

STARTERS

Mozzarella Sticks

Hand breaded and served with marinara 6.

Onion Rings

Heaping portion, hand cut and ale battered, served with our house horsey sauce 7.

Crab Dip

Blend of cheeses and jumbo lump crab broiled to perfection and served with a toasted baguette 9.

Calamari

Ale battered and lightly fried served with horsey sauce and marinara 9.

Bacon Wrapped Scallops

3 jumbo scallops wrapped in bacon and broiled to perfection, served with horsey sauce 9.

Sashimi

Ahi tuna sesame encrusted and seared, served over spring mix with a sweet honey ginger dressing, with our wasabi sauce and soy reduction 10.

Wings

BBQ, Honey Mustard, Mild, or Hot served with blue cheese dressing and carrot and celery sticks 7.

Quesadillas

Blend of cheese served with sour cream and salsa Grilled or Blackened Chicken 9.
Crab or Shrimp 9.

Crab Balls

Miniature version of our jumbo lump crab cakes served with a cajun remoulade sauce 9.

Clams Casino

Half dozen little necks topped with a blend of red peppers, asiago cheese, bacon, and herbs 8.

Broiled Combination

Our crab dip, crab balls, clams casino, and bacon wrapped scallops, served with accompanying sauces 13.

Brushetta

Served with toasted garlic and herb baguettes topped with asiago cheese 7.

SOUPS

French Onion

Crock of our delicious French Onion, topped and broiled with crustinis and provolone cheese 5.

House Recipe Seafood Bisque

cup 4. bowl 6.

Soup du Jour

Ask your server for all the details!

SALADS

Caesar

Chopped romaine with asiago cheese and croutons tossed in our house caesar dressing 7.

House

Romaine, spring mix, julienned carrots, cucumbers, red onions and cheddar cheese, tossed in our buttermilk ranch 8.

Blue Cheese

Spring mix, candied walnuts, cranberries, julienned carrots, and Gorgonzola cheese, tossed in our sweet balsamic dressing 8.

Oyster Salad

Ale-battered fried oysters served over our house salad with buttermilk ranch 9.

Blackened Chicken Chopped Salad

Romaine, red onions, pepper jack cheese, avocados, and salsa served in a toasted tortilla shell with our southwestern ranch dressing 13.

Spinach Salad

Served with red onions, toasted almonds, bacon, shredded provolone, and hard boiled egg, tossed in our honey mustard vinaigrette 7.

Asian Salad

Chopped romaine, mandarin oranges, sesame seeds, julienned carrots and grilled chicken, tossed in our sesame vinaigrette 10.

STEAMER SECTION

Mussels

perfect for two - served in a light lemon and white wine broth with diced tomatoes 8.

Steamed Clams

dozen little necks served in a delicious garlic butter broth 9.

Steamed Shrimp

half pound served with Old Bay and Cocktail Sauce 8.

Available after 4 pm

SEAFOOD ENTRÉES

All served with 2 sides

Ahi Tuna

8 oz. of beautiful, fresh, hand cut tuna, sesame encrusted, grilled to temperature, and served with our wasabi sauce and soy reduction 20.

Crab Cakes

Jumbo lump crab, seasonings, and enough filler to hold them together, broiled and served with our cajun remoulade 20.

Atlantic Salmon

Hand cut, lightly seasoned and grilled, served with our house horsey sauce 18.

Flounder

Served broiled or hand-battered and fried 15.

Try this dish stuffed with our jumbo lump crab imperial 20.

Gorgonzola Grouper

Ale-battered and lightly fried, topped with melted Gorgonzola cheese 20.

Broiled Combination

Shrimp, scallops, broiled flounder, and one crab cake, served with accompaniments 24.

Grouper

Served grilled or blackened 20.

Fried Combination

Ale battered shrimp, scallops, and oysters 20.

Fried Oysters

Ale-battered and lightly fried 17.

Broiled Scallops

Jumbo scallops served in our pesto cream sauce 19.

Fish and Chips

Ale battered and lightly fried, served with our homemade coleslaw and fries 15.

PASTAS

Blue Water Pasta

Shrimp and crab served in a light asiago cheese cream sauce with diced tomatoes, spinach, julienned carrots, and mushrooms in penne pasta 20.

Lasagna

7 layers of deliciousness! Chef's choice of the week, served with a small side salad and garlic toast 14.

Seafood Fra Diabolo

Shrimp, scallops, clams, and mussels in a spicy version of our house marinara over fettucini 24.

Vodka Rose

Grilled chicken and shrimp in a vodka rose sauce with spinach and plum tomatoes tossed in fettucini 20.

Veggie Pesto

Julienned vegetables tossed with penne pasta in a fresh pesto olive oil, topped with asiago cheese 14.

SIDE DISHES

all 3. each

Rissoto Cake

Coleslaw

French Fries

Sweet Potato Fries

Garlic Smashers

Sweet Potato Mashers

Baked Potato

Succotash

Creamed Spinach

Cinnamon Apples

Mac 'n Cheese

Veggie of the Day

LAND FARE

All served with 2 sides

Slow Roasted BBQ Ribs

In our house recipe BBQ sauce
Half Rack 14. Full Rack 20.
Excellent with our coconut encrusted fried shrimp!

Grilled 10 oz. Pork Chop

Served with an apple and walnut chutney 18.

Blue Water Meatloaf

House recipe served with a heaping portion of our mushroom gravy 15.

Chicken Chesapeake

Tender chicken breast topped our jumbo lump crab imperial 20.

Stuffed Chicken

Honey ham and whole grain mustard, rolled into a tender chicken breast, topped with a creamy asiago and mozzarella cheese sauce 17.

STEAK SECTION

Hand cut and grilled to order

12 oz. Ribeye 19.

10 oz. NY Strip 17.

8 oz. Filet

Bacon wrapped and served with caramelized onions 24.

Surf and Turf

One of our jumbo lump crab cakes and a perfectly grilled 5 ounce Filet Mignon 25.

KIDS MENU

For our guests 12 years of age and younger only
All entrees are served with a complimentary scoop of vanilla ice cream

Crispy Shrimp and One Side Dish 6.

Fish and Chips 5.

Hot Dog and One Side Dish 4.

Grilled Cheese and One Side Dish 4.

Chicken Tenders and One Side Dish 5.

Pasta with Marinara or Butter 4.

Burger and One Side Dish 5.

Madi and Ashton's Cheesy Pasta 6.

Penne pasta in an asiago cheese sauce with finely diced carrots, and chopped grilled chicken

ADD-ONS

Add to any entrée, salad, sandwich or a la carte

Sautéed Mushrooms 2.

Sautéed or Fried Onions 1.

Crab Cake 9. (pasteurized)

Fresh Maryland Crab Cake
(in season) - market price

Grilled Shrimp 8.

Jumbo Crab Imperial 9.

Sesame Encrusted Ahi Tuna 9. (grilled)

Blackened or Grilled Grouper 9.

Atlantic Salmon 8.

Jumbo Coconut Shrimp 8.

Grilled Shrimp Skewer 8.

Grilled, Blackened or Fried Chicken 7.

Shrimp, Chicken or Tuna Salad 5.

LUNCH MENU

Available until 4 pm

BURGERS

Served with Shoe String or Sweet Potato Fries, lettuce, tomato and raw onion

The House

6 ounces and grilled to temperature of choice 7.

The Ultimate

Cheddar, BBQ, bacon, and stacked onion rings 9.

The Smothered

Sautéed onions, mushrooms, and provolone cheese 8.

The Mushroom Blues

Sautéed mushrooms and Gorgonzola cheese 8.

The Fire House

Cajun onion straws, bacon, and pepper jack cheese 9.

Add Provolone, Cheddar, Asiago, Swiss, or Gorgonzola Cheese to any burger for 50¢
Add Bacon 75¢ Fried or Sauteed Onions 50¢

CHICKEN

All Grilled or Fried served on a toasted Kaiser with green leaf and sliced tomatoes

Buffalo Chicken

Topped with our hot sauce and melted gorgonzola 8.

Texas Chicken

Topped with BBQ, Cheddar, and Bacon with a side of ranch 8.

Chicken Cordon Blue

Served with baked ham and Swiss and a side of honey mustard 9.

Chicken Club Wrap

Served with lettuce, tomato, onion, bacon, cheddar and Swiss Cheese in a grilled wrap 8.

Oyster and Chicken Salad Platter

Ale battered fried oysters served with a heaping portion of chicken salad and saltine crackers 9.

SANDWICHES

Served with Shoe String or Sweet Potato Fries

Sesame Encrusted Ahi Tuna

Grilled or blackened to temperature and served on a toasted baguette with spring mix and tomatoes, with a side of our wasabi sauce and soy reduction 10.

Oyster Po-Boy

Our ale battered fried oysters served on a toasted Kaiser roll with spring mix and tomatoes 8.

Salad Sandwich

Choice of chicken, shrimp, or tuna salad served on your choice of white, wheat or rye 8.
Served on a toasted kaiser roll add 50¢

Ham or Turkey Club

Layered with Swiss cheese and bacon, lettuce and tomato served on white, wheat or rye toast with our pesto aioli 8.

Ham and Brie

Baked Virginia Ham and melted brie served on a toasted baguette with Granny Smith Apples 8.

Prime Rib Sandwich

Shaved prime rib topped with sautéed red onions and red peppers, with melted provolone on a toasted Kaiser with a side of horsey sauce 10.

Atlantic Salmon

Grilled and served on a toasted baguette with mixed greens, tomatoes, and our house horsey sauce 8.

Grouper

Grilled or blackened served on a toasted baguette with mixed greens and sliced tomatoes 10.