the blue
elevated american cuisine

the winter menu
Homemade Garganelli . $36
Kabocha cream, pancetta, pecorino & parsley.

Seared Day Boat Scallops . $39
Parsnip & hazelnut purée, honey, mâche, honey parsnip chips & truffled sherry vinaigrette.

Seared Halibut . $42
White bean & cabbage ragout, bacon & potatoes.

Seared Chilean Sea bass . $40
Crispy potatoes, pea purée, lemon-asparagus slaw & micro greens.

Maine Lobster . $49
Sweet potato purée, corn, baby onion & bacon-brandy cream.

Honey-Roasted Half Chicken . $37
Buttery collard greens & warm crispy cornbread.

Seared Black Angus Filet Mignon . $51
Taleggio, spinach & mushroom pocket, arugula & beef jus.

20 oz Bone-In Rib Eye Steak . $65
Carrot purée, roasted garlic-parmesan potatoes & cognac jus.

Bone-In Pork Chop . $39
Crispy brussels & sautéed apples.

the claw bar
King Claw . $23
Maine Lobster Claw . $9
Shrimp Cocktail . $5 per

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

Chef’s Seafood Tower . $95 / Deluxe . $145
Bloody Mary Cocktail Sauce . Apple-Cucumber Mignonette . Spicy Mustard Aioli

**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.

to start
The Daily Soup . $13
Deviled Eggs . $12
Two classic, two spinach & sundried tomato, two chorizo & crispy shallots.

Grilled Octopus . $19
Argentinian chorizo, cilantro aioli, micro greens & sweet potato chips

Mussels . $20
White wine, cream, bacon, leeks, onion & parsley.

Beef Tartare . $21
Tarragon aioli, fresh herbs, quail egg yolk, horseradish cream & crispy potato chips.

Pork Belly . $19
Sweet corn purée, grilled baby fennel & chicharrones.

Warm Roasted Garlic Ricotta . $15
Toasted ciabatta, crushed red pepper & thyme.

Beet Hummus . $15
Baby carrots, snap peas, broccoli & red bell peppers.

greens
Quinoa & Strawberry Salad . $16
Mesclun greens, avocado crema, feta & balsamic vinaigrette.

The Blue Caesar . $14
Baby gems, parmesan, anchovy, croutons & crispy chicken skins.

Asparagus & White bean Salad . $17
White & green asparagus, arugula, burrata cheese, bacon & sherry 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.

to go with . $9
Sautéed Broccoli
Red onions, anchovies, garlic, marcona almonds, parmesan cheese & herbs.

Hot Buttered Cornbread
Honey & fresh herbs.

House Fries
With ketchup.

Crissy Brussel Sprouts
Peanuts, garlic, arbol chiles & sweet soy glaze.

Roasted Garlic Parmesan Potatoes
Fresh herbs & bacon.

Creamed Spinach
Roasted garlic, bread crumbs.

sweet endings
Pear Crostata . $11
Cinnamon, mascarpone, caramel sauce & chantilly cream.

Chocolate Mousse . $12
Layers of chocolate cake, mouse, ganache & chocolate pearls.

House Made Ice Cream . $4 per
Chef’s daily selection of flavors.

Apple Crumble Sundae Mason Jar . $13
Caramel sauce, cinnamon apples, oat crumble & vanilla ice cream, whipped cream, apple chip & mint.

for one or more...
Triple Layer Key Lime . $15
Cheesecake, whipped cream pie, graham crumbs & candied lime zest.

Nutella-Banana Empanadas . $14
Hazelnuts & chantilly cream.

Executive Chef: Christie Tenaud