



Bluewater Bistro

at Bodega Harbour



starters

CLAM CHOWDER	6 CUP	9 BOWL
<i>Bodega Bay's finest New England style. Served with Oyster crackers</i>		
GARLIC ROASTED WILD GULF SHRIMP		16
<i>California garlic, butter, herbs, chili flakes. Served with warm bread</i>		
SPINACH DIP		13
<i>House made with six cheeses. Accompanied by baguette and fresh vegetables</i>		
ROASTED CAULIFLOWER (GF)		10
<i>With a Basil Pesto drizzle (vegan without)</i>		
SERENDIPITY CHEESE PLATE		22
<i>With fig preserves, fresh sliced apple, candied walnuts, and baguette A perfect start when accompanied by a bottle of Scharffenberger Brut</i>		
BREAD SERVICE		4



insalata & hand made pizze

ARUGULA	8	MARGHERITA	18
<i>Lemon juice, olive oil, shredded Pecorino Romano, salt and pepper</i>		<i>House made tomato sauce, fresh mozzarella, finished with fresh basil</i>	
KALE CAESAR	11	FUNGHI	20
<i>Dressed chopped kale with house made crostini, sunflower seeds and freshly shaved parmesan</i>		<i>Roasted garlic and olive oil, five cheese blend, shiitake and trumpet mushrooms</i>	
ROASTED BEET	13	HIGH ON THE HOG	22
<i>With arugula, ricotta salata, toasted walnuts, extra virgin olive oil and balsamic reduction</i>		<i>House made marinara, five cheese blend, local Italian sausage, pepperoni, and bacon</i>	



il secondo

CACIO E PEPE	16
<i>Imported spaghetti, Pecorino Romano, freshly cracked black pepper</i>	
SPAGHETTI E POLPETTE	21
<i>Imported pasta with house made marinara, beef meatballs and topped with parmesan</i>	
BLUEWATER BURGER	17
<i>Grilled eight-ounce Angus patty, with Petaluma Creamery 2yr White Cheddar, rocket, heirloom tomato, red onion and pesto aioli on a brioche bun With fries or dressed arugula Add Applewood Smoked Bacon \$2 & Avocado \$2</i>	
FISH TACOS	15
<i>Grilled (gf) or battered with mango salsa, Napa cabbage, red pickled onions and chipotle aioli. Served with fries or dressed arugula</i>	
FISH & CHIPS	16
<i>Fresh beer battered and panko breaded rock cod. Served with Cole Slaw and lemon</i>	





dolci

AFFOGATO (GF)	9
<i>Two scoops of homemade vanilla ice cream with freshly brewed Taylor Lane espresso</i>	
TIRAMISÙ	10
<i>Coffee-soaked ladyfingers layered with sweetened mascarpone and topped with cocoa powder</i>	
CHOCOLATE FLOURLESS CAKE (GF)	9
<i>Rich and fudge-like, served with a small scoop of homemade vanilla ice cream</i>	
STRAWBERRY PANNA COTTA (GF)	10
<i>Thick custard-like dessert with fresh strawberries. Topped with whipped cream</i>	



dessert martini

THE TURN	9
<i>Vanilla Vodka, Kahlua, Baileys, Chocolate</i>	
ESPRESSO MARTINI	9
<i>Taylor Lane Espresso, Vanilla Vodka, and cream</i>	



dessert wines

CARAVELLA LIMONCELLO	7
<i>Make it a martini \$9</i>	
SONOMA PORTWORKS ARIS PETIT VERDOT	13



apertif

APEROL	8
THE ALDO	12
<i>Campari and soda with a brandy float</i>	
<i>The legend lives on</i>	



digestif

AMARO NONINO	10
FERNET BRANCA	9
BRANCA MENTA	9
GALLIANO L'AUTENTICO	9

Extra sauce will be 50 cents per.

Split plate \$4.

gf = gluten free V = vegan

Tables of six or more persons will have automatic gratuity of 18%.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

