

to start

The Daily Soup . \$13

Deviled Eggs . \$12

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

Octopus Tacos . \$19

*Grilled corn tortillas, pickled red onions,
avocado, harissa aioli, radishes & micro cilantro.*

Mussels . \$18

*Limoncello, crushed red pepper, fennel,
baby onions & parsley.*

Pork Belly . \$19

*Crispy polenta, pickled watermelon,
radishes & cider-ginger sauce.*

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

Tomato & Beet Salad . \$16

*Arugula, roasted golden & red beets, heirloom tomatoes,
walnuts, lemon zest & mustard-lemon vinaigrette .*

The Blue Caesar . \$14

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

Melon & Spinach Salad . \$15

*Honeydew, cantaloupe, blue cheese,
prosciutto, avocado & balsamic 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 . \$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 spring menu

Seared Day Boat Scallops . \$39

Creamy polenta, sautéed mushrooms, spinach, baby onions & porcini cream.

Wahoo Cioppino \$48

Saffron tomato broth, clams, mussels, rock shrimp & grilled ciabatta with romesco.

Pan Seared Red Snapper \$39

Carrot purée, blistered snap peas, green beans, yellow wax beans, baby onions, peanuts & sweet chili glaze.

Maine Lobster . \$48

Crispy peewee potatoes, spring peas, shallots, lobster cream & tendrils.

Honey-Roasted Half Chicken . \$37

Buttery collard greens & warm crispy cornbread.

Herb Crusted Filet Mignon . \$51

Cauliflower mash, swiss chard, garlic, shallots & balsamic beef jus.

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

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

Cider Bone-In Pork Chop . \$39

Broccoli, quinoa, celery, dried apricot, pine nuts & white balsamic-agave vinaigrette.

Homemade Ricotta Ravioli . \$36

Sautéed baby onions, asparagus, peas, tendrils & white wine-lemon cream.

to go with . \$9

Grilled Eggplant

*Zucchini, blistered tomatoes, feta cheese,
basil, thyme & garlic vinaigrette.*

Hot Buttered Cornbread

Honey & fresh herbs.

House Fries

With ketchup.

Crispy Brussel Sprouts

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

Fried Artichoke

Citrus & fresh herbs crème fraîche.

Creamed Spinach

Roasted garlic, bread crumbs.

sweet ending

Orange Crème Brûlée . \$11

Whipped cream, candied orange & mint.

Seasonal Shortcake . \$13

*Fried buttermilk biscuit,
whipped cream & seasonal fruit.*

House Made Ice Cream

Chef's daily selection of flavors.

One Scoop . \$4

Three Scoops . \$11

for one or more...

Triple Layer Key Lime . \$15

*Cheesecake, whipped cream, pie,
graham crumbs & candied lime zest.*

Cherry Mascarpone Empanadas . \$13

Cinnamon sugar & bourbon ice cream.

Nutella Ice Cream Cake . \$14

*Layers of chocolate cake, hazelnut ice cream,
chocolate ganache, whipped cream & brûlée bananas.*

**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.

Executive Chef: *Christie Tenaud*