

to start

The Daily Soup . \$13

Deviled Eggs . \$12

*Two classic, two lobster & old bay,
two guacamole & salsa.*

Grilled Octopus . \$19

*Avocado crema, crispy spiced chick peas
& onion-tomato salad.*

Mussels . \$18

White wine, cuban chorizo, onion & cilantro.

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

Beet Salad . \$16

*Mesclun greens, orange, creamy beet mousseline,
toasted pistachios & goat cheese.*

The Blue Caesar . \$14

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

Twisted Waldorf Salad . \$15

*Arugula, shaved pears, dried cherries, toasted walnuts,
celery & citrus-mayonnaise dressing.*

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 . \$23 Maine Lobster Claw . \$9 Shrimp Cocktail . 3/\$15 . 5/\$25

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

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

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

the winter menu

Seared Day Boat Scallops . \$39

Corn cream, spanish chorizo, micro greens & crispy corn chips.

Pan Seared Grouper \$38

Black eyed pea ragout, tasso ham, peppers, onions, crispy shallots, mâche & mustard vinaigrette.

Pan Seared Local Snapper \$39

Crispy fingerling potatoes, capers, sundried tomatoes & white wine sauce.

Butter Poached Maine Lobster . \$48

Parsnip purée, chestnuts, apples, calvados cream & parsnip chips.

Honey-Roasted Half Chicken . \$37

Buttery collard greens & warm crispy cornbread.

Seared Duck Breast . \$41

Roasted sweet potatoes, cauliflower, peewee potatoes, fresh herbs & duck jus.

Pan Seared Filet Mignon . \$51

Celeriac & potato gratin, swiss chard & beef jus.

20 oz Bone-In Rib Eye Steak . \$65

Turnip mousseline, swiss chard, cipollini agrodolce & cognac jus.

Cider Bone-In Pork Chop . \$39

Creamy cabbage, pancetta, apples & parsley.

Braised Short-Rib Ravioli . \$36

Ricotta & mushrooms filled, pearl onions & fresh herbs.

to go with. \$9

Pancetta Grits

Caramelized onions, sage & parmesan cheese.

Hot Buttered Cornbread

Honey & fresh herbs.

House Fries

With ketchup.

Crispy Brussel Sprouts

*Bacon, onions, walnuts
& honey mustard glaze.*

Crispy Broccoli

Citrus & fresh herbs mayonnaise.

Creamed Spinach

Roasted garlic, bread crumbs.

sweet ending

Apple cobbler . \$11

Bourbon-vanilla ice cream & apple chips.

German chocolate cheesecake . \$13

Chocolate, coconut, walnuts & whipped cream.

Red Velvet Lava . \$12

Chantilly cream & white chocolate tuille.

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.

Beignets . \$14

Orange marmelade & dulce de leche.

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.