



## STARTERS

<b>SALMON CHIPS</b> 12 House smoked Norwegian salmon, chipotle cream cheese, fried capers, pickled onions, arugula	<b>OYSTERS ON THE HALF SHELL*</b> 24 One dozen oysters, cocktail, horseradish	<b>PLATEAU DE FRUITS DE MER*</b> 32 Oysters, jumbo lump crab, shrimp, Littleneck clams, cocktail, apple-shallot mignonette, horseradish
<b>BAKED FONTINA</b> 12 Fontina fondue, roasted garlic cloves, torn toasted baguette <i>Add Lobster - 12</i>	<b>CONCH FRITTERS</b> 12 Cajun remoulade, lemon, chives	<b>CURRIED CLAMS</b> 14 Littleneck clams, red curry, coconut milk, ginger, lime, cilantro, grilled baguette
<b>CRABCAKES</b> 15 Florida crab cakes, pineapple & smoked poblano pico de gallo, cilantro lime crema, micro cilantro	<b>CALAMARI</b> 15 Crispy domestic squid, lemon, cilantro, sweet chili cream sauce	<b>SHRIMP COCKTAIL</b> 16 Argentinian red shrimp, bloody mary cocktail sauce, lemon

## OCEAN

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

<b>GROUPEL</b>	<b>36</b>
<b>SALMON</b>	<b>28</b>
<b>SWORDFISH</b>	<b>32</b>
<b>MAHI MAHI</b>	<b>32</b>

### 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

<b>SEA SCALLOP RISOTTO</b> 38 Sea scallops, salmon belly risotto, jumbo asparagus, sweet chili cream sauce	<b>LOBSTER MAC AND CHEESE</b> 34 Orecchiette pasta, Maine lobster, parmesan, manchengo, fontina, cream, pork belly panko bread crumbs
<b>8 OZ. FILET MIGNON*</b> 40 Gorgonzola demi, grilled jumbo asparagus, roasted fingerling potatoes	<b>FLORIDA SHRIMP AND GRITS</b> 30 Rock shrimp, smoked jalapeno cheddar grits, cajun cream reduction
<b>ROASTED HALF DUCK</b> 28 Fried kimchi, kimchi barbeque sauce, sticky rice, asparagus	<b>ASK ABOUT OUR DAILY FEATURES</b>

## SANDWICHES

All sandwiches served with salad or seasoned shoestring fries.

<b>C.C.B.L.T</b> 20 Crab cake, applewood smoked bacon, Boston lettuce, tomato, fried egg, avocado lime puree, sourdough	<b>FISH TACOS</b> 16 House seasoning, manchego cheese, cilantro lime crema, pineapple & smoked poblano pico de gallo, avocado, micro cilantro, flour tortilla	<b>LOBSTER GRILLED CHEESE</b> 20 Maine lobster, Fontina cheese, Manchego crusted sourdough bread
<b>BLACK GROUPEL REUBEN</b> 18 House made sauerkraut, Swiss cheese, thousand island dressing, marble rye	<b>PORK BELLY TACOS</b> 15 Manchego cheese, cilantro lime crema, pineapple & smoked poblano pico de gallo, avocado, micro cilantro, flour tortilla	<b>blu BURGER*</b> 16 Ground chuck, brisket, short rib, tomato, muenster cheese, Boston lettuce, mom's pickles, beer mustard aioli, brioche
<b>LOBSTER ROLL</b> 28 Maine lobster salad, daikon radish, chives, grilled New England roll		

## SALADS

<b>blu LOBSTER COBB</b> 24 Maine lobster, Boston lettuce, tomatoes, English cucumber, domestic prosciutto, avocado, bacon blue cheese dressing	<b>BEET &amp; STRAWBERRY SALAD</b> 14 Boston bibb lettuce, arugula, strawberries, roasted beets, feta cheese, raspberry vinaigrette
<b>HOUSE BLEND GREENS</b> 9 White balsamic vinaigrette, field greens, English cucumber, red onion, heirloom tomatoes, red bell pepper, shaved carrots	<b>CAESAR SALAD</b> 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 - 12
Mahi - 14
Lobster Meat - 12
Grilled Chicken - 6
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

<b>EDAMAME</b>	10
<b>SEAWEED SALAD</b>	7
<b>TUNA TATAKI*</b>	16
Six slices of seared tuna, topped with ponzu sauce, scallions, sesame seeds, avocado puree.	
<b>NEW STYLE YELLOWTAIL*</b>	16
Six slices of yellowtail on top of ponzu sauce, topped with fresno pepper, sriracha dots, seaweed salad, sesame seeds.	

## NIGIRI (2 PIECES)

<b>SALMON</b> sake	6
<b>TUNA</b> maguro	6
<b>KRAB</b> kani	6
<b>YELLOWTAIL</b> hamachi	6
<b>SHRIMP</b> ebi	6

## SASHIMI (3 PIECES)

<b>SALMON</b> sake	10
<b>TUNA</b> maguro	10
<b>YELLOWTAIL</b> hamachi	10
<b>SHRIMP</b> ebi	10

## SUSHI ROLLS (WITH SESAME SEEDS)

<b>CALIFORNIA</b>	10
Krab, avocado, cucumber, masago.	
<b>SPICY TUNA</b>	12
Spicy tuna, cucumber, spicy mayo.	
<b>PHILADELPHIA</b>	10
Salmon, cream cheese, cucumber.	
<b>SHRIMP TEMPURA</b>	10
Tempura shrimp, avocado, cucumber, eel sauce.	
<b>AVOCADO</b> 🥑	10
Avocado.	
<b>CUCUMBER</b> 🥒	8
Cucumber.	

## CHIRASHI

<b>blu BOWL</b>	18
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.	

## SPECIALTY ROLLS

<b>WINTER PARK*</b>	16
Rice paper wrapped salmon, tuna, yellowtail, shrimp, avocado, mixed green. Topped with sweet chili sauce. Ponzu sauce on the side.	
<b>AVENUE</b>	14
Tempura shrimp, avocado, cucumber. Topped with seared tuna, scallions, eel sauce, avocado puree, sesame seeds.	
<b>VOLCANO 3.0</b>	16
Krab, avocado, cucumber, sweet sauce. Topped with krab salad mix, eel sauce, wasabi aioli, tempura flakes, masago.	
<b>RAINBOW*</b>	14
California roll topped with tuna, salmon, yellowtail, shrimp, avocado, masago.	
<b>ANGRY DRAGON*</b>	14
Tempura shrimp, cream cheese, cucumber. Topped with spicy tuna, sesame seeds, spicy mayo, eel sauce.	
<b>SUPER SHRIMP</b>	16
Tempura shrimp, avocado, cucumber. Topped with shrimp, avocado, eel sauce, spicy mayo.	
<b>WAVE*</b>	14
Tempura flakes, spicy tuna. Topped with salmon, avocado, eel sauce, wasabi aioli, furikake seasoning.	
<b>ROLLINS*</b>	18
Soy paper and rice wrapped shrimp tempura, krab, avocado. Topped with salmon, yellowtail, tuna, avocado, eel sauce, sweet sauce.	
<b>MONEY*</b>	15
Spicy tuna, avocado, cucumber. Topped with seaweed salad, tempura flakes.	
<b>SAKE</b>	
<b>MATSUNOI "WISHING WELL" JUNMAI GINJO</b>	9/17
<b>HIDEYOSHI NAMACHO HONJOZO</b>	9/17
<b>HIDEYOSHI "SPARKLING" LECHAMTE</b>	18
<b>HIKO'S "MILKY" NIGORI</b>	26
<b>YUKIKAGE "SNOW SHADOW" JUNMAI</b>	30

\* 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.