

## SMALL PLATES

**corn & seafood chowder**  
cup **2.99** bowl **4.99**

**crispy calamari 8.99**  
cocktail sauce, lemon caper aioli  
tossed with haba ero sauce **9.99**

**single crab cakes 10.99**  
arugula salad, creole mustard sauce

**roasted red pepper hummus 7.99**  
cucumbers, black olive relish,  
toasted flatbread

**ahi tuna lettuce wrap 10.99**  
tuna tartare, asian slaw,  
fried noodles, pickled ginger,  
sushi rice, sriracha, wasabi soy glaze

**chicken nachos 8.99**  
grilled chicken, tortilla chips,  
queso, black beans, sour cream,  
pico de gallo, guacamole, cilantro

**shrimp bruschetta 9.99**  
tomato-basil, parmesan, olive oil,  
garlic, limoncello

**steak quesadilla 8.99**  
pepper jack, charred tomato salsa,  
guacamole, chipotle sour cream

**pan-seared shrimp potstickers 8.99**  
wasabi soy glaze

**buffalo chicken tenders 7.99**  
smoked onion ranch

**spinach & chipotle queso dip 8.99**  
tortilla chips

**popcorn shrimp 9.99**  
thai peanut chili sauce,  
szechwan sauce, buffalo butter

## SLIDERS

served on mini buns with onion strings

**buffalo cheeseburger 7.99**  
blue cheese, bacon

**angry shrimp 9.99**  
haba ero sauce, pepper jack,  
sriracha sauce, jalape o pepper

**prime rib 8.99**  
swiss, horseradish cr me

**apple wood smoked  
bacon cheeseburger 7.99**  
lettuce, tomato, pickles

## GREENS

**wedge salad** tomato basil, blue cheese crumbles, egg, bacon, scallions,  
italian vinaigrette, blue cheese dressing 1/2 **4.99** full **8.99**

**caesar salad** sun-dried tomato croutons, parmesan 1/2 **4.99** full **8.99**

**bluepoint chop salad** iceberg lettuce, blue cheese, bacon, charred corn, avocado, tomato,  
scallions, carrot, egg, fried tortilla, house dressing 1/2 **4.99** full **8.99**

**chinese noodle salad** bamee noodles, snow peas, soybeans, cucumber, tomato, red cabbage,  
carrot, red pepper, scallions, shiitake mushrooms, peanut ginger soy dressing 1/2 **4.99** full **8.99**

**soup & salad combo** cup of soup & choice of 1/2 salad **7.99**

**add to any salad** salmon **5.99** steak **4.99** grilled shrimp **4.99** chicken **3.99**

## ENTREES

**sesame-crust ed ahi tuna** corn-pepper relish, saut ed ginger swiss chard, wasabi cream, rice **16.99**

**baja grande tacos** chipotle mayo, atlantic cod, lime slaw, avocado-mango salsa, rice & black beans **11.99**

**pork tacos** lettuce, charred tomato salsa, pico de gallo, queso fresco, guacamole, rice & black beans **11.99**

**caribbean jerk salmon** andouille sausage, bell peppers, onion, rice & cajun tomato brown sauce **15.99**

**grilled marinated skirt steak** chimichurri sauce, avocado & tomato salad, seasoned fries **16.99**

**grilled chicken burrito** rice, black beans, lettuce, pico de gallo, salsa rojo, nacho cheese, sour cream **11.99**

**oven-baked crab cakes** limoncello vinaigrette slaw, creole mustard sauce, seasoned fries **16.99**

**bluepoint fish & chips** beer-battered fish, fried, lemon caper aioli, seasoned fries **12.99**

**szechwan shrimp stir-fry** bamee noodles, broccoli, snow peas, shiitake mushrooms, carrot,  
onion, soybeans, red pepper, cashew nuts **15.99**

**shrimp & bacon mac and cheese 14.99**

**garlic shrimp scampi** angel hair pasta, sun-dried tomato, basil, tabasco garlic butter sauce **14.99**

## FRESH FROM THE OCEAN

grilled, blackened, saut ed or fried  
choice of two sides & one topping (thai peanut chili sauce, tequila-avocado salsa,  
ginger soy butter sauce, roasted red pepper cream sauce)

**mahi mahi 15.99**

**atlantic salmon 15.99**

**ahi tuna 16.99**

**grouper 16.99**

## TWO-HANDED SANDWICHES

with seasoned fries  
**black angus burger** lettuce, tomato, red onion, pickles, kaiser **8.99** with cheese **9.99**

**bluepoint burger** chipotle mayo, crab cake, pepper jack, bacon, avocado, lettuce,  
tomato, red onion, pickles, kaiser **10.99** wagyu-style **12.99**

**wagyu burger** goat cheese, arugula, wild mushrooms, grilled tomato, red onion, pickles, kaiser **11.99**

**chicken club** smoked onion ranch, avocado, pepper jack, bacon, lettuce, tomato, multi-grain bread **9.99**

**blackened skirt steak** swiss, bacon, grilled onion, tomato, arugula, ciabatta **12.99**

**tempura fish** lemon caper aioli, lettuce, tomato, red onion, hoagie **9.99**

**grilled turkey reuben** swiss, russian dressing, coleslaw, ciabatta **9.99**

**cubano** pork, ham, pickles, cheese, mustard, flatbread **9.99**

**prime dip** shaved prime rib, swiss, grilled onion, au jus, hoagie **11.99**

## SIDES

all 2.99 each

**steamed broccoli**

**french fries**

**corn-pepper relish**

**black beans & rice**

**stir-fry vegetables**

**mac & cheese**

**saut ed ginger swiss chard**

## HAPPY ENDINGS

**chocolate cake bites** raspberry sauce **3.99**

**fresh berries** cr me anglaise, mocha, whipped cream **3.99**

**blondie-tini sundae** chocolate sauce **3.99**

**trio-tinis** sampling of each of the above **9.99**

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. (c) 10-2009 Concepts America

## WINES

### FLIRTY/ATIOUS BLONDES

#### chardonnay

- hope estate, australia 7.5/30  
chateau ste. michelle,  
cold creek, columbia valley 29  
cuvaion 55  
bernardus, monterey 49  
b.v. signet, napa 9.5/38  
far niente 95  
kenwood 7.5/34  
tunnel of elms 6/24  
morro bay 7/28  
clos du bois 9/36

#### interesting blondes

- wh zin, sutter home, california 6/24  
sauv blanc, brancott 7.5/30  
sauv blanc, simi 10/40  
riesling, covey run 7/28  
conundrum, california 57  
pinot grigio, estancia 9/36  
sauv blanc, mezzacorona, italy 7/28  
santa julia, torrentos 6/25

### FIERY REDHEADS

#### cabernet

- la terre, california 6/24  
mt. veeder, california 82  
raymond estates, napa 41  
stags leap, napa 105  
jordan, sonoma 105  
cypress, california 7/26  
j. lohr seven oaks, california 9/36

#### merlot

- la terre, california 6/24  
tunnel of elms 7/28  
trincherro select, california 9/36  
casa lapostolle,  
"cuvee alexandre", chile 65  
markham, california 49

#### interesting redheads

- pinot noir, la crema, anderson valley 55  
pinot noir, toasted head 11/44  
pinot noir, trinity oaks 7/28  
franciscan magnificat 90  
meritage, opus one, napa 225  
meritage, robert mondavi 8/32  
chianti, querceto, italy 8/32  
malbec, terrazas 8/32  
shiraz, rosemount, australia 10/39  
syrah, cline, sonoma 35  
zinfandel, brazil 9/36

### BUBBLY

- domaine chandon, brut split 9.5/38  
rotari, brut, italy 8.75/41  
veuve clicquot, yellow label 98  
perrier jouet, fleur de champagne 155

## MARTINIS

**strawberry fizz** skyy vodka, dekuyper razzmatazz, monin strawberry puree, champagne, strawberry

**velvet** ultimat vodka, st-germain liqueur, fresh sour, egg white, dash of fee brothers' orange bitters, orange twist

**pom peche** absolut apeach, monin pomegranate syrup, orange juice, monin mango puree, splash of sprite, orange cherry horseshoe

**summer breeze** absolut citron, dekuyper peachtree schnapps, pineapple & cranberry juice, lime wheel

**honeydew** cruzan coconut rum, midori melon liqueur, pineapple juice, pineapple wedge

**apple** belvedere vodka, choice of dekuyper red apple liqueur or dekuyper sour apple pucker, fresh sour, apple juice, cherry

**caffeinator** van gogh double espresso vodka, dekuyper butterscotch liqueur, cream, cholive cocktail chocolate

**dirty ceo** chopin vodka, olive juice, blue cheese olives

## MOJITOS

the coolest of cocktails made with the freshest limes & mint leaves, pure cane syrup & topped with effervescent sparkling water

**havana classic** bacardi superior rum, lime wedges

**kokomojito** cruzan pineapple rum, lime & pineapple wedges

**berry mojito** cruzan black cherry rum, strawberries & blackberries

**mangojito** trinidad's famous 10 cane rum, monin mango puree, lime wedges

## MARGARITAS

south of the border favorites: hand-shaken, on the rocks, with fresh lime juice & fresh citrus sour mix

**dos sauza** sauza tres generaciones añejo tequila, sauza gold tequila, dekuyper triple sec, lime wedges

**pomegranate** cazadores reposado tequila, monin pomegranate syrup, cranberry juice, orange & lime wedges

**chipotle pineapple** sauza hornitos plata tequila, monin chipotle pineapple syrup, pineapple juice, lime & pineapple wedges

## COCKTAILS

some are classics, some new twists on classics & some just plain edgy; just don't call them old!

**mason/dixon** firefly sweet tea vodka, skyy citrus vodka, pure cane syrup, fresh lemon juice, fresh brewed tea, lemon wedges \*Try it with a splash of monin peach for a georgia treat

**the cooler** bombay sapphire gin, domaine de canton ginger liqueur, fresh lemon juice, pure cane syrup, sparkling water, lemon wedges

**brazilian** a caipirinha (kai-pur-eeen-ya) made with cabana cachaça, monin mango puree, fresh lime juice, on the rocks, lime wedges

**old school** jim beam's ultra premium ri 1, fresh lemon juice, pure cane syrup, dash of fee brothers' lemon bitters, lemon twist

## DRAFT'S

Amstel Light\*

Bud Light

Budweiser\*

Bud Light Lime

Bud Select

Bud American Ale

Blue Moon\*

Coors Light

Corona

Corona Light

Dos XX Lager\*

Heineken\*

Heineken Light

Landshark

Michelob Ultra

Miller Lite

Modelo Especial

Newcastle Brown Ale\*

Odoul's Amber (NA)

Pacifico

Rogue's Dead Guy Ale\*

Sam Adams Lager

Sam Adams Light

Sam Adams Seasonal\*

Shock Top\*

Sierra Nevada Pale Ale\*

Stella Artois\*

Woodchuck Amber Cider\*

\* denotes on draft

Select beer may not be available in this location. Ask server for regional and seasonal selections.