



STARTERS

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| SALMON CHIPS 11 House smoked Norwegian salmon, chipotle cream cheese, fried capers, pickled onions, watercress | OYSTERS ON THE HALF SHELL* 19 One dozen oysters, cocktail, horseradish | PLATEAU DE FRUITS DE MER* 32 Oysters, jumbo lump crab, PEI mussels, Key West shrimp, Littleneck clams, cocktail, apple-shallot mignonette, horseradish |
| BAKED FONTINA 12 Fontina fondue, roasted garlic cloves, torn toasted baguette <i>Add Lobster - add \$8</i> | FILET TIP FLATBREAD 14 Black Angus tenderloin, Fontina, blue cheese, heirloom tomato, arugula, chili oil, roasted garlic puree | blu MUSSELS 14 PEI blue mussels, domestic prosciutto, oregano, pink peppercorn, white wine, grilled baguette, watercress |
| BEEF CARPACCIO* 13 Black Angus tenderloin, cilantro, caper, daikon radish, caper blossoms, lemon, crostini | CURRIED CLAMS 11 Littleneck clams, red curry, lemongrass, coconut milk, ginger, lemon, cilantro, grilled baguette | CONCH FRITTERS 10 Cajun remoulade, grilled lemon, chives |
| CALAMARI 12 Crispy domestic squid, grilled lemon, cilantro, toasted sesame, sweet chili beurre blanc | LAMB MEATBALLS 14 Domestic lamb, toasted fennel seed, lemon, golden raisins, fresh herbs, Manchego, peppadew marinara | PORK BELLY BRUSSELS 14 Seared pork belly, brussels sprouts, croisins, granny smith apples, cider gastrique, pecans, honey-vanilla crème fraîche |

OCEAN

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| BLACK GROUPE 36 Wild hibiscus sea salt & black pepper, tri-colored orzo, Florida rock shrimp, fresh zucchini, orange supremes, mixed berry compound butter | LOBSTER ORECCHIETTE 30 Pasta, Maine lobster, wild mushroom, sun-dried tomatoes, baby spinach, lemon-white wine cream, Fontina cheese, fresh herbs |
| SEA SCALLOP RISOTTO 36 Sea scallops, salmon belly risotto, jumbo asparagus, lemon-sweet chili beurre blanc | JUMBO SHRIMP, CRAWFISH, AND GRITS 29 Blackened Key West pink shrimp, crawfish tails, stone ground grits, smoked Gouda, baby arugula, smoked cherry tomatoes, Cajun cream reduction |
| FIRE-GRILLED SWORDFISH 33 Kimchi wild rice, Florida rock shrimp, French green beans, spiced pineapple salad, butternut squash confit | ASK ABOUT OUR DAILY FEATURES |

FARM

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| 8 OZ. FLAT IRON* 28 Fire-grilled Black Angus steak, hunter's butter, red wine demi-glace, French green beans, roasted fingerling potatoes | 8 OZ. FILET MIGNON* 38 <i>illy</i> -chili rubbed filet, sweet tomato jam, Brussels sprouts, roasted fingerling potatoes | SEARED HALF CHICKEN 27 Skin-on half chicken seared in duck fat, roasted fingerling potatoes, jumbo asparagus, pan jus |
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SANDWICHES

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

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| C.C.B.L.T 19 Crab cake, applewood smoked bacon, Boston lettuce, tomato, fried egg, avocado lime puree, sourdough | FISH TACOS 15 Cotija cheese, chipotle lime aioli, pineapple & smoked poblano pico de gallo, avocado, watercress, flour tortilla | BLACK GROUPE REUBEN 18 Sweet and sour kraut, Swiss cheese, Russian dressing, marble rye |
| blu BURGER* 15 Ground chuck, brisket, short rib, tomato, Muenster cheese, Boston lettuce, pickles, beer mustard, lemon aioli, brioche bun | SWORDFISH 17 Zesty baja sauce, Boston lettuce, daikon radish, pickled fresno slaw, tomato, avocado, brioche bun | SWEET & SMOKEY CHICKEN 13 BBQ rubbed chicken breast, Carolina mustard, wild mushrooms, smoked Gouda, Boston lettuce, sliced tomato, crispy shallot, brioche bun |
| LOBSTER ROLL 25 Maine lobster salad, daikon radish, chives, grilled New England roll | VEGETABLE PANINI 12 Wild mushrooms, shaved carrot, red onion, red bell pepper, watercress, arugula, herb crème fraîche, goat cheese, sourdough | LOBSTER GRILLED CHEESE 19 Maine lobster, Muenster cheese, smoked Gouda, Manchego crusted brioche |

SALADS

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| blu LOBSTER COBB 20 Maine lobster, Boston lettuce, tomatoes, English cucumber, domestic prosciutto, avocado, bacon blue cheese dressing | BEET & STRAWBERRY SALAD 14 Baby spinach and arugula blend, strawberries, candied striped beets, roasted walnut oil, Valbreso feta, strawberry mint vinaigrette |
| HOUSE BLEND GREENS 9 Mango and white balsamic vinaigrette, field greens, English cucumber, red onion, red bell pepper, shaved carrots, heirloom tomatoes, spiced pepita seeds | PORK BELLY & BURRATA 15 Seared pork belly, creamy burrata, heirloom tomatoes, toasted crostini, ancho-balsamic dressed greens |

SALAD ADD ONS

Jumbo Scallops [each] - 7
Key West Shrimp [each] - 4
Ahi Tuna* - 12
Salmon Filet - 11
Lobster Meat - 12
Grilled Chicken - 5
Filet* - 24

SIDES

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| SHOESTRING FRIES 6 | FRENCH GREEN BEANS 6 | HERB ROASTED FINGERLING POTATOES 6 |
| SALMON BELLY RISOTTO 10 | CRISPY BRUSSELS SPROUTS 8 | SOUP OF THE DAY 4/6 |
| STONE GROUND GRITS 6 | GRILLED JUMBO ASPARAGUS 8 | |

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