



STARTERS

SALMON CHIPS 12 House smoked Norwegian salmon, chipotle cream cheese, fried capers, pickled onions, arugula	OYSTERS ON THE HALF SHELL* 19 One dozen oysters, cocktail, horseradish	PLATEAU DE FRUITS DE MER* 32 Oysters, jumbo lump crab, shrimp, Littleneck clams, cocktail, apple-shallot mignonette, horseradish
BAKED FONTINA 12 Fontina fondue, roasted garlic cloves, torn toasted baguette <i>Add Lobster - 8</i>	CONCH FRITTERS 10 Cajun remoulade, lemon, chives	CURRIED CLAMS 11 Littleneck clams, red curry, coconut milk, ginger, lime, cilantro, grilled baguette
CRABCAKES 14 Florida crab cakes, pineapple & smoked poblano pico de gallo, cilantro lime crema, micro cilantro	CALAMARI 14 Crispy domestic squid, lemon, cilantro, sweet chili cream sauce	SHRIMP COCKTAIL 16 Argentinian red shrimp, bloody mary cocktail sauce, lemon

OCEAN

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

GROUPE	34
SALMON	26
SWORDFISH	30
MAHI MAHI	30

ADDITIONS

Lobster Gorgonzola Butter - 6
Kimchi Barbeque Glaze - 4
Lemon Dill Beurre Blanc - 4
Sweet Chili Cream Sauce - 4
Pineapple and Smoked Poblano Pico de Gallo - 4

ENTREES

SEA SCALLOP RISOTTO 36 Sea scallops, salmon belly risotto, jumbo asparagus, sweet chili cream sauce	LOBSTER MAC AND CHEESE 30 Orecchiette pasta, Maine lobster, parmesan, manchengo, fontina, cream, pork belly panko bread crumbs
8 OZ. FILET MIGNON* 40 Gorgonzola demi, grilled jumbo asparagus, roasted fingerling potatoes	FLORIDA SHRIMP AND GRITS 29 Rock shrimp, smoked jalapeno cheddar grits, cajun cream reduction
ROASTED HALF DUCK 26 Fried kimchi, kimchi barbeque sauce, sticky rice, asparagus	ASK ABOUT OUR DAILY FEATURES

SANDWICHES

All sandwiches served with soup, salad, or seasoned shoestring fries.

C.C.B.L.T 19 Crab cake, applewood smoked bacon, Boston lettuce, tomato, fried egg, avocado lime puree, sourdough	FISH TACOS 15 House seasoning, manchego cheese, cilantro lime crema, pineapple & smoked poblano pico de gallo, avocado, micro cilantro, flour tortilla	LOBSTER GRILLED CHEESE 19 Maine lobster, Fontina cheese, Manchego crusted sourdough bread
BLACK GROUPE REUBEN 18 House made sauerkraut, Swiss cheese, thousand island dressing, marble rye	PORK BELLY TACOS 14 Manchego cheese, cilantro lime crema, pineapple & smoked poblano pico de gallo, avocado, micro cilantro, flour tortilla	blu BURGER* 15 Ground chuck, brisket, short rib, tomato, muenster cheese, Boston lettuce, mom's pickles, beer mustard aioli, brioche
LOBSTER ROLL 25 Maine lobster salad, daikon radish, chives, grilled New England roll		

SALADS

blu LOBSTER COBB 20 Maine lobster, Boston lettuce, tomatoes, English cucumber, domestic prosciutto, avocado, bacon blue cheese dressing	BEET & STRAWBERRY SALAD 14 Boston bibb lettuce, arugula, strawberries, roasted beets, feta cheese, raspberry vinaigrette
HOUSE BLEND GREENS 9 White balsamic vinaigrette, field greens, English cucumber, red onion, heirloom tomatoes, red bell pepper, shaved carrots	CAESAR SALAD 9 Crisp hearts of romaine, caesar dressing, fresh grated grana padano cheese, sourdough croutons

SALAD ADD ONS

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

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

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



SUSHI MENU

STARTERS

EDAMAME	10
SEAWEED SALAD	7
TUNA TATAKI*	10
Six slices of seared tuna, topped with ponzu sauce, scallions, sesame seeds, avocado puree.	
NEW STYLE YELLOWTAIL*	14
Six slices of yellowtail on top of ponzu sauce, topped with fresno pepper, sriracha dots, seaweed salad, sesame seeds.	

NIGIRI (2 PIECES)

SALMON sake	5
TUNA maguro	5
KRAB kani	5
YELLOWTAIL hamachi	5
SHRIMP ebi	5

SASHIMI (3 PIECES)

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

SUSHI ROLLS (WITH SESAME SEEDS)

CALIFORNIA Krab, avocado, cucumber, masago.	9
SPICY TUNA Spicy tuna, cucumber, spicy mayo.	10
PHILADELPHIA Salmon, cream cheese, cucumber.	9
SHRIMP TEMPURA Tempura shrimp, avocado, cucumber, eel sauce.	9
AVOCADO 🥑 Avocado.	9
CUCUMBER 🥒 Cucumber.	7

SPECIALTY ROLLS

WINTER PARK*	14
Rice paper wrapped salmon, tuna, yellowtail, shrimp, avocado, mixed green. Topped with sweet chili sauce. Ponzu sauce on the side.	
AVENUE	13
Tempura shrimp, avocado, cucumber. Topped with seared tuna, scallions, eel sauce, avocado puree, sesame seeds.	
VOLCANO 3.0	15
Krab, avocado, cucumber, sweet sauce. Topped with krab salad mix, eel sauce, wasabi aioli, tempura flakes, masago.	
RAINBOW*	14
California roll topped with tuna, salmon, yellowtail, shrimp, avocado, masago.	
ANGRY DRAGON*	14
Tempura shrimp, cream cheese, cucumber. Topped with spicy tuna, sesame seeds, spicy mayo, eel sauce.	
SUPER SHRIMP	13
Tempura shrimp, avocado, cucumber. Topped with shrimp, avocado, eel sauce, spicy mayo.	
WAVE*	13
Tempura flakes, spicy tuna. Topped with salmon, avocado, eel sauce, wasabi aioli, furikake seasoning.	
ROLLINS*	14
Soy paper and rice wrapped shrimp tempura, krab, avocado. Topped with salmon, yellowtail, tuna, avocado, eel sauce, sweet sauce.	
MONEY*	13
Spicy tuna, avocado, cucumber. Topped with seaweed salad, tempura flakes.	

CHIRASHI

blu BOWL	17
Chopped tuna, yellowtail, salmon, shrimp, krab, sushi rice, mixed greens, ginger, scallions, seaweed salad, avocado, nori strips, sesame seeds, ponzu sauce, eel sauce, spicy mayo.	

* THIS ITEM CONTAINS RAW ITEMS.

CONSUMING RAW OR UNDERCOOKED FISH OR SHELLFISH MAY INCREASE YOUR RISK OF A FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 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.