

# BLUEWATER GRILL PRESENTS

## Alaskan Halibut Season Now Open!

The great state of Alaska is famous for its bountiful seafood and Bluewater Grill is proud to feature "First of the Season" fresh halibut. The cold, pure waters of the north Pacific are the perfect environment for this "King of the Flatfish". Alaskan Halibut is the most successfully managed fishery in the world with a co-operative of fishermen adhering to strict guidelines. The filets are thick, "steak-cuts" that have large, tender flakes. The superior texture of our fish is due to the high fat content as a result of their size, diet and handling by the fisherman. Bluewater Grill has relationships with several vendors that purchase directly "off the boats." Available broiled, blackened or in the special preparation below by Executive Chef Brian Hirsty .

### **Yam Crusted Alaskan Halibut**

**Lightly Tempura battered and topped with a  
Sweet Chili Glaze and served with  
Glass Noodle Salad with  
Thai Basil & Mint**



Enjoy some fresh  
ALASKAN HALIBUT  
today!

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## HAPPY HOUR

**Monday - Friday 3:30-6:30**

**Drink Specials and Small Plate Menu**

*Available in the bar only.*

## FIRST SEATING MENU

**Monday-Friday 3:30-6PM-\$20**

**Three Course Dinner!**