

## DESSERTS

### WHITE AND DARK CHOCOLATE CHIP BREAD PUDDING

Warm, oven –crusted bread pudding of French bread, creamy white and bittersweet dark chocolate chips with rum –custard sauce. 6.95

### KEY LIME PIE WITH OREO COOKIE CRUST

Individually baked with Nellie & Joe’s Key West Lime Juice on a Oreo cookie crust and topped with freshly whipped cream. 5.95

### LILIKO’I CRÈME BRULEE WITH TROPICAL FRUIT

Rich custard infused with passion fruit puree with a light caramelized sugar crust. 5.95

### FRESH STRAWBERRY ‘FONDUE’

Vine –ripened strawberries with assorted sauces for dipping. 7.95

### OLD –FASHIONED BANANA SPLIT SUNDAE

Hand crafted, double premium La Gelateria Neapolitan ice cream between sliced banana, topped with freshly whipped cream and homemade chocolate sauce. 6.95

### BANANA LUMPIA WITH CINAMMON –SUGAR CRUST

Neatly wrapped banana, flash fried, rolled in cinnamon and sugar. 5.95

### 2 –SCOOPS FRESH FRUIT SORBET

Ask your server about what flavor is best today. 4.95

### 5-LAYER CHOCOLATE CAKE A LA MODE

Layers of warm, dark chocolate cake, rich butter frosting served a la mode with double premium vanilla ice cream. 7.95

### GINGER AND KEY LIME CHEESECAKE WITH VANILLA CRÈME ANGLAISE

Housemade cheesecake with flavored with candied ginger and lime juice over a ginger infused graham cracker crust. 5.95

## WARM ENDINGS

*We use only freshly brewed Hawaiian coffee*

### CAFÉ FOSTER

Bacardi, crème de banana, vanilla, and coffee with freshly whipped cream. 5.00

### CAPPUCCINO MOCHA

Hot espresso, Kahlua, crème de cacao and steamed milk. 5.50

### FRENCH KISS

Kahlua, Grand Marnier hot chocolate, chocolate shavings and whipped cream 5.75

### HOT RASPBERRY DREAM

Crème de cacao, Chambered and espresso topped with chocolate sprinkles. 5.50

### THE 21<sup>st</sup> PARALLEL

Chambered, Baileys Irish Cream, crème de cacao and brandy  
Topped off with whipped cream and nutmeg. 6.00

*Contact us for your catering needs,*

*BluWater Grill Caterers, any event, big or small*

*Welcome to BluWater Grill, our 'Global Island';  
Winner of the Honolulu Magazine's Hale Aina Award, Best New Restaurant, 2004,  
Winner of the Honolulu Advertiser's Ilima Award, Critics Choice, 2004,  
Hottest Place to Dine in Honolulu, BonAppetite Magazine, January 2005.*

## PUPU

### CHICKEN SA -TEH WITH PEANUT DIPPING SAUCE

Lemon grass and curry crusted chicken skewers served with a Thai style peanut dipping sauce. 8.95

### FRIED CALAMARI WITH DUAL DIPPING SAUCES

Lightly seasoned and fried squid rings and tentacles served with lime –coconut and sweet –spicy dipping sauces. 9.95

### CURRIED CRAB CAKES WITH LIME –COCONUT AIOLI

Sweet, succulent crabmeat, curried with sweet peppers and onions, pan –seared and served with sweet Thai chili –coconut aioli. 13.95

### OVEN –ROASTED SEAFOOD DIP

Rich crab, shrimp and scallops baked with Parmesan cheese and spinach.  
Served with crisp fried tri –colored tortilla chips. 12.95

### BLACK or BLU' AHI SASHIMI WITH GINGER 'KISSED' MESCLUN GREENS

Premium Hawaiian tuna, crusted with creole spices and flash –seared on a white-hot skillet, or raw, sliced and served along side lime and ginger scented mesclun greens. Market Price

### SHOYU –OGO POKE

Quarter pound of diced and marinated raw island fish, tossed with Maui onion, ginger, garlic and crisp seaweed. 9.95

### THAI CRAB AND PRAWN COCKTAIL

Poached and chilled black tiger prawns and crab meat dressed with spicy cocktail sauce and kaffir lime –coconut aioli. 11.95

### KALUA PORK TOSTADAS

Slow –roasted Hawaiian style pork on crisp fried squid ink won ton with Okinawan sweet potato, tropical fruit relish and pickled cabbage. 10.95

### 'BLU WATER GRILL'ED TERIYAKI BEEF KEBOBS

USDA Prime beef, teriyaki marinated, kiawe –grilled and served with a scoop of rice. 9.95

### INSIDE –OUT CALIFORNIA ROLL

Fresh avocado, crabmeat and tuna layered on top of sushi rice with liliko'i –wasabi sauce and tobiko caviar. 15.95

### MACADAMIA NUT CRUSTED PRAWNS WITH THAI CHILI –COCONUT AIOLI

Black Tiger prawns, crusted with crushed macadamia nuts and Japanese bread crumbs. 13.95

### CARIBBEAN PULLED PORK QUESADILLA

Slow –roasted, hand pulled pork folded into crisp fried tortilla with pepper jack and cheddar cheeses, sweet onion and peppers, finished with a tropical fruit relish. 11.95

### BLUWATER GRILL PUPU SAMPLER

Kiawe –grilled teriyaki beef skewers, shoyu –ogo poke and macadamia nut crusted prawns. 19.95

## SOUPS AND SALADS

### ROASTED SALMON CHOWDER

Rich, creamy New England style chowder of potato, vegetable and oven –roasted Norwegian Salmon.  
Served in a fresh baked, sourdough bread bowl. 8.95

### BLUWATER GRILL DAILY SOUPS

Fresh made in small batched. Ask for today selection. 5.95

### SLOW SIMMERED ONION SOUP WITH FRENCH GRUYERE

Caramelized onions sweetened with sherry and white wine,  
topped with toasted baguette and roasted gruyere. 7.95

### CRISP GARDEN SALAD

Crisp romaine from the slopes of Waimea, topped with vine –ripened grape  
tomatoes, cucumber, carrot strings and pickled onion. 5.95  
*Choose from Ranch, Balsamic Vinaigrette  
or Ginger –Lime Vinaigrette*

### SPRING GREENS WITH GINGER –LIME VINAIGRETTE

Farm fresh mesclun greens with candied macadamia nuts tossed in a zesty vinaigrette,  
topped with mandarin oranges and crisp fried won ton strips. 6.95

### BLUWATER GRILL CAESAR SALAD

Crisp Waimea romaine tossed with garlic croutons and aged parmesan  
with a creamy Caesar dressing of anchovies, garlic, lemon and olive oil. 7.95  
*Entrée Salad, 12.95  
Add grilled or blackened chicken, 14.95  
Add grilled or blackened prawns, 15.95  
Add grilled or blackened Ahi, 16.95*

### SESAME –MANDARIN ORANGE SALAD WITH KIAWE GRILLED GINGER CHICKEN BREAST

Ginger and cilantro marinated chicken breast, fire grilled, sliced over fresh mesclun green tossed with green onions, sweet peppers, mandarin oranges in a sweet –spicy sesame vinaigrette. 14.95

### CARIBBEAN COBB SALAD WITH KIAWE –GRILLED PRAWNS

Crisp Waimea romaine layered with mesclun greens, bacon, ripe avocado, shredded parmesan,  
vine ripened grape tomatoes and citrus marinated hearts of palm, with a toasted cumin –key lime vinaigrette,  
finished with fire –grilled jumbo prawns. 16.95

## SANDWICHES

### ROASTED SEAFOOD SALAD MELT

Rich shrimp, scallop and crab salad on toasted English muffins topped  
with tomato, bacon, avocado and smoked gouda cheese. 14.95

### FIRE –GRILLED CHICKEN PANINI

Herb –marinated and kiawe –grilled breast of chicken on an onion –ciabata roll  
with basil mayonnaise, mesclun greens, balsamic vinaigrette and crisp fried capers. 13.95

### KIAWE –GRILLED BURGER WITH BACON AND CHEDDAR

A seasoned beef patty, fire –grilled with apple –smoked bacon, melted Tillamook cheddar served on  
a toasted potato bun with red leaf lettuce, thick sliced tomato and crisp fried Maui onions. 13.95

### CRISPY KALUA PORK SANDWICH

Slow –roasted pork, pan –fried in garlic oil, served on a toasted taro roll, topped

with tropical fruit relish and crisp tomato –Maui onion lomi. 12.95

**KIAWE –GRILLED VEGETABLE SANDWICH**

Portobello mushroom, zucchini and bell pepper, topped with alfalfa sprouts and ripened tomato, on a toasted taro roll with sundried tomato aioli. 12.95

**PASTAS**

**SEAFOOD FETTUCINNE WITH HERBED CREAM SAUCE**

Kiawe –grilled shrimp, scallop and daily catch served atop fettucinne with a basil pesto cream sauce. 17.95

**FETTUCINNE ALFREDO WITH WILD MUSHROOMS**

Al dente fettuccine tossed with crimini mushrooms in a rich cream, garlic and aged Parmesan sauce 16.95  
*Add blackened chicken, 17.95*

**SPAGHETINNI WITH LEMON -TOMATO AND FRIED CAPERS**

Al dente pasta tossed in a vegetable –lemon –white wine stock with garlic, basil, tomato and green onion. 15.95

**KIAWE –GRILLED SMOKED SALMON RAVIOLI WITH LOBSTER CREAM SAUCE**

Two large herbed pasta ravioli stuffed with smoked gouda, parmesan and house smoked salmon, fire –grilled, served over sun –dried tomato –lobster cream sauce. 19.95

**SEARED VEGETABLE YAKI SOBA**

Wok –seared with Asian vegetables, ginger, garlic shoyu and sake. 12.95  
*Add kiawe –grilled sa –teh chicken, 14.95*  
*Add kiawe –grilled teriyaki sirloin skewers, 15.95*  
*Add kiawe –grilled seafood kebobs, 16.95*

**MAIN COURSES**

**SCALLOPS WITH SOY –MUSTARD BUTTER SAUCE**

Jumbo sea scallops crusted with creole spices and basil, pan –seared, served over a soy –mustard butter sauce with steamed rice and stir fried vegetables. 19.95

**MACADAMIA NUT CRUSTED PRAWNS WITH THAI CHILI –COCONUT AIOLI**

Black Tiger prawns, crusted with crushed macadamia nuts and Japanese breadcrumbs, pan –fried and served with Okinawan sweet potato and coconut –sweet chili aioli. 20.95

**KIAWE –GRILLED CARIBBEAN STYLE LOBSTER**

An 8 to10 ounce spiny tail, seasoned with Caribbean spices, fire –grilled, basted with dark rum, garlic, shallots and citrus juices. Served with Jamaican peas and rice and tropical fruit relish. Market price

**MANGO –GUAVA GLAZED PORK SPARERIBS WITH CARIBBEAN SLAW**

Slow –roasted pork ribs, finished over kiawe coals with our signature mango –guava BBQ sauce. Served with Jamaican peas and rice and Caribbean style slaw. 22.95

**CARIBBEAN SPICED RIBEYE STEAK WITH ROASTED GARLIC JUS**

Rubbed with toasted cumin, coriander, shallots and garlic, oven –rendered and hand cut, fire –grilled over red hot kiawe coals and served with garlic-scented jus. 24.95

**PARMESAN CRUSTED CHICKEN BREAST WITH SAGE BUTTER SAUCE**

Crusted with panko and parmesan cheese, pan –fried, served over garlic mashed potatoes with a white wine and sage –butter sauce. 19.95

**HAWAIIAN SALT RUBBED BEEF TOP SIRLOIN**

Center cut, aged sirloin, hand –cut, rubbed with cracked black pepper and Hawaiian sea salt, kiawe –grilled, served over red jacket mashed potato and topped with crisp fried Maui onions. 25.95

**KIAWE –GRILLED FILET MIGNON WITH WILD MUSHROOM DEMI GLAZE**

Beef tenderloin medallions, hand –trimmed, crusted with peppercorn mélange, fire –grilled, served with creamy parmesan risotto, and finished with wild mushroom –burgundy wine demi. 29.95

**FIRE –GRILLED CHICKEN WITH PAPAYA –GINGER GLAZE**

5 -Spiced, fire -grilled, served over Okinawan sweet potato, Caribbean slaw with macadamia nut beurre blanc. 18.95

**CURRIED NINE -SPICED RACK OF LAMB WITH MIRIN -CUCUMBER RELISH**

Frenched rack of lamb crusted with cinnamon, fenugreek, cumin, coriander and cardamon, fire -grilled medium -rare and served over okinawan sweet potato with a sweet -and -sour julienne cucumber salad. 28.95