



GLUTEN FREE MENU

STARTERS

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| OYSTERS ON THE HALF SHELL* 19 | PLATEAU DE FRUITS DE MER* 32 | CURRIED CLAMS 11 |
| One dozen oysters, cocktail, horseradish [cocktail sauce & saltines are not gluten free] | Oysters, jumbo lump crab, Key West shrimp, Littleneck clams, cocktail, apple-shallot mignonette, horseradish [cocktail sauce, mignonette, and saltines are not gluten free] | Littleneck clams, red curry, lemongrass, coconut milk, ginger, lemon, cilantro [grilled baguette in not gluten free] |
| EDAMAME 7 | | |

OCEAN

All options are served with fingerling potatoes and grilled jumbo asparagus.

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| GROUPE | 34 |
| SALMON | 26 |
| SWORDFISH | 30 |
| MAHI MAHI | 30 |

ADDITIONS

- Lemon Dill Beurre Blanc - 4
- Sweet Chili Cream Sauce - 4
- Pineapple and Smoked Poblano Pico de Gallo - 4

ENTREES

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| SEA SCALLOP RISOTTO 36 | 8 OZ. FILET MIGNON* 28 |
| Sea scallops, salmon risotto, jumbo asparagus, lemon-sweet chili cream sauce | Fire-grilled Black Angus steak, hunter's butter, red wine demi-glace, green beans, roasted fingerling potatoes |

SANDWICHES

All sandwiches can be served with soup, asparagus, or side salad.

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| FISH TACOS 15 | BLACK GROUPE REUBEN 18 | PORK BELLY TACOS 14 |
| Cotija cheese, chipotle lime aioli, pineapple & smoked poblano pico de gallo, avocado, watercress [gluten free with lettuce wrap or no tortilla] | Sweet and sour kraut, Swiss cheese, Russian dressing [gluten free with lettuce wrap or no bread] | Cotija cheese, chipotle lime aioli, pineapple & smoked poblano pico de gallo, avocado, watercress [gluten free with lettuce wrap or no tortilla] |

SALADS

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| blu LOBSTER COBB 20 | BEET & STRAWBERRY SALAD 14 |
| Maine lobster, Boston lettuce, tomatoes, English cucumber, domestic prosciutto, avocado, bacon blue cheese dressing | Boston bibb lettuce, arugula, strawberries, roasted beets, feta cheese, raspberry vinaigrette |

ALL DRESSINGS ARE GLUTEN FREE

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| HOUSE BLEND GREENS 9 |
| White balsamic vinaigrette, field greens, English cucumber, red onion, heirloom tomatoes, red bell pepper, shaved carrots |

SALAD ADD ONS

- Jumbo Scallops [each] - 7
- Shrimp [each] - 4
- Ahi Tuna* - 12
- Salmon Filet - 11
- Lobster Meat - 12
- Grilled Chicken - 5
- Filet* - 28

SIDES

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| SALMON BELLY RISOTTO 10 | GRILLED JUMBO ASPARAGUS 8 | GREEN BEANS 6 |
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GLUTEN FREE SUSHI MENU

STARTERS

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| EDAMAME | 7 |
| TUNA TATAKI Six slices of seared tuna, topped with ponzu sauce, scallions, sesame seeds, avocado puree. [Ask for no ponzu] | 14 |
| NEW STYLE YELLOWTAIL Six slices of yellowtail on top of ponzu sauce, topped with fresno pepper, sriracha dots, seaweed salad, sesame seeds. [Ask for no ponzu] | 14 |

SASHIMI (3 PIECES)

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| SALMON sake | 10 |
| TUNA maguro | 10 |
| YELLOWTAIL hamachi | 10 |
| SHRIMP ebi | 10 |

PLEASE NOTE:

OUR SOY SAUCE, WASABI, EEL SAUCE, AND PONZU SAUCE ARE NOT GLUTEN FREE

SPECIALTY ROLLS

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| WINTER PARK Rice paper wrapped salmon, tuna, yellowtail, shrimp, avocado, mixed green. Topped with sweet chili sauce. [Ask for no ponzu.] | 14 |
| MONEY ROLL Spicy tuna, avocado, cucumber. Topped with seaweed salad, tempura flakes. [Ask for rice paper or soy paper instead of rice and no tempura flakes] | 11 |

SUSHI ROLLS (WITH SESAME SEEDS)

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| SPICY TUNA Spicy tuna, cucumber, spicy mayo. | 9 |
| PHILADELPHIA Salmon, cream cheese, cucumber. | 9 |
| AVOCADO 🌿 Avocado. | 9 |
| CUCUMBER 🌿 Cucumber. | 6 |

ENJOY ANY OF THESE WITH EITHER RICE PAPER OR SOY PAPER INSTEAD OF RICE

PLEASE ALERT YOUR SERVER TO YOUR GLUTEN ALLERGY SO THAT PROPER STEPS CAN BE TAKEN IN OUR KITCHEN

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PLEASE NOTE: 18% GRATUITY WILL BE ADDED TO TABLES OF 8 OR MORE

OUR SUSHI CHEFS ARE HAPPY TO ACCOMMODATE ANY SPECIAL REQUESTS, JUST LET YOUR SERVER KNOW. ALL SUSHI IS HAND MADE AND SOME ORDERS MAY TAKE MORE TIME. THANK YOU FOR YOUR PATIENCE.