

to start

The Daily Soup . \$13

Deviled Eggs . \$12

*Two classic, two fried buffalo chicken
& two shrimp cocktail.*

Grilled Octopus . \$19

*Rainbow peewee potatoes, botija olive aioli,
fresh oregano leaves & squid ink.*

Mussels . \$18

White wine, bacon, apple, celery, onions & thyme.

Pork Belly . \$19

*Cider bacon jam, creamy grits
& pickled granny smith apples.*

Warm Ricotta . \$17

*Charred shishito peppers, blistered tomatoes,
lemon scented herbed ricotta & ciabatta toast.*

Roasted Cauliflower . \$15

*Cipollini agrodolce, pine nuts,
golden raisins & capers.*

greens

Hearts of Palm Salad . \$16

*Mesclun greens, avocado, walnuts, grapes,
crispy shallots & lemon vinaigrette.*

The Blue Caesar . \$14

*Baby gems, parmesan, anchovy,
croutons & crispy chicken skins.*

Quinoa & Apple Salad . \$15

*Arugula, shaved red onions,
sweet potato & cider vinaigrette.*

oysters

East 3/\$12 . 6/\$24 . West 3/\$15 . 6/\$30

Baked

Parmesan-basil butter & brioche crumbs.

Grilled

Chili & bourbon butter.

Fried

Corn meal crusted over spicy remoulade.

Rockefeller

Creamed spinach, onion, garlic & sambuca.

the blue

elevated american cuisine

the claw bar

King Claw . \$22 Maine Lobster Claw . \$9 Shrimp Cocktail . 3/\$15 . 5/\$25

East Coast Oysters . \$3 per West Coast Oysters . \$4 per

Chef's Seafood Tower . \$95 / Deluxe . \$135

Bloody Mary Cocktail Sauce . Apple-Cucumber Mignonette . Spicy Mustard Aioli

the fall menu

Seared Diver Scallops . \$39

Roasted sunchokes, asian pear purée & micro greens.

Pan Seared Cobia \$38

Butternut mousseline, blistered grapes & cranberries.

Butter Poached Maine Lobster . \$47

Corn emulsion, peas, crispy fingerling potatoes, shallots & bourbon cream.

Honey-Roasted Half Chicken . \$37

Buttery collard greens & warm crispy cornbread.

Seared Duck Breast . \$41

Farro, diced apples, toasted walnuts & dry cherries salad.

Pan Seared Filet Mignon . \$51

Crispy polenta cake, wild mushroom ragout & fresh herbs.

Grilled Rib Eye Steak . \$49

Turnip mousseline, swiss chard & cipollini agrodolce.

Cider Bone-In Pork Chop . \$39

Sautéed honey crisps apples, crispy brussels sprouts & apple purée.

Homemade Spinach Tortellini . \$35

Ricotta & caramelized onions tortellini, truffled cauliflower cream & parmesan cheese.

to go with. \$9

Pancetta Grits

Caramelized onions, sage & parmesan cheese.

Hot Buttered Cornbread

Honey & fresh herbs.

House Fries

With ketchup.

Crispy Brussel Sprouts

*Roasted sweet potatoes
& mustard sherry vinaigrette.*

Broccoli & Potatoes

Parmesan cheese, garlic & fresh herbs.

Creamed Spinach

Roasted garlic, bread crumbs.

sweet ending

Almond Pannacotta . \$11

Candied kumquats & vanilla tuille.

Pear & Cranberries Turnover . \$12

Sugar cookie crumbs & buttermilk ice cream.

House Made Ice Cream

Chef's daily selection of flavors.

One Scoop . \$4

Three Scoops . \$11

for one or more...

Key Lime Pie . \$15

Graham crust, meringue & candied lime zest.

Chocolate Pumpkin . \$15

*Layers of chocolate cake & pumpkin pie,
chocolate ganache, meringues & chocolate sauce.*

Granny Smith Apple Fritters . \$14

Vanilla crème anglaise & caramel sauce.

Executive Chef: Christie Tenaud

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**20% service charge will be added to parties of 6 and larger.

**Main course split charge of \$10.