

Chilled Shellfish and Raw Bar

Oysters

mignonette, cocktail sauce and cucumber salsa

18



Jumbo Shrimp Cocktail

22

Maine Lobster Cocktail

22



Shellfish (2), Grande Shellfish (4), BLU Shellfish Plateau (6)

60/110/160



First Courses

Classic Caesar Salad

romaine hearts, croutons, shaved parmesan, caesar dressing add: Steak or Shrimp (9)
9

Mixed Lettuces Salad

artisanal lettuce, blueberries, lime and thyme vinaigrette
13

Quintessential Caprese Salad

fresh baby mozzarella, cherry heirloom tomato, extra virgin olive oil
13

Roasted Vegetable Salad

roasted cauliflower, kabocha squash, ricotta salata, dijon vinaigrette
14



Salt Roasted Beets

pecan pesto, lolla rosa, grapes, beet chips

14



Burrata

frisee, cantaloupe, toasted almonds, raspberry vinaigrette

18

Sauteed Jumbo Tiger Shrimp

baked polenta, lemon-garlic coulis

22

Yellowfin Tuna Tartare

tempura shishito pepper, black garlic, uni

22

Crab Cake

marinated jicama, apple salad, sauce remoulade

22

Fluke Crudo

candied fennel, black truffle, blood orange, espelette

16



Beef Carpaccio

horseradish, remoulade, shaved parmesan, red peppers, capers, rainbow mixed salad, truffle oil

17

If you have a food allergy, please speak to the Chef, Manager or your Server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

From the Sea

Grilled Skuna Bay Salmon

sautéed spinach and grilled lemon

34

Herb Roasted Whole Branzino

lemon-oregano vinaigrette and haricot vert
38

Sautéed Black Sea Bass

celeriac, lobster, wild mushrooms, pinot noir jus
39

Grilled Yellowfin Tuna

pineapple, red peppers, yellow peppers, red onion stir fry, ginger citrus glaze
38



Butter Poached Maine Lobster

sweet pea mousseline, citrus braised endive, thick parmesan potato chips
MP



Roasted King Oyster Mushrooms (vegan entrée)

sautéed spinach, marinated peppers, sesame seared tofu, wasabi tofu “cream”
22

Meats



Porterhouse* (for two or three or four)

50pp

Ribeye*

49



Tomahawk* (for two)

99 *USDA prime dry aged

Filet Mignon

52

New York Sirloin*

48

Petite Filet Mignon

40

Lamb Chop

48

SAUCES

béarnaise, maker's mark, red wine, BLU steak

Sides

baked polenta. potato latkes. hand cut french fries. gratin potato. whipped potatoes. roasted mushrooms. carrot mousse. creamed, sautéed, steamed spinach. steamed broccoli. haricot vert.

