

Wraps

ALL WRAPS ARE SERVED WITH CRISPY SEASONED FRENCH FRIES

Portobello Chicken Wrap \$7.95

Oak-Fired Chicken Breast, Portobello Mushrooms, Fresh Basil, Tomatoes, and Fresh Mozzarella Cheese with a Balsamic Vinaigrette Dressing. Wrapped in a Flour Tortilla.

Chicken Caesar Wrap \$7.95

Oak-Fired Chicken Breast, Crisp Romaine Greens, Tomatoes, and Shredded Parmesan Cheese with Creamy Caesar Dressing. Wrapped in a Spinach Tortilla.

Turkey Wrap \$7.95

Thinly Sliced Honey Glazed Turkey Breast, Alpine Lace Swiss Cheese, Field Greens, Julienne Carrots, Tomatoes, and a Balsamic Vinaigrette Dressing. Wrapped in a Flour Tortilla.

Blackened Salmon Wrap \$7.95

Atlantic Salmon with Blackened Seasoning, Straw Mushrooms, Bean Sprouts, Drizzled with Sesame Ginger Dressing. Wrapped in a Spinach Tortilla & served with Island Rice.

Paninis

ALL PANINIS ARE SERVED ON A GRILLED TUSCAN BAQUETTE WITH CRISPY SEASONED FRENCH FRIES

Chicken Pesto Panini \$7.95

Oak-Fired Chicken Breast, Fresh Buffalo Mozzarella Cheese, Roasted Red Peppers, and Fresh Pine Nut Pesto.

Turkey Panini \$7.95

Thinly Sliced Smoked Turkey Breast, Prosciutto Ham, Swiss Cheese, and Roma Tomatoes.

Steak Fajita Panini \$7.95

Thinly Sliced USDA Choice Beef with Sautéed Onions, Red and Green Peppers, and Melted Cheddar Cheese.

Portobello Panini \$7.95

Oak-Fired Chicken Breast, Portobello Mushrooms, Roasted Red Peppers, and Goat Cheese.

Fish and Chips \$9.95

Flaky White Cod Fish deep-fried Golden Brown and Served with French Fries, Cole Slaw and Tartar Sauce.

New England Scrod \$9.95

New England Scrod deep-fried Golden Brown and Served with French Fries, Cole Slaw and Tartar Sauce.

Seafood

FROM THE OAK FIRED GRILL

8 oz. fresh Catches served with choice of a House salad, Caesar salad or cup of Soup du Jour. Lobster Bisque (add \$2.25). All fish is seasoned and cooked over an Oak Burning Grill.

Served with choice of:

Spinach, Sun-Dried Tomatoes, Feta cheese, Lemon & White Wine

or

Artichoke Hearts, Lump Crab Meat & Champagne Beurre Blanc

or

Mango, Mandarin Slices and Bruschetta Salsa

Salmon \$13.95

Fresh Cold Water Atlantic Salmon

Mahi Mahi \$14.95

Tropical Water Flavor

New England Scrod \$11.95

Flaky White Cod

Trout \$13.95

Boneless Rainbow Trout Filet

Tilapia \$11.95

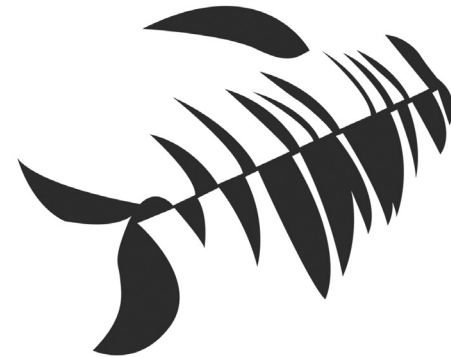
Pacific Waters

SIDE SELECTIONS

Garlic Smashed Potatoes • Island Rice • Seasonal Vegetable Medley
Red Skinned Potatoes

Lunch Take Out Menu

BLUEWATER GRILL & TAVERN



**6152 14th Street West
Bradenton, Florida
941-758-0081**

www.bluewaterbradenton.com

Appetizers

Smoked Salmon \$8.95

Thin Sliced Smoked Salmon with Capers, Cream Cheese, Wasabi.
Served with Crispy Tuscan Bread.

Jumbo Lump Crab Cakes \$8.95

Two Blue Coastal Lump Crab Cakes seasoned with Herbs & Spices with Two Delightful Sauces.

Shrimp Scampi Mediterraneo \$8.95

Wood-Fired Shrimp with Kalamata Olives, Feta Cheese, Roasted Garlic, White Wine, Lemon and Butter. Served with Crispy Tuscan Bread.

Calamari Crispy \$7.95

Tender Calamari Lightly Battered and Browned Served with Zesty Marinara Sauce.

Mussels Sauteed \$7.95

Select Steamed Mussels with Roasted Garlic, Shallots, Fresh Herbs & Spices. Served with Zesty Marinara or Lemon & White Wine Sauce.

Seared Ahi Tuna Sashimi \$9.95

Sushi Grade Tuna, seared rare, served with Fresh Mixed Greens, Straw Mushrooms, Mandarin Slice, Wasabi, Ginger, and our Sesame Dressing

Chicken Quesadillas \$7.95

Oak-Fired Grilled Chicken with Grilled Onions, Red and Green Peppers with Jalapenos, Diced Tomatos, and Cheddar Cheese in Buttery Toasted Tortillas.

Salads & Soups

Bluewater House Salad \$3.95

Imported Feta or Gorgonzola add \$1.95

Bluewater Caesar Salad \$3.95

Imported Feta or Gorgonzola add \$1.95

Soup du Jour & Salad \$7.95

Tuna or Chicken

House recipe White Meat Tuna Fish or Chicken served over Mesclun Greens, Cucumbers, Tomatoes and garnished with Fresh Fruit.

Tavern Caesar \$6.95

Crispy Romaine Lettuce tossed with our signature Caesar Dressing, Homemade Croutons, Tomatoes, and Shredded Parmesan Cheese.

Oak-Fired Chicken Breast add \$2.50

Grilled Atlantic Salmon add \$3.50

Lobster Bisque with Lump Crab

\$3.95 cup \$5.95 bowl

Soup du Jour

\$2.95 cup \$3.95 bowl

Mediterraneo Salad \$6.95

Crisp Romaine Greens with Tomatoes, Cucumbers, Red and Green Peppers, Kalamata Olives, Pepperoncini, and Feta Cheese. Served with Olive Oil and Vinegar.

Oak-Fired Chicken Breast add \$2.50

Grilled Atlantic Salmon add \$3.50

Chicken Palliard Salad \$8.95

Oak-Fired Chicken Breast over Mesclun Greens, Roma Tomatoes, Portabella Mushrooms, Fresh Basil, Buffalo Mozzarella Served with Balsamic Vinaigrette.

Grilled Atlantic Salmon add \$2.50

Salmon Oriental Salad \$9.75

Oak-Fired Atlantic Salmon over Field Greens with Straw Mushrooms, Mandarin Slices and Bean Sprouts. Drizzled with a Sesame Ginger Dressing.

Sandwich Platters

SERVED WITH LETTUCE, TOMATO, PURPLE ONION AND FRENCH FRIES

Grouper Sandwich Market Price

Oak-Fired Black Grouper, Blackened, Grilled or Golden Fried, Served with Tartar Sauce on a Toasted Sesame Bun.

Chicken Salad Sandwich \$6.95

Our special House Chicken Salad recipe served with Lettuce & Tomato on Rye or Multigrain Bread.

Bacon Cheeseburger \$6.95

Oak-Fired 8 oz. Black Angus Choice Ground Chuck, Crispy Smoked Bacon with your choice of Melted Swiss, American, or Mozzarella Cheese served on a Sesame Bun.

Pork Fajita Panini \$7.95

Oven Roasted thinly sliced Lean Pork with Onions, Peppers, Tomatoes, and Melted Cheddar Cheese on a Grilled Tuscan Baguette.

Tuna Salad Sandwich \$6.95

Our White Meat Tuna Fish house recipe served with Lettuce & Tomato on Rye or Multigrain bread.

BBQ Grilled Chicken \$6.95

Oak-Fired Grilled Marinated Chicken Breast with Roast Red Peppers, Crispy Smoked Bacon, and Melted Cheddar Cheese served on a Toasted Sesame Bun.

Oak-Fired House Burger \$6.95

Oak-Fired 8 oz. Black Angus Choice Ground Chuck, Caramelized Onions, Roasted Peppers, and Melted Cheddar Cheese on a Toasted Sesame Bun.

Deli Reuben Sandwich \$7.95

Thinly sliced Lean Corned Beef or Pastrami with Sauerkraut, Melted Swiss Cheese and Thousand Island Dressing on Grilled Rye Bread.

Pasta

House Salad, Ceasar Salad or Cup of Soup du Jour. Lobster Bisque add \$2.25.

Rigatoni Toscana \$11.95

Rigatoni, Oak-Fired Chicken Breast, Roasted Red Peppers and Mushrooms in a Tomato Cream Sauce. Garnished with Ricotta Cheese, Basil, and Shaved Parmesan Cheese.

Linguini Pescatore \$13.95

Linguini with Gulf Shrimp, Sea Scallops, and Calamari in a Zesty Marinara Sauce, garnished with Black Mussels.

Penne Chicken and Broccoli \$11.95

Penne with Oak-Fired Chicken Breast, Steamed Broccoli, and Roasted Garlic In a Light Pesto Chicken Broth.

Chicken

Choice of House Salad, Ceasar Salad or Cup of Soup du Jour. Lobster Bisque add \$2.25.
With Garlic Smashed Potatoes and Vegetable Medley.

Chicken Marsala \$11.95

Oak-Fired Double Breast of Chicken, finished in our Marsala Wine Sauce with Portobello Mushrooms.

Chicken Argentio \$11.95

Oak-Fired Double Breast of Chicken, Sautéed and finished in a Lemon White Wine Sauce with Prosciutto, Asparagus, and Mozzarella.

Chicken Parmigiana \$11.95

Breast of Chicken lightly Breaded, baked with Marinara Sauce, and topped with Melted Mozzarella. Served with Linguini Pasta.

Split plate \$3 additional charge • 18% gratuity will be added for parties of 8 or more.