



## STARTERS

### SALMON CHIPS

House smoked Norwegian salmon, chipotle cream cheese, fried capers, pickled onions - 11

### BAKED FONTINA

Fontina fondue with roasted garlic cloves, served with torn toasted baguette - 12  
Add Lobster - add'l 14

### CRAB FLATBREAD

Spiced cream cheese, lump crab, fontina, scallions, bacon, roasted tomato, grilled corn, arugula - 12

### PLATEAU DE FRUITS DE MER\*

Oysters, shrimp, and jumbo lump crab Mignonette, house cocktail, horseradish - 22

### SMOKED FISH DIP

House smoked fish, mascapone, pickled onions, paired with grilled naan bread - 12

### EDAMAME

Sea Salt - 7

### OYSTERS ON THE HALF SHELL\*

One dozen oysters, house cocktail, horseradish - 18

### BEEF CARPACCIO\*

Angus tenderloin, Grana Padana, watercress, capernaïse, pink sea salt - 12

### blu BURRATA

Creamy mozzarella, greens, radish, blistered tomato, toasted almonds, fried basil, lettuce vinaigrette, white balsamic gastrique, herb grilled bread - 10

### MUSSELS FRITES

New Zealand green shells, shoestring fries, creme fraiche, fine herbs, white wine butter sauce - 14

## OCEAN

### SWORDFISH

Almond crusted grilled swordfish, sweet potato puree, fried brussels sprouts, brown butter - 32

### GROUPEL

Tomatillo succotash (sea island red peas, zucchini, onions, corn), young potatoes, fine herbs, lemon dill aioli - 34

### SEA SCALLOP RISOTTO

Romesco risotto, green bean and radish salad, brown butter powder - 30

### SHRIMP AND GRITS

Blackened Cape Canaveral shrimp, grilled leeks, corn, bacon, pickled fresnos - 24

## FARM

### blu FILET OSCAR\*

Seared Black Angus, crab custard, asparagus, young potatoes, tabasco hollandaise - 42  
Without crab and tabasco hollandaise - 36

### STEAK FRITES\*

Flat iron steak, asparagus, herb butter, red wine demi, shoestring fries, fine herbs - 28

### A LA CARTE SIDES

She-Crab Mac & Cheese - 12  
Seasonal Vegetables - 5  
Brussels Sprouts - 8  
Potato Confit - 6

## PASTAS

### LOBSTER CARBONARA

Maine lobster, prosciutto, scallions, Grana Padana, bucatini - 30

### CHICKEN GNOCCHI

Grilled chicken breast, Parisian gnocchi, green beans, carrot cardamom puree - 26

### NORWEGIAN SALMON\*

Grilled salmon, she-crab mac and cheese, rigatoni, broccolini, herb bread crumbs - 30

## SANDWICHES

### blu STEAK BURGER\*

Char-broiled Angus burger, Havarti cheese, secret sauce, bibb lettuce, tomato, house pickles, toasted brioche roll - 15  
Add Fried Egg - 17.5 Bacon - 2

### blu CHICKEN

BBQ rubbed, Alabama coleslaw, house pickles, toasted brioche roll - 12

### LOBSTER ROLL

Maine lobster salad, garnished with radish and celery leaves on a grilled New England roll - 25

### BLACKBEAN BURGER

Bibb lettuce, feta cheese, tomato, pickled red onions, cilantro lime yogurt sauce, toasted brioche bun - 10

### blu FISH TACOS

Queso fresco, shaved cabbage, avocado, pickled fresnos, corn pico, lemon aioli - 15

### BLACK GROUPEL REUBEN

6oz. blackened grouper, sweet and sour kraut, swiss, Russian dressing, grilled marble rye - 18

### CHICKEN SALAD

Red grapes, granola, sprouts, toasted brioche roll - 11

### LOBSTER GRILLED CHEESE

Maine lobster, smoked gouda, Grana Padana, crusted brioche - 18

## SALADS

### blu LOBSTER COBB

Maine lobster, Boston lettuce, tomatoes, English cucumber, prosciutto di Parma, avocado, bacon bleu cheese dressing - 20

### ORANGE GINGER TUNA\*

Seared Ahi Tuna, bibb lettuce, watercress, cucumber, carrot, radish, avocado, pepitas, pineapple vinaigrette - 20

### KALE AND CARROT

Kale, Grana Padana, cherry tomato, fried chick peas, Kalamata olives, carrot ribbons, creamy dijon vinaigrette - 10

### BEETS

Roasted beets, arugula, avocado, goat cheese, red grapes, granola, honey balsamic vinaigrette - 12

### HOUSE BLEND GREENS

Mixed greens, roasted pumpkin seeds, seasonal vegetables, sherry vinaigrette - 8

### ROCK SHRIMP NOODLES

Cold rice noodles, rock shrimp, Thai dressing, arugula, radishes, sesame seeds, cherry tomatoes, pickled red onions - 14

### CAESAR

Romaine, Grana Padana, Caesar dressing - 10

### SALAD ADD ONS

Jumbo Scallops (each) - 7  
Canaveral Shrimp (each) - 2.75  
Grouper Filet - 14 Ahi Tuna\* - 12  
Swordfish - 12 Salmon Filet\* - 11  
Lobster Meat - 12 Grilled Chicken - 5  
Flat Iron Steak\* - 18 Filet\* - 24

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