shrimp and vegetables
served with lettuce leaves and ponzu sauce

DAILY FRESH FISH

All our fish is hand cut on premise daily to
meet our standards of quality and freshness.

Blackend or Bronzed \$1.00, Cajun or Teriyaki \$.50,

Panko Fried or Poached no charge

**Served with a choice of two sides:
Fresh vegetables, cole slaw, spinach,
rice, fries, mashed potatoes or 5 grain mix**

Catfish, Mississippi 13.95
Opah, Catalina 15.50
Atlantic Salmon, B.C. 18.95
Red Snapper, Local 15.50
Rainbow Trout, Idaho 15.95
Barramundi Sea Bass, Australia 19.80
King Salmon, Alaska 22.95
Ahi Tuna, Fiji 22.95
Halibut, Alaska 26.50
Mahi Mahi, Pacific 16.50
Eureka Sanddabs Sauteed 16.25

"Seasonal Specials"
**Fresh Harpooned Local
Swordfish**
Choice of two sides
\$24.95
**Caught off Catalina on King Harbor's
"Patricia J" by Captain Kent Jacobs**

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BLUEWATER SPECIALTIES

Crispy Crusted Tilapia 16.75
Golden Tilapia panko dijon crusted topped with papaya salsa

Citrus Barramundi 22.95
Grilled Sea Bass with a citrus thyme reduction, served over mashed potatoes & grilled summer vegetables

Yam Crusted Halibut 27.95
Lightly tempura battered, topped with a sweet chili glaze, served with Thai basil & mint glass noodle salad

Blackend Swordfish 25.95
Lightly blackend & topped with a tropical fruit salsa, oven roasted potatoes and grilled vegetables

Cedar Plank King Salmon 24.95
Served with a sake, soy & molasses glaze with ruby red grapefruit, mint & Valencia orange beurre blanc

Seafood Paella Valencia 19.95
Spanish rice, Manila clams, green & black mussels, shrimp, chicken, Spanish chorizo sausage, green peas, with saffron, garlic, & olive oil

Blackened Opah 16.50
Served over "sticky" rice with an orange barbeque sauce with zucchini hashbrowns

San Francisco Style Cioppino 22.75
Our signature dish made with shrimp, scallops, clams, mussels, crab and fish in a marinara sauce

Seared Jumbo Sea Scallops 23.50
Served with fresh sauteed spinach, and mushrooms in a roasted shallot beurre blanc

Penne with Shrimp & Scallops 17.50
Pasta tubes tossed with mushrooms in a light pesto cream sauce

Linguini Vongole 16.50
Fresh Manila clams in the shell, white wine, garlic and olive oil

~PREMIUM SHELLFISH~

Brazilian Rock Lobster Tail 37.75
8 ounce tail broiled to perfection

Alaskan King Crab 36.95
1.25 Lb. with drawn butter

Maine Lobster 26.95
1.25 Lb. with drawn butter

FROM the GRILL

Angus Cheeseburger 11.95
Served with cheddar cheese, louie dressing, lettuce, tomato, red onion and pickles.

Bleuwater Angus Burger 12.50
Topped with bleu & gruyere cheese, applewood bacon compote and caramelized onions

Free-Range Chicken 16.75
Herb marinated with a thyme beurre blanc
Choice of two sides

Rib Eye Steak 27.50
14 oz. hand cut "Choice Angus" beef
Choice of two sides

Prime Rib (Fri. & Sat. only) 20.95
10 oz. slow roasted "Chicago Stockyards" beef
Choice of two sides

Center Cut Angus Filet 29.50
Hand cut angus beef with a green peppercorn, grain mustard demi glaze, baby carrots and mash

Wines by the Glass

WHITE VARIETALS

Pinot Grigio, Salmon Creek, Ca. '09 6.50
Pinot Grigio, Stella, Italy, '08 7.50
Pinot Gris, Acrobat, Oregon, '09 7.75
Torrantes, Crios, Argentina, '09 8.00
Riesling, Pacific Rim, Washington, '09 6.50
White Zinfandel, Salmon Creek, California, '09 6.50

SAUVIGNON BLANC

Bravante, North Coast, '08 7.25
Guenoc, Lake County, '08 7.50
Oyster Bay, New Zealand, '09 8.25
Ferrari Carano, Sonoma, '09 9.00

CHARDONNAY

Salmon Creek, California, '09 6.50
Round Hill, California, '09 7.00
Columbia Crest, Washington, '08 7.50
William Hill, Central Coast, '08 8.00
Toad Hollow, "Unoaked", Mendocino '08 8.75
Rodney Strong, "Chalk Hill", Sonoma, '08 9.75
Sonoma Cutrer, Russian River, '08 12.50

RED VARIETALS

Zinfandel, 7 Deadly Zins, Old Vine, Lodi, '07 9.50
Syrah, Benziger, North Coast, '06 9.00

PINOT NOIR

Salmon Creek, California, '08 6.50
Castle Rock, Central Coast, '08 8.50
Greg Norman, Santa Barbara, '08 9.50

MERLOT

Salmon Creek, California, '08 6.50
Toad Hollow, Reserve, Russian River, '05 7.50
Murphy-Goode, Alexander Valley, '07 8.75

CABERNET

Salmon Creek, California, '09 6.50
Five Rivers, Central Coast, '07 7.50
Liberty School, Paso Robles, '07 8.50
Avalon, Napa, '07 10.50

BUBBLY

Brut, Domaine Ste. Michelle, Washington, NV 7.50
Piper Sonoma, Sonoma, NV 9.50

Bluewater Grill Sushi Bar

PUPUS

VEGETABLE CROQUETTE 4

PANKO CRUSTED MASHED POTATO
SERVED WITH JAPANESE BBQ SAUCE
AND GREEN ONION

SHISHITO PEPPERS 6

SAUTEED WITH SAKE, GARLIC, PONZU,
SESAME SEEDS, AND BONITO FLAKES

WILD MUSHROOMS 6

SAUTEED WITH GARLIC, SHALLOTS,
WHITE WINE, DASHI BROTH, YUZU
AND KAIWARE SPROUTS

3 FIRECRACKERS 7

SHISO WRAPPED SPICY AHI,
LIGHTLY TEMPURA FRIED,
SERVED WITH GINGER INFUSED SHOYU

TRUFFLE TOAST 9

LOCAL ORGANIC EGG, HEIRLOOM
TOMATO, ARUGULA, ON TOAST
TOPPED WITH CRISPY PROSCIUTTO
AND WHITE TRUFFLE OIL

SPICY TUNA TARTAR 10

SERVED ON CRISPY RICE, SPICY AIOLI,
GREEN ONIONS, AVOCADO, RED TOBIKO
AND CRISPY LEEKS

ROCK CANDY 11

THAI SWEET CHILI GLAZED SHRIMP
WITH CILANTRO AND YUZU JUICE

6 FRIED OYSTERS 13

LOMI LOMI SALSA,
WASABI CREME FRAICHE
AND SQUID INK CAVIAR

HAMACHI KAMA 15

PAN ROASTED WITH CAJUN SPICES
SERVED WITH CITRUS SHOYU,
GROUND DAIKON AND LIME

CARPACCIO

SALMON 13

CHOPPED ARUGULA, SLICED RED ONION,
CAPERS AND TAHINI CREAM

YELLOWTAIL 13

TOPPED WITH JALAPENOS,
CRUNCHY FRIED GARLIC, CILANTRO,
OLIVE OIL AND BLOOD ORANGE PONZU

SEARED AHI 14

TOPPED WITH SERRANO CHILES, CHIVES,
CRACKED PEPPER AND
YUZU SOY VINAIGRETTE

ALBACORE 14

CHILI OIL, ORANGE PONZU, CHIVES
AND FRIED RED ONIONS

MEAT

LAMB LOLLIPOPS 11

TWO CHOPS, SEARED TO MEDIUM RARE
SERVED WITH MINT PESTO AND A
BALSAMIC REDUCTION

ORGANIC DUCK BREAST 15

PAN ROASTED TO MEDIUM RARE
SERVED WITH GARLIC ROCKET AND
ORGANIC WHITE TRUFFLE ACACIA HONEY

GRILLED WAGYU BEEF 20

TOSSED WITH SAUTEED MUSHROOMS,
BELL PEPPER, ONIONS AND YUZU SOY GRAVY

REGULAR MENU AVAILABLE UPON REQUEST

Bluewater Grill Sushi Bar

FISH

OCTOPUS 8
SLICED THIN, TOSSED WITH WHITE SOY,
SESAME OIL, KIM CHEE PASTE, ONIONS
AND CUCUMBER

SESAME WHITEFISH 14
WHITEFISH SASHIMI TOPPED WITH GARLIC,
GINGER, SHALLOTS AND PONZU
THEN SEARED WITH HOT SESAME OLIVE OIL

AJ's POKE 14
PEPPER SEARED AHI CUBES,
HEIRLOOM TOMATOES, MAUI ONIONS,
RED CHILI FLAKES, WASABI, CAVIAR
AND AVOCADO

CALI CRUDO MIX 14
RAW SALMON, YELLOWTAIL AND AHI
DRIZZLED WITH LEMON LIME JUICE AND
ORGANIC WHITE TRUFFLE OIL

ROLLS

BAKED CRAB HAND ROLL 6
FRESH RED CRAB, SPICY AIOLI,
WRAPPED IN SOY PAPER

CRUNCH 8
TEMPURA SHRIMP, CUCUMBER, YAMAGOBO,
RICE CRACKER CAVIAR AND TERIYAKI SAUCE

DYNAMITE CALIFORNIA 9
FRESH RED CRAB, CUCUMBER AND AVOCADO
BAKED WITH DYNAMITE SAUCE

TORCHED TUNA 9
MINCED TUNA, CUCUMBER, YAMAGOBO AND
AVOCADO TOPPED WITH SPICY MAYO THEN TORCHED

KATAHPILLAH 12
EEL, CUCUMBER, YAMAGOBO
TOPPED WITH SLICED AVOCADO AND
MOMIJI OROSHI

BLUEWATER 14
CAJUN SEARED AHI WRAPPED AROUND
TEMPURA SHRIMP, CRAB AND AVOCADO

BLUBAR 14
SLICED ALBACORE, RED CRAB, SPICY TUNA,
BURDOCK ROOT AND ASPARAGUS
ROLLED THEN TEMPURA CRUSTED

TORCHED TUNA 9
MINCED TUNA, CUCUMBER, YAMAGOBO AND
AVOCADO TOPPED WITH SPICY MAYO THEN TORCHED

SAKE

(4OZ POUR)

HAKUTSURU HOT OR COLD 5.00
"HOUSE SAKE"- JUNMAI
KYOTO PREFECTURE (CENTRAL JAPAN)
CLEAN, BALANCE OF RICE AND WATER, FRESH

YURI MASAMUNE 7.00
"BEAUTIFUL LILY"- FUTSUSHU
AKITA PREFECTURE (NORTHERN JAPAN)
MELLOW AND RUSTIC WITH A FIRM
STRUCTUE, NUTTY AND EARTHY NOTES
WITH UNDERLYING FRUITINESS

EIKO FUJI BAN RYU 7.50
"10,000 WAYS"- HONJOZO
YAMAGATA PREFECTURE (MID-NORTHERN JAPAN)
LIGHT AND FRUITY WITH NOTES OF CHERRIES AND
BLACK CURRANTS, SOFT WITH A CRISP FINISH

TOZAI 7.00
"LIVING JEWEL"- JUNMAI
KYOTO PREFECTURE (CENTRAL JAPAN)
WHITE GRAPE AND ANISE
WITH A MEDIUM CREAMY TEXTURE

TOZAI 7.75
"WELL OF WISDOM"- GINJO
OSAKA PREFECTURE (CENTRAL JAPAN)
AROMA OF PEACH AND POWDERED SUGAR
WITH FLAVORS OF APRICOT AND PEACH SKIN

TOZAI 7.00
"SNOW MAIDEN"- JUNMAI NIGORI
KYOTO PREFECTURE (CENTRAL JAPAN)
BRIGHT AND CREAMY FRESH FRUIT
WITH A SLIGHTLY DRY FINISH

BEER

DRAFT BEER 5.50
FIRESTONE PALE ALE, PYRAMID HEFEWEIZEN,
STELLA ARTOIS

BUD LIGHT 4.50

BOTTLED BEER 4.75
SAMUEL ADAMS, SIERRA NEVADA,
STONE PALE ALE, STONE ARROGANT BASTARD,
HEINEKEN, PACIFICO, AMSTEL LIGHT

BUDWEISER, MICHELOB ULTRA, 3.75
BUD SELECT 55, ST PAULI GIRL (NA)

SAPPORO (22oz), **ASAHI** (21.4oz) 7.00

Bluewater Grill Redondo Beach Wine List

WHITE VARIETALS

Pinot Grigio, Salmon Creek, Ca. '09	6.50
Pinot Grigio, Stella, Italy, '08	7.50
Pinot Gris, Acrobat, Oregon, '09	7.75
Torrontes, Crios, Argentina, '09	8.00
Riesling, Pacific Rim, Washington, '09	6.50
White Zinfandel, Salmon Creek, California, '09	6.50

SAUVIGNON BLANC

Bravante, North Coast, '08	7.25
Guenoc, Lake County, '08	7.50
Oyster Bay, New Zealand, '09	8.25
Ferrari Carano, Sonoma, '09	9.00

CHARDONNAY

Salmon Creek, California, '09	6.50
Round Hill, California, '09	7.00
Columbia Crest, Washington, '08	7.50
William Hill, Central Coast, '08	8.00
Toad Hollow, "Unoaked", Mendocino '08	8.75
Rodney Strong, "Chalk Hill", Sonoma, '08	9.75
Sonoma Cutrer, Russian River, '08	12.50

WHITE VARIETALS

Chenin Blanc-Viognier, Pine Ridge, California, '08	28.00
Reisling, Columbia Crest "Two Vines", Wa. '08	29.00
Viognier, Curtis, Santa Ynez Valley, '09	35.00
Pinot Blanc, Trimbach, France, '06	35.00
Pinot Grigio, Maddalena, Monterey, '08	33.00
Pinot Grigio, Terlato, Russian River, '07	34.00
Pinot Grigio, St. Michael Eppon, Italy '08	40.00
Pinot Gris, King Estate, Oregon, '08	37.00
Conumdrum, California, '08	44.00

SAUVIGNON BLANC

Geyser Peak, California, '08	27.50
Darcie Kent, "Rava Blackjack Vineyard", Monterey, '09	28.00
Forty Two Degrees South, Australia, '09	28.00
Kim Crawford, New Zealand, '09	32.00
Duckhorn, Napa, '09	40.00
Michel Redde Sancerre, France, '07	44.00
Rochioli, Russian River, '07	60.00

CHARDONNAY

Maddalena, Monterey, '07	27.50
Kunde Estate, Sonoma, '07	32.00
Sanford, Santa Barbara, '08	35.50
Bernardus, Monterey, '07	37.00
Matanzas Creek, Sonoma, '06	38.00
Ferrari Carano, Sonoma, '08	38.50
Frank Family Vineyards, Napa, '08	40.00
Talbot, Monterey, '07	40.00
Chalk Hill, Sonoma, '08	41.50
ZD, California, '08	44.00
J. Drouhin Pouilly Fuisse, France, '07	46.00
Rombauer, Carneros, '08	47.00
Stag's Leap "Karia", Napa, '07	48.50
Jordan, Russian River '07	51.00
Cakebread, Napa, '08	60.00
Flowers, Sonoma Coast, '07	70.00
Far Niente, Napa, '08	76.00
Kistler "Vine Hill", Russian River, '06	95.00

BUBBLY

Gloria Ferrer "Blanc De Noir", Sonoma, NV	30.00
Schramsberg "Blanc de Blanc", Napa, '06	55.00
Moet & Chandon "Imperial", France, NV	60.00
Veuve Cliquot "Yellow Label", France, NV	75.00
Pieere Jouet, "Fleur De Champagne", France, '99	185.00

RED VARIETALS

Zinfandel, 7 Deadly Zins, Old Vine, Lodi, '07	9.50
Syrah, Benziger, North Coast, '06	9.00

PINOT NOIR

Salmon Creek, California, '08	6.50
Castle Rock, Central Coast, '08	8.50
Greg Norman, Santa Barbara, '08	9.50

MERLOT

Salmon Creek, California, '08	6.50
Toad Hollow, Reserve, Russian River, '05	7.50
Murphy-Goode, Alexander Valley, '07	8.75

CABERNET

Salmon Creek, California, '09	6.50
Five Rivers, Central Coast, '07	7.50
Liberty School, Paso Robles, '07	8.50
Avalon, Napa, '07	10.50

BUBBLY

Brut, Domaine Ste. Michelle, Washington, NV	7.50
Piper Sonoma, Sonoma, NV	9.50

RED VARIETALS

Seghesio Zinfandel, Sonoma, '08	35.00
Penfolds "Bin 28" Shiraz, Australia, '06	37.00
Deep Sea Red, Central Coast, '08	38.50
Machiavelli "Riserva" Chianti Classico, Italy '04	39.00
Ridge Zinfandel, "Lytton Springs", Dry Creek '07	39.50
Decoy, Napa, '07	44.00
Paraduxx, Napa, '06	73.00

PINOT NOIR

Manos Negros, Patagonia, Argentina, '08	32.00
Rodney Strong, Russian River, '09	32.00
Jenner, Sonoma Coast, '09	34.00
Sierra Madre Vineyards, Santa Maria, '07	37.00
De Loach, Russian River, '08	39.00
La Crema, Sonoma Coast, '08	39.50
Byron, Santa Maria, '08	40.00
Benton Lane, Oregon, '08	41.50
Casa Torres, Santa Barbara, '06	46.00
Golden Eye, Anderson Valley, '07	77.00
Rochioli, Russian River, '07	95.00

MERLOT

Ch. Ste. Michelle, Washington, '06	32.00
Kenwood "Jack London", Sonoma, '06	35.50
St. Supery, Napa, '03	40.00
Duckhorn, Napa, '07	84.00

CABERNET

Darcie Kent "Madden Ranch", Livermore Valley, '07	29.00
Beaulieu, Napa, '07	35.00
St Francis, Sonoma, '06	38.00
Chateau Montelena, Napa, '06	67.00
ZD, Napa, '06	73.00
Jordan, Alexander Valley, '05	74.00
Silver Oak, Napa, '05	125.00
Jarvis, Napa, '01	145.00
Robert Mondavi "Reserve", Napa, '04	175.00

