

BLU OYSTER

SUSHI + SEAFOOD

BREAKING BREAD

Potato Encrusted Octopus - 16
Roasted cauliflower purée, micro herb salad, sherry lime dressing, dukkah

Steam Buns (2) - 12
Sweet & sticky pork belly, cucumber & carrot slaw, asian pear calvados sauce, jalapeño, cilantro, sesame seeds

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

Oyster Deviled Eggs - 12
Story Farms eggs, Fried Oyster, Yuzu tobiko aioli

Blu Baked Oysters- 18
Crab mornay, Parmesan, chives, lemon

Scallops and Chorizo Gratin - 16
Bay scallops, Chorizo cream, Parmesan, buttered tuscan

Tuna Tartare* - 16
Avocado, soy, sesame, jalapeño, potato chips

SOUPS & SALADS

Soup du Jour - MKT
Chef's daily creation

She Crab Soup - 12

Arugula Salad - 10
Bacon, red onion, tomato, Korean mustard blue cheese

Caesar - 12 / 8
House croutons, white anchovy, Parmesan
Add 6 shrimp - 10 Add fried 6 oysters - 10
Add 4oz salmon - 12 Add 2 scallops - 15

BLU SOUTHERN FRIED PLATTERS

Gluten Free Available, served with hush puppies, waffle fries, cocktail & tartar sauce, coleslaw

Grouper - 23

Shrimp - 20

Oysters - 23

Shrimp & Grouper - 25

Shrimp & Oysters - 25

Oysters & Grouper - 25

Shrimp, Oysters & Grouper - 30

ENTREES

Thai Salmon - 28
Thai curry & coconut broth, pineapple couscous, lemon ricotta, broccoli, chives

Lobster Encrusted Grouper - 35
Preserved lemon & pea risotto, parmesan, truffle bread crumbs, espelette, chives

Scallops Succotash - 30
Thai peanut sauce, sweet potato purée, ham hock succotash, red wine reduction

Lobster Cioppino - 34
Mussels, clams, oysters, white fish, shrimp, gochujang, fumet, toasted baguette

Scallops Fuoco - 30
Bourbon bacon jam, spanish risotto, cilantro, charred lime

Blu Bucatini - 28
Scallops, shrimp, clams, crab velouté, bucatini pasta, parmesan

FISH BOARD

	a la carte	with a set
Salmon	\$18	\$28
Snapper	\$20	\$30
Grouper	\$24	\$34
Tuna	\$22	\$32
Whole Fish	\$28	\$35
Steamed Lobster	\$30	\$35

House - Herb whipped potato purée, sticky green beans, miso butter

Southern - Red rice, brussels, caper brown butter

Coco - Coconut lobster broth, roasted seasonal vegetables, shiitake mushrooms

ONE IF BY LAND

Kimchi Burger* - 18
Kimchi sauce, grilled kimchi, two patties, pickled green tomato, romaine, herb cheese, waffle fries, Add a fried egg - \$2

Meat & Potatoes* - MKT
Butcher's selection with your choice of waffle fries, mashed potato, fried fingerlings

12oz Bone-In Pork Chop* - 28
Sake brined, mashed potato, general tso broccoli, miso butter

Steak Au Poivre* - 28
Peppercorn crusted 4oz filet, parsnip puree, roasted rainbow carrots, fried parsnips, au jus

Add to any entree: Add Shrimp - \$10 Add Scallops - \$15 Add a Lobster Tail - \$25 Add Twin Lobster Tails - \$40

SIDES

Fried Brussels - 8
Furikake Waffle Fries - 5
Broccoli - 6
Kimchi Fried Rice - 9

Asparagus - 8
Side Salad - 6
Mashed Potatoes - 6
Hush Puppies - 8

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