

Bluewater Grill



NEWPORT BEACH ~ REDONDO BEACH ~ TUSTIN ~ PHOENIX ~ HONDA CENTER ANAHEIM



Bluewater Grill

665 North Harbor Drive, Redondo Beach, CA 90277 • (310) 318-3474

Newport Beach, "The District" in Tustin, Phoenix and The Honda Center in Anaheim

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

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 housemade 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 Beef & 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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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 Cobia 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 |
 - Vegetarian Benedict |
 - Crabcake Benedict |
 - Smoked Salmon Benedict |
 - Bluewater Omelette |
 - Classic Omelette |
 - Crab Florentine Omelette |
 - Eggs Any Style |

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- Buttermilk Pancakes |
 - Seafood Crepes |
 - Cinnamon French Toast |
 - Pancake Combo |
 - Lox & Bagels with Cream Cheese, Capers, Onion and Tomato |
 - Kids Breakfast
(Eggs, Toast, Bacon or Sausage) |

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

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

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

Caesar Salad	6.75
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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
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Atlantic red Crab	15.95
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Chopped Chicken Salad	13.95
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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
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Hearts of Romaine lettuce, cucumbers, kalamata olives, marinated red onions, tomatoes, and feta cheese with Italian vinaigrette

Grilled Prawn Salad	14.95
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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
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Opah, Catalina	15.50
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Atlantic Salmon, B.C.	18.95
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Red Snapper, Local	15.50
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Rainbow Trout, Idaho	15.95
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Barramundi Sea Bass, Australia	19.80
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King Salmon, Alaska	22.95
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Ahi Tuna, Fiji	22.95
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Halibut, Alaska	26.50
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Mahi Mahi, Pacific	16.50
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Eureka Sanddabs Sauteed	16.25
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"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 overed "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 Manilla 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 glace, 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