

# Blackwater Bistro

## Non-Alcoholic Drinks

DeLuna (Locally Owned) Sweet/Unsweet Tea and Coffee, Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, Root Beer

## Appetizers

### The Sampler \$25

A mixture of our house favorites: Artichoke Cheesecake, Baguette, Loaded Brussel Sprouts with Shrimp, Coconut Shrimp with Mango Chutney

### Artichoke Cheesecake \$18

A blend of Artichoke Hearts, Cheeses and Herbs, served with Baguette.

### Lumpia \$18

Locally sourced, served with Sweet Chili Thai Sauce

### Asian Roasted and Loaded Brussel Sprouts \$19

Roasted Brussel Sprouts, Bacon, Seared Shrimp, in a ginger, Sweet Chili, Lime Soy Glaze

### Cajun Cheesecake \$19

Blackened Shrimp, Crabmeat, Cheeses, and Creole Remoulade, served with Baguette.

### Coconut Shrimp \$15

Coconut Breaded Shrimp served with Mango Chutney

### Char-Grilled Lamb Lollipops \$24

Mint and Basil Chimichurri, Feta, with Sundried Tomato, Artichoke Heart and Lemon Couscous

## Soups

### Soup of the Day

Cup \$6 Bowl \$8

### Roasted Red Pepper with Gouda

Cup \$6 Bowl \$8

### Cajun Country Gumbo

Cup \$9 Bowl \$12

## Salads

### The Bleu

Filet of Beef \$22.00 Filet of Chicken \$20.00

Signature Assorted Lettuce, Tomato, Red Onion, Cucumber, Bleu Cheese, Balsamic Reduction, Candied Pecans, Bleu Cheese Dressing

### Homestyle Chicken Salad \$14

Roasted Chicken Breast, Granny Smith Apples, Dried Cranberry, Celery, Onion, and Pecans, Signature Assorted Lettuce

### Wedge \$10

Iceberg lettuce, Smoked Bacon, Tomato, Bleu Cheese Dressing, Balsamic Reduction

### Caesar

Blackened Shrimp \$19.00

Char-Grilled Chicken \$17.00

Romaine, Parmesan Reggiano, Crouton, Classic Caesar Dressing

Can Be Gluten Free Without Croutons

### Garden Side Salad \$6

Signature Assorted Lettuce Blend, Tomato and Cucumber, Choice of Dressing

### Caesar Side Salad \$6

Romaine, Parmesan Reggiano, Crouton, Classic Caesar Dressing

Can Be Gluten Free Without Croutons

## Burgers, Wraps & Sandwiches

Served with One Side or Switch to a Side Salad for \$2.00

### House Burger \$15 (Add Ons \$1.50 each)

8oz. Ground Certified Angus Beef, Romaine, Tomato, Red Onion, Pickle

Topping Choices: Swiss, Cheddar, Provolone, Bleu Cheese, Bacon, Good Human Mushrooms, Caramelized Onions

### Black and Bleu Burger \$17

Blackened 8oz Ground Certified Angus Beef, Bleu Cheese, Smoked Bacon, Balsamic Aioli

### Barbecue Smoked Bacon

#### Cheddar Burger \$17

8oz Ground Certified Angus Beef, Cheddar, Barbecue Sauce, Smoked Bacon

### Mushroom Swiss Burger \$17

8oz Ground Certified Angus Beef, Good Human Mushrooms, Caramelized Onions, Swiss

### Roasted Chicken Caesar Wrap \$15

Roasted Chicken, Romaine, Parmesan Reggiano, Classic Caesar Dressing, Whole Wheat Tortilla

### Garden Vegetable Wrap \$13

Signature Assorted Lettuce Blend, Tomato, Red Onion, Cheddar Cheese, Cucumber, Balsamic Vinaigrette, Whole Wheat Tortilla

### Roasted Chicken Bacon

#### Ranch Wrap \$13

Roasted Chicken, Signature Assorted Lettuce Blend, Cheddar Cheese, Tomato, Smoked Bacon, Ranch Dressing, Whole Wheat Tortilla

### Homestyle Chicken Salad \$16

Roasted Chicken Breast, Granny Smith Apples, Dried Cranberry, Celery, Onion, and Pecans, Signature Assorted Lettuce Blend, Choice of Bread (Wheat, White, Croissant, Rye, Whole Wheat Tortilla)

### The Bistro Philly \$16

Sliced Ribeye, Provolone, Grilled Onions and Peppers, French Bread

### The Reuben \$16

Grilled Corned Beef, Swiss Cheese, Thousand Island Sauerkraut, Rye Bread

### Grilled Portobello \$16

Marinated Portobello, Caramelized Onions, Roasted Red Pepper, Goat's Cheese, Balsamic Aioli, Ciabatta

### Muffaletta

#### Half \$17 Whole \$24

Smoked Ham, Genoa Salami, Provolone, Olive Salad, Gambino's Bread

### ② Ribeye \$40

16oz Char-Grilled USDA Choice, Topped with Demi-Glace, Served with Two Sides

### ② Filet Mignon \$36

#### Add Blackened Shrimp \$6

#### Add Bleu Cheese & Bacon \$6

8oz. USDA Char-Grilled USDA Choice, Good Human Mushrooms Bordelaise. Served with Two Sides

### ② Chicken Divine \$30

Fried or Char-Grilled Chicken Breast in a White Wine, Crabmeat, and Caramelized Onion Cream Reduction, Shrimp, Roasted Garlic Mashed Potatoes. Served With One Side

### ② Steak Divine \$34

Char-Grilled USDA Choice Filet of Beef in a White Wine, Crabmeat, and Caramelized Onion Cream Reduction, Shrimp, Roasted Garlic Mashed Potatoes. Served With One Side

## Entrees

### Portobello and Chicken Dagenhart \$21

② Pan Seared Chicken, Marinated and Grilled Portobello, Caramelized Onions, Roasted Red Pepper, Goat's Cheese (Named after USMC CH-53 Pilot Jason Dagenhart who helped create this Dish.) Served with One Side

### Sesame Crusted Ahi Tuna \$32

8oz Ahi Tuna, Wasabi, Roasted Garlic Mashed Potatoes, Pickled Ginger, Ponzu, Ginger Soy Gastrique, Served Rare. Served with a Salad.

### Seafood Mornay Pie \$21

Shrimp, Crab, Grouper, Mornay Cream, Puff Pastry. Served with a Side Salad

### Fish of the Day Market Price

With Sauce and Two Sides

### Lasagna \$22

Deep Dish Style, Garlic Bread, Served with a Side Salad

### Lobster Ravioli \$28

Lemon, White Wine, Crab Meat and Wilted Spinach Cream. Served with a Side Salad

### Blackwater Meatloaf \$20

Beef and Pork, Demi-Glace, Served with a Side Salad and Two Sides

### Triple Threat Creole Pasta \$28

Roasted Chicken, Shrimp, Andouille Sausage, Creole Cream. Served with a Side Salad

## Pizzas

(Gluten Free Crust Available \$3.00)

### Philly Cheese \$19

Sliced Ribeye, Onions, Peppers, Bacon, Good Human Mushrooms, Mozzarella, Ranch

### Italian \$19

Smoked Ham, Genoa Salami, Pepperoni, Pepperoncini, Parmesan Reggiano, Tomato, Pesto, Mozzarella

### Buffalo Chicken and Bleu \$19

Roasted Chicken, Buffalo Sauce, Bleu Cheese, Mozzarella

### Roasted Chicken Smoked Bacon Ranch \$19

Roasted Chicken, Smoked Bacon, Red Onion, Peppers, Parmesan Reggiano, Tomato, Ranch, Mozzarella

### Mac-Daddy Bleu \$19

Roasted Chicken, Bleu Cheese, Mac-n-Cheese, Mozzarella, Buffalo Sauce (Created with the help of USCG Pilot Alex Webber)

### GASP \$16

Roasted Garlic, Artichoke Hearts, Sundried Tomato, Basil Pesto, Tomato Sauce, Mozzarella

## Sides

Sweet Potato Waffle Fries (\$3.99)

Garlic Mashed Potatoes Macaroni and Cheese  
Green Beans Gouda Grits Broccoli Potato Salad  
French Fries Vegetable Medley

## Desserts

Ultimate Chocolate Cake and Vanilla Ice Cream \$10

Cobbler of the Day with Ice Cream \$10

Marie's Bourbon Pecan Bread Pudding \$10

Seasonal Pies \$6.00

## Kid's Menu \$9

(Under Ten)

Chicken Tenders & Choice of Side

Hamburger and Choice of Side

Grilled Cheese & Choice of Side

Kid's Cheese Pizza

Kid's Pasta (Butter, Alfredo, or Marinara)

Please ask about Buy Outs, In house and Delivered Catering for any Occasion!

Gift Cards are Available!

A \$10 fee will be charged for any outside desserts that are brought in.

A \$25 corking fee will be charged for any outside wines that are brought in.

(Wines that are served at Blackwater will not be allowed to be brought in.)

20% Gratuity is automatically added to all tables of seven or more.