

# BLU OYSTER

SUSHI + SEAFOOD

BREAKING BREAD

**Potato Encrusted Octopus - 16**

Roasted cauliflower purée, micro herb salad, sherry lime dressing, dukkah

**Tuna Tartare\* - 16**

Avocado, soy, sesame, jalapeño, potato chips

**Calamari - 14**

Sweet chili tomato jam, fried poblanos, corn, bone marrow aioli, chives

**Mussels - 15**

Choice of bourbon bleu, basque or curry, toasted baguette

**Lobster Arancini (3) - 14**

Sauce vierge, saffron aioli, chives

**Ssam Wraps (3) - 14**

Salmon poke, mirin rice, kimchi purée, scallion, bibb lettuce wrap

**Steam Buns (2) - 12**

Sweet & sticky pork belly, cucumber & carrot slaw, asian pear calvados sauce, jalapeño, cilantro, sesame seeds

**Blu Baked Oysters- 18**

Crab mornay, Parmesan, chives, lemon

**Crab Cake - 11**

Claw crab, ricotta, capers, preserved lemon, whole grain mustard remoulade

**Soup du Jour - MKT**

Chef's daily creation

**Grilled Caesar - 12 / 8**

Rosemary caesar dressing, cured egg yolks, house croutons, white anchovy  
*Add 6 shrimp - 10 Add fried 6 oysters - 10  
 Add 4oz salmon - 12 Add 2 scallops - 15*

**BLU SOUTHERN FRIED PLATTERS**

Served with hush puppies, waffle fries, cocktail, fennel tartar and wasabi lime aioli  
*(Gluten Free Available)*

**Grouper - 24**  
**Shrimp - 24**  
**Oysters - 24**

**Shrimp & Grouper - 29**  
**Shrimp & Oysters - 29**  
**Oysters & Grouper - 29**

**Shrimp, Oysters & Grouper - 33**

**Thai Salmon - 28**

Thai curry & coconut broth, pineapple couscous, lemon ricotta, broccoli, chives

**Lobster Encrusted Grouper - 38**

Preserved lemon & pea risotto, parmesan, truffle bread crumbs, espelette, chives

**Whole Grilled Branzino - 36**

Fennel & fava bean bisque, scallion salad, bacon roasted pistachios, white truffle oil

**Lobster Cioppino - 36**

Mussels, clams, oysters, white fish, shrimp, gochujang, fumet, toasted baguette

**Scallops Fuoco - 36**

Bourbon bacon jam, spanish risotto, cilantro, charred lime

**Scallops Succotash - 36**

Thai peanut sauce, sweet potato purée, ham hock succotash, red wine reduction

**Blu Bucatini - 30**

Scallops, shrimp, clams, crab velouté, bucatini pasta, parmesan

**Lobster Thermidor - 45**

Bechamel, lemon, parmesan, smoked paprika, chives, asparagus

**Pick a Fish - MKT**

**ONE IF BY LAND**

**Sake Brined Bone-In Pork Chop\* - 28**

Bacon sake beurre monte, with your choice of: mashed potato, fingerlings with a smoked cherry & poblano gremolada, or charred rainbow carrots & cauliflower

**Kimchi Burger\* - 18**

Kimchi sauce, grilled kimchi, two smashed patties, pickled green tomato, romaine, herbed cheese, served with waffle fries  
*Add a fried egg - \$2*

**Meat & Potatoes\* - MKT**

Butcher's selection with your choice of:  
 mashed potato, fingerlings with a smoked cherry & poblano gremolada, or charred rainbow carrots & cauliflower  
*Add Shrimp - \$10 Add Scallops- \$15 Add a Lobster Tail - \$25  
 Add Twin Lobster Tails - \$40*

**SIDES**

**Fried Brussels - 10**  
**Furikake Waffle Fries - 6**  
**Broccoli - 8**  
**Kimchi Fried Rice - 9**

**Asparagus - 8**  
**Side Salad - 8**  
**Mashed Potatoes - 8**  
**Hush Puppies - 8**

\*Consuming raw or undercooked seafood, shellfish or meat may increase your risk of foodborne illness  
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