

Contact us for your catering needs,

BluWater Grill Caterers, any event, big or small

DESSERTS

BLUWATER GRILL'S LUCIOUS LEMON BARS

Sweet -tart lemon custard on light and flaky pastry crust, dusted with powdered sugar. 5.95

FRESH BAKED CHEESECAKES FROM KA'KA'AOKO BAKERS

Handmade cheesecake with from our friends in Kakaako.

Ask your server for today's featured flavor. 5.95

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. 6.95

LILIKO'I CRÈME BRULEE WITH TROPICAL FRUIT

Rich custard infused with passion fruit puree with a light caramelized sugar crust. 6.95

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. 7.95

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

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. 7.95

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 21st PARALLEL

Chambered, Baileys Irish Cream, crème de cacao and brandy

Topped off with whipped cream and nutmeg. 6.00

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

Hawaii Kai Shopping Center
377 Keahole St., Honolulu, Hawaii
(808) 395-6224

Visit us on line at www.BluWaterGrillHawaii.com

Join us for Brunch on Sunday from 10:00 am ‘til 2:30 pm

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 batches. 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

Welcome to BluWater Grill, our ‘Global Island’;
Winner of the Honolulu Magazine’s Hale Aina Award, Best New Restaurant, 2004,

SANDWICHES

ROASTED SEAFOOD SALAD MELT

Rich shrimp, scallop and crab salad on toasted English muffins topped with tomato, bacon, avocado and smoked gouda cheese. 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. 10.95

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. 11.95

CROISSANT CLUB WITH TURKEY, AVOCADO AND BACON

Deli sliced turkey, bacon and smoked Gouda cheese, lettuce, tomato, and sliced avocado on a large butter croissant. 11.95

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. 10.95

PRIME RIB DIP SANDWICH WITH GARLIC INFUSED JUS

Thin sliced prime rib of beef, served au jus, with melted gruyere and caramelized onion. 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. 10.95

MAIN COURSES

FETTUCINNE ALFREDO WITH WILD MUSHROOMS

Al dente fettuccine tossed with crimini mushrooms in a rich cream, garlic and aged Parmesan sauce 14.95
Add blackened chicken, 16.95

KIAWE -GRILLED SMOKED SALMON RAVIOLI WITH LOBSTER CREAM SAUCE

One large herbed pasta ravioli stuffed with smoked gouda, parmesan and house smoked salmon, fire -grilled, served over sun -dried tomato -lobster cream sauce. 12.95

WOK -FIRED VEGETABLE YAKI SOBA

Wok -seared with Asian vegetables, ginger, garlic shoyu and sake. 11.95
Add kiawe -grilled sa -teh chicken, 13.95
Add kiawe -grilled teriyaki sirloin skewers, 14.95
Add kiawe -grilled seafood kebobs, 15.95

MANGO -GUAVA GLAZED PORK SPARERIBS WITH CARIBBEAN SLAW

A ½ rack of 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. 17.95

PARMESAN CRUSTED CHICKEN BREAST WITH SAGE BUTTER SAUCE

Pan -fried, served over garlic mashed potato with a white wine and sage -butter sauce. 16.95

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. 18.95

FIRE -GRILLED CHICKEN WITH PAPAYA -GINGER GLAZE

5 -Spiced breast of boneless chicken, fire -grilled, served over Okinawan sweet potato, Caribbean style slaw with toasted macadamia nut beurre blanc. 16.95

MACADAMIA NUT CRUSTED PRAWNS WITH THAI CHILI -COCONUT AIOLI

Pan -fried and served with Okinawan sweet potato and coconut -sweet chili aioli. 17.95