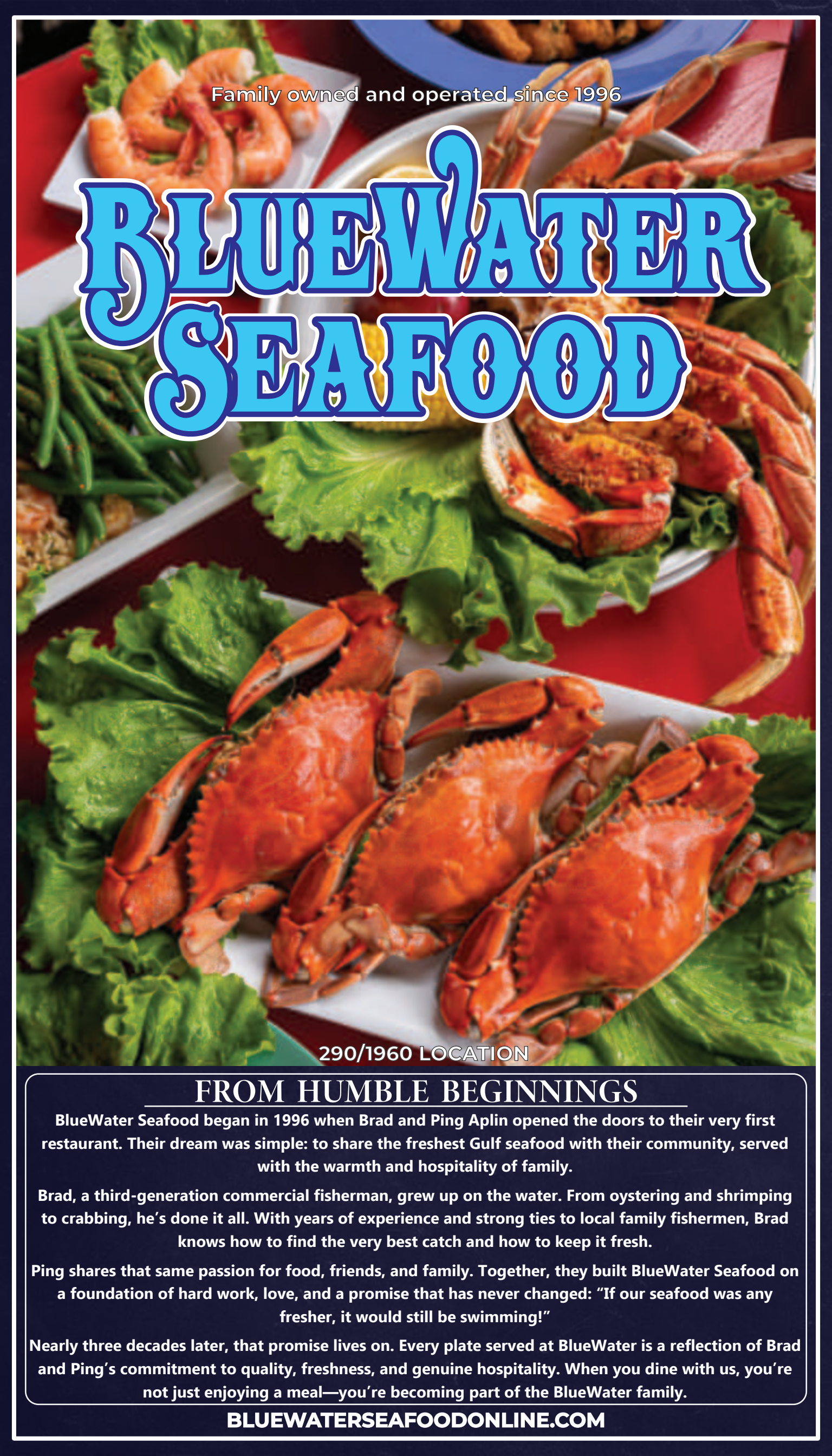




Family owned and operated since 1996

BLUEWATER SEAFOOD

290/1960 LOCATION

FROM HUMBLE BEGINNINGS

BlueWater Seafood began in 1996 when Brad and Ping Aplin opened the doors to their very first restaurant. Their dream was simple: to share the freshest Gulf seafood with their community, served with the warmth and hospitality of family.

Brad, a third-generation commercial fisherman, grew up on the water. From oystering and shrimping to crabbing, he's done it all. With years of experience and strong ties to local family fishermen, Brad knows how to find the very best catch and how to keep it fresh.

Ping shares that same passion for food, friends, and family. Together, they built BlueWater Seafood on a foundation of hard work, love, and a promise that has never changed: "If our seafood was any fresher, it would still be swimming!"

Nearly three decades later, that promise lives on. Every plate served at BlueWater is a reflection of Brad and Ping's commitment to quality, freshness, and genuine hospitality. When you dine with us, you're not just enjoying a meal—you're becoming part of the BlueWater family.

BLUEWATERSEAFOODONLINE.COM

WINE

RED

HOUSE CABERNET CALIFORNIA	6.00
HOUSE MERLOT CALIFORNIA	6.00
HOUSE PINOT NOIR CALIFORNIA	6.00
ALAMOS MALBEC MENDOZA ARGENTINA	glass 8.50 bottle 34.00
FRANCIS COPPOLA DIAMOND CABERNET	glass 11.00 bottle 38.00
BLACKSTONE MERLOT CALIFORNIA	glass 7.25 bottle 28.00

WHITE

HOUSE CHARDONNAY CALIFORNIA	6.00
HOUSE PINOT GRIGIO CALIFORNIA	6.00
HOUSE WHITE ZINFANDEL CALIFORNIA	6.00
HOUSE MOSCATO CALIFORNIA	6.00
BLISS SAUV BLANC	glass 8.50 bottle 34.00
KENDALL JACKSON CHARDONNAY	glass 8.50 bottle 34.00
KORBEL BRUT CALIFORNIA	8.95

ROASTED OYSTERS

AVAILABLE SUNDAY ALL DAY AND WEDNESDAY AFTER 5PM
VARIES PER LOCATION - ASK YOUR SERVER!



GARLIC BUTTER	(6) 11.99 / (12) 19.99
A Chargrilled Classic.	
GARLIC BUTTER & CHEESE	(6) 12.99 / (12) 21.99
Garlic Butter & Parmesan	
BLUEROCKERS	(6) 14.99 / (12) 25.99
Spinach, Bacon, Hollandaise Sauce, Mozzarella & Parmesan.	
OYSTERS AMERICANO	(6) 13.99 / (12) 22.99
Cheddar, Bacon & Fresh Jalapeños	
CRABMEAT PARMESAN*	(6) 16.99 / (12) 28.99
Lump Crab Meat, Garlic Butter & Parmesan. Not Included on the Oyster Sampler.	
OYSTER SAMPLER	(12) 25.99
A Dozen Chargrilled Oysters available as combos of 3 of 4 flavors, 4 of 3 flavors, or 6 of 2 flavors.	

LUNCH

STARTING AT
9.99!

AVAILABLE MONDAY - FRIDAY 11 AM to 4 PM

FRIED LUNCHES

SHRIMP BASKET	9.99
Jumbo Shrimp breaded in seasoned flour and fried to perfection.	
CATFISH BASKET	9.99
Catfish seasoned in cajun spices and breaded in cornmeal	
SHRIMP & CATFISH BASKET	11.99
Can't decide? Why not both!	



All Fried Lunches served with
Fries & Hushpuppies

GRILLED LUNCHES

GRILLED CATFISH	9.99
Catfish Filet grilled with cajun spices.	
GRILLED SHRIMP	9.99
Jumbo Shrimp grilled with cajun spices.	
GRILLED CATFISH & SHRIMP	11.99
Can't decide? Why not both!	
GRILLED CHICKEN	10.99
Chicken Breast grilled with cajun spices.	



All Grilled Lunches served with
Shrimp Fried Rice & Toast

PO'BOYS

SHRIMP PO'BOY	10.99
CATFISH PO'BOY	10.99
GRILLED CHICKEN PO'BOY	10.99
FRIED CHICKEN PO'BOY	10.99

All Po'boys served on toasted French Bread with
Lettuce, Tomato, Cocktail Sauce and
Tartar Sauce with Fries.



PO'BOY & GUMBO COMBO	10.99
Your Choice of half Po'boy (Catfish, Shrimp, Crawfish, or Chicken) and a cup of Shrimp Gumbo.	
Sub Loaded Gumbo or Clam Chowder for \$3	





MARGARITAS

HOUSE MARGARITA	REG 5.99
House Tequila, Triple Sec	JUMBO 9.99
FLAVORED MARGARITA	REG 6.99
House Tequila, Triple Sec	JUMBO 10.99
MARGARITA PLANK	14.49
Flight of 5oz Margaritas; Original, Strawberry, Blueberry, Watermelon	
THE PERFECT 'RITA.....	REG 11.99
Patron Silver & Patron Cintronge	JUMBO 15.49
GRAND GOLD 'RITA.....	REG 9.99
	JUMBO 13.99

THE CAPTAIN'S RITA 16.99

PICK YOUR FLAVOR!

Lime
Strawberry
Blueberry
Watermelon

PICK YOUR POISON!

Choose a beer
Crush Soda
or
Korbel Champagne (3\$)

PICK YOUR FLOATER!

Patron
Cuervo
Marnier

SIGNATURE COCKTAILS

THE PAINKILLER 14.99

Bacardi Silver & Gold Rum, Signature Coconut Blend, Orange & Pineapple Juice, Nutmeg. Served with a Toasted Coconut Rim.

*Limit 2 per person per visit

MANGO TANGO* 9.99

Pineapple Rum, Mango Puree, Grenadine, Orange, Pineapple & Mango Juice

BLOODY LEMON DROP MARTINI 12.49

SkyyBlood Orange & Deep Eddy's Lemon Vodka, Triple Sec, Lime Juice

MOJITO* 11.99

Rum, Fresh Mint, Lime Juice, Club Soda.
Regular, Coconut, Pineapple, or Blackberry.

HURRICANE 11.99

Bacardi Silver & Gold Rum, 151, Grenadine, Passion Fruit, Orange & Pineapple Juice

MAITAI 10.99

Bacardi Silver & Gold Rum, Myers Rum, Grenadine, Orange & Pineapple Juice

*Non-Alcoholic Versions Available



MAKE ANY BEER A MICHELADA
FOR ONLY .99\$!

SUPREME MICHELADA +2.50

House Michelada Mix, Your Choice of Beer, Chimoy & Tajin Rim, Chamoy Straw.

BEER

Ask your server for today's selection of craft beers.

BOTTLED DOMESTIC

BUDWEISER	5.0%	4.25	COORS LIGHT	4.2%	4.25
BUD LIGHT	4.2%	4.25	MILLER LITE	4.2%	4.25

BOTTLED IMPORT/SPECIALTY

ANGRY ORCHARD	5.0%	5.00	SHINER BOCK	4.4%	5.00
CORONA EXTRA	4.5%	5.00	PACIFICO	4.4%	5.00
CORONA PREMIER	4.0%	5.00	BLUE MOON	5.4%	5.00
DOS EQUIS XX	4.8%	5.00	HEINEKEN	5.0%	5.00
MICHELOB ULTRA.....	4.2%	5.00	HEINEKEN 0.0	0.0%	5.00
MODELO NEGRA	5.4%	5.00	YUENGLING	4.4%	5.00
MODELO ESPECIAL	4.5%	5.00	YUENGLING FLIGHT	4.2%	5.00

DRAFT

DOS EQUIS XX	4.8%	5.00/7.00	CRAWFORD BOCK .	4.5%	6.00/8.00
MICHELOB ULTRA ..	4.2%	5.00/7.00			

MAKE IT A "BRAD BEER"!

Salt & Fresh Lime Juice

WE ALSO HAVE A ROTATING OPTION
ASK YOUR SERVER FOR DETAILS!

JOIN US FOR HAPPY HOUR: MONDAY - FRIDAY 2 PM - 6 PM

HOUSE RITAS reg 3.00 / jumbo 6.00
1.00 off Any BEER or HOUSE WINE!

APPETIZERS

- CRAWFISH PISTOLET

French roll stuffed with a creamy, cheesy crawfish filling.
- CALAMARI

Squid rings and tentacles, breaded and fried to a golden crisp.
- BOUDIN

A Cajun sausage of seasoned pork and rice, blackened
- BOUDIN BALLS

Golden-fried balls of Cajun pork and rice sausage, crisp outside and savory inside.
- BACON CRAB-STUFFED JALAPEÑOS

Pickled jalapeños filled with savory crab stuffing, wrapped in smoky bacon and fried.
- FRIED CRAB-STUFFED JALAPEÑOS

Pickled jalapeños filled with savory crab stuffing, breaded and fried to golden perfection.
- FRIED SOFT-SHELL CRAB

Soft-Shell Blue Crab breaded in seasoned flour and fried to perfection.



Crawfish Pistolet

- SHRIMP STUFFED AVOCADO

An avocado half stuffed with mozzarella and shrimp, breaded and fried to perfection.
- CHEESE STICKS

Crispy golden-fried sticks of mozzarella.
- CRAWFISH QUESO

Our housemade queso made from a blend of cheeses and crawfish.
- FRIED PICKLES

Dill picklie slices, lightly breaded and fried.
- BUFFALO WINGS

Juicy chicken wings tossed in spicy buffalo sauce.
- FRIED GREEN TOMATOES

Slices of green tomatoes, breaded and fried to golden perfection.
- STARTER SAMPLER

Boudin Balls, Crab Stuffed Jalapeños and your choice of Calamari, Pickles or Green Tomatoes.
- ALLIGATOR BITES

Alligator seasoned. breaded, and fried to golden perfection. Served with fries.
- LOADED GREEN TOMATOES

Crispy fried slices of green tomatoes topped with gouda, crab meat, green onions and remoulade.
- CRAB-STUFFED SHRIMP

Butterflied jumbo shrimp filled with savory crab stuffing, breaded, and fried to golden perfection.

COLD BAR

Proud to serve the freshest gulf oysters directly from our Bluewater boats to your table!

- MEXICAN SHRIMP COCKTAIL

Fresh shrimp served in a tangy, slightly sweet tomato sauce with avocado and pico de gallo.
- CEVICHE*

Fresh fish and shrimp cured in citrus, mixed with red onion, jalapeños, tomatoes, and cilantro.
- BOILED SHRIMP

Fresh jumbo shrimp served hot or cold.
- GULF OYSTERS*

Fresh, Local from the Gulf. Half dozen or dozen

- BLUE POINT OYSTERS*

Slightly b riney, crisp, and mildly sweet. Half dozen or dozen



Gulf Oysters

SOUP & SALAD

- SHRIMP GUMBO

Classic cajun stew with shrimp, okra, aromatic vegetables. Served with rice
- LOADED SEAFOOD GUMBO

Classic cajun stew with shrimp, crab meat, sausage, okra, aromatic vegetables. Served with rice
- CLAM CHOWDER

Homemade, creamy New England-style soup loaded with tender clams, bacon, potatoes, and herbs.

ADD OYSTERS OR CHICKEN TO YOUR SOUP FOR ONLY 2.49!



Loaded Gumbo Bowl



Cobb Salad

- GARDEN SALAD

Chopped romaine lettuce, mixed cheese, croutons, bell peppers, cucumbers and cherry tomatoes.
- CHICKEN CAESAR SALAD

Blackened Chicken breast on top of chopped romaine lettuce, parmesan cheese and croutons.
- COBB SALAD

Chopped romaine lettuce, mixed cheese, croutons, cherry tomatoes, bacon, avocado and a boiled egg.

*General Disclaimer: There is a risk associated with the consumption of raw oysters or any raw protein. If you have a chronic illness of the liver, stomach or blood or have an immune disorder, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, you should consult your doctor before eating any raw oysters or rare protein.
Fish may contain small bones, please eat carefully.

CATCH OF THE DAY

All Grilled Dinners served with shrimp fried rice, toast and your choice of mixed vegetables, green beans, or salad

CATFISH	reg 13.99
Catfish seasoned with bold Cajun spices and blackened to perfection.	large 16.99
MARINER'S PLATTER	26.99
Catfish filet, oysters, scallops, and shrimp seasoned with Cajun spices and grilled to perfection.	
ATLANTIC SALMON	22.99
Salmon Filet seasoned with bold Cajun spices and blackened to perfection.	
TEXAS REDFISH	25.99
Blackened Redfish filet topped with a cajun-inspired crawfish cream sauce.	
MAHI MAHI	23.99
Blackened Mahi Mahi filet topped with a decadent shrimp cream sauce.	
TILAPIA	17.99
Blackened Tilapia filet topped with our signature, delicious, avocado and pico de gallo topping.	

SHRIMP DIABLOS	(6) 19.99
Jumbo Shrimp stuffed with jalapeños, wrapped in bacon, and grilled to perfection.	
TILAPIA & SHRIMP	19.99
Tilapia filet and (5) Jumbo Shrimp seasoned with cajun spices and grilled to perfection.	
GRILLED SHRIMP	(6) 14.99
Jumbo Shrimp seasoned with cajun spices and grilled to perfection.	(10) 19.99



Blackened Texas Redfish

ADD 4 GRILLED, FRIED, or COCONUT SHRIMP FOR 4.99 or 3 SHRIMP DIABLOS FOR 5.99!

FRIED DINNERS

All Fried Dinners served with fries and hush puppies. Swap Fries for Onions Rings or Sweet Potato Fries for \$1.99

FISHERMAN'S PLATTER	25.99
Catfish filet, Jumbo Shrimp, Oysters, and Crawfish breaded in seasoned flour and fried to golden perfection.	
SOFT-SHELL CRAB	21.99
Soft-Shell Blue Crab breaded in seasoned flour and fried to perfection.	



Shrimp & Catfish Combo

CATFISH	(2) 14.99
Seasoned with Cajun spices and breaded in corn meal.	
SHRIMP	(6) 13.99
Breaded in seasoned flour	(10) 18.99
COCONUT SHRIMP	(6) 13.99
Breaded with Coconut Flakes	(10) 18.99
OYSTERS	19.99
Breaded in seasoned flour	
CHICKEN STRIPS	13.99
Breaded in seasoned flour	
CRAWFISH TAILS	18.49
Breaded in seasoned flour	

COMBO ANY TWO ABOVE 20.99

BLUEWATER BOILS

CRAWFISH	MKT
Fresh, never frozen crawfish by the lb. Seasonal.	
SHRIMP	MKT
Jumbo Wild Caught Gulf Shrimp by the lb.	
BLUE CRAB	MKT
Local Blue Crab. Available in sets of 3, 6, 9, or 12. Seasonal.	
DUNGENESS CRAB	MKT
Sweet, mild, and slightly nutty crab topped with our signature Roasted Garlic Sauce.	
SNOW CRAB	MKT
Sweet, delicate, mildly briny, and succulent.	
BLACK MUSSELS	MKT
Tender, plump mussels with a briny sweetness.	

BOILED COMBOS

THE BLUEWATER BOIL	MKT
2 Clusters Snow Crab, 1 Cluster Dungeness Crab, 1lb Shrimp, 1lb Crawfish, Andouilles Sausage, 3 Corn and 3 Potatoes.	
CAPTAIN'S CATCH	MKT
1 Cluster Snow Crab, 1 lb Crawfish, 10 Shrimp, Corn & Potato.	
BOILING POT	MKT
2lb Crawfish, 10 Shrimp, Andouille Sausage Corn & Potato. Seasonal.	

PICK YOUR STYLE

ORIGINAL	
Our original blend of cajun spices	
SPICY GARLIC	.99
A fan favorite sauce made with a secret blend of spices. Savory, garlicky, and slightly spicy.	
SPICY	
Made from a cayenne pepper base. Not for the faint of heart.	
BLUEWATER OG	.99
Our signature sauce made from a blend of spices, garlic, shallots, and citrus.	
ROASTED GARLIC	2.99
Made with garlic, lemon, red pepper flakes, paprika, and a splash of white wine.	
LEMON PEPPER	.99
Zesty, Tangy, Buttery and Peppery.	

LOAD YOUR BOIL

ANDQUILLE SAUSAGE	4.99
BUTTON MUSHROOMS	4.99
BOILED EGG	1.25
CORN	.75
POTATO	.75

Interested in building your own combo?
Check out our BYOB!

PO'BOYS

All Po'boys served on a french roll with lettuce, tomato, tartar sauce, cocktail sauce and fries.

CATFISH	11.99
SHRIMP	11.99
CRAWFISH TAILS	13.29
OYSTER	13.49
SOFTSHELL CRAB	15.99
GRILLED or FRIED CHICKEN	11.99

CAJUN CHICKEN SANDWICH	11.99
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Spicy Cajun-seasoned chicken breast, breaded, fried, and served on a toasted bun with lettuce, tomato, and mayo.



SPECIALITY DINNERS

SHRIMP & SAUSAGE ALFREDO	18.99
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Fettucine Noodles tossed with a cajun-inspired alfredo sauce with Jumbo Shrimp and Andouille Sausage.

TUSCAN SHRIMP FETTUCINE	18.99
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Fettucine Noodles tossed with a cream sauce made with sun-dried tomatoes, spinach, garlic and Jumbo Shrimp.

SHRIMP CUATRO	24.99
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3 Fried, 3 Coconut, 3 Grilled, and 3 Diablo shrimp served with fries and shrimp fried rice.



MONTEREY CHICKEN	15.49
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Grilled Chicken Breast topped with melted mozzarella and pico de gallo. Served with shrimp fried rice and your choice of veggies.

ETOUFFEE	17.99
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Classic Cajun stew of seafood smothered in a rich, flavorful roux-based sauce served with rice. Crawfish, Shrimp or Both.

BAJA TACOS	(2) 13.99
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Catfish or Shrimp tacos topped with cabbage, jalapeño ranch and pico de gallo. Served with shrimp fried rice.

SHRIMP & GRITS	18.99
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Grits smothered with a diablo cream sauce made from shrimp and jalapeños, topped with bacon and parmesan.

SEASIDE TACOS	(3) 14.99
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Jumbo Fried Shrimp Tacos topped with a creamy elote salsa and avocado.

QUESADILLAS	12.99
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Tortillas filled with melted cheese, chicken or shrimp, and grilled until golden.

STEAK & SHRIMP*	34.99
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12oz Steak grilled and served with jumbo shrimp, loaded mashed potatoes, green beans and toast.

BURGERS

All Burgers made with 1/2 lb patties served on a Toasted Sweet Bun with Fries. Swap Fries for Onions Rings or Sweet Potato Fries for \$1.99

CLASSIC BURGER	11.99
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Juicy and seared to perfection.

CHEESE BURGER	12.99
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Topped with mixed cheese.

BLUEWATER BURGER	15.99
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Topped with mixed cheese, bacon, grilled mushrooms, onions, jalapeños, avocado and pico de gallo.

BOUDIN BURGER	15.99
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Topped with blackened boudin, our signature pistolet sauce, and bacon.



SIDES

FRENCH FRIES	3.99	SWEET FRIES	4.99	GREEN BEANS	3.99
SIDE SALAD	4.49	MASHED POTATOES .reg 3.99/loaded	4.99	MIXED VEGGIES	3.99
FRIED OKRA	5.49	COLE SLAW	2.49	HUSH PUPPIES	2.49
SHRIMP FRIED RICE ... reg 3.99/lg	6.49	DIRTY RICE	reg 3.99/lg 6.49	ONION RINGS	5.99

*18% Gratuity will be added to parties of 6 or more.

*We Fry with peanut oil. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.