

SPECIAL ROLLS (8 PIECES)

WINTER PARK

Salmon, tuna, yellowtail, shrimp, avocado, mixed greens wrapped in rice paper. Topped with sweet chili sauce with ponzu sauce on the side - 14

AVENUE

Tempura shrimp, avocado, cucumber. Topped with seared tuna, scallions, eel sauce, avocado puree, sesame seeds - 13

VOLCANO 3.0

Krab, avocado, cucumber, sweet sauce. Topped with krab salad mix, eel sauce, wasabi aioli, tempura flakes, masago - 15

RAINBOW

California roll topped with tuna, salmon, yellowtail, shrimp, avocado, masago - 14

DUSK

Tempura shrimp, wasabi aioli, avocado, cucumber. Topped with spicy yellowtail, fresno pepper, eel sauce - 13

ANGRY DRAGON

Tempura shrimp, cream cheese, cucumber. Topped with spicy tuna, sesame seeds, spicy mayo, eel sauce - 14

SUPER SHRIMP

Tempura shrimp, avocado, cucumber. Topped with shrimp, avocado, eel sauce, spicy mayo - 13

WAVE

Tempura flakes, spicy tuna. Topped with salmon, avocado, eel sauce, wasabi aioli, furikake seasoning - 13

ROLLINS

Soy paper and rice wrapped shrimp tempura, krab, avocado. Topped with salmon, yellowtail, tuna, avocado, eel sauce, sweet sauce - 14

MONEY

Spicy tuna, avocado, cucumber. Topped with seaweed salad, tempura flakes - 11

GARDEN

Avocado, carrots, bell pepper, cherry tomato, red onion, sprouts, togarashi flakes. Ponzu sauce on the side - 10

NIGIRI (2 PIECES) \$5

Salmon - Tuna - Krab - Yellowtail - Shrimp

SASHIMI (3 PIECES) \$10

Salmon - Tuna - Yellowtail - Shrimp

SUSHI ROLLS (8 PIECES WITH SEEDS)

CALIFORNIA

Krab, avocado, cucumber, masago - 9

SPICY TUNA

Spicy tuna, cucumber, spicy mayo - 9

PHILADELPHIA

Salmon, cream cheese, cucumber - 9

SHRIMP TEMPURA

Tempura shrimp, avocado, cucumber, eel sauce - 9

CUCUMBER

Cucumber - 6

AVOCADO

Avocado - 9

APPETIZERS

EDAMAME

Sea salt - 7

SEAWEED SALAD - 7

TUNA TATAKI

Six slices of seared tuna, topped with ponzu sauce, scallions, sesame seeds, avocado puree - 14

GOLDEN SHRIMP

Five tempura shrimp topped with eel sauce, spicy mayo, scallions, sesame seeds - 12

NEW STYLE YELLOWTAIL

Six slices of yellowtail on top of ponzu sauce, topped with fresno pepper, sriracha dots, seaweed salad, sesame seeds - 14

blu BOWL

Chopped tuna, yellowtail, salmon, shrimp, rice, mixed greens, sprouts, seaweed salad, ginger, krab, avocado slices, with ponzu sauce, eel sauce, spicy mayo, scallions, sesame seeds, nori strips - 17



[407] 960-3778

326 S Park Ave, Winter Park, FL 32789

bluontheavenue.com

Hours of Operation

Monday - Friday: 11AM - 2AM

Saturday: 10AM - 2AM

Sunday: 10AM - 12AM

* There is a risk associated with the consumption of rare or undercooked food



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EATS

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on UberEats.com

STARTERS

SALMON CHIPS - 11

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

BAKED FONTINA - 12

Fontina fondue, roasted garlic cloves, torn toasted baguette

Add Lobster - add'l 8

BEEF CARPACCIO* - 13

Black Angus tenderloin, cilantro, lemon, daikon radish, capernaïse, caper blossoms, crostini

CALAMARI - 12

Crispy domestic squid, grilled lemon, cilantro, toasted sesame, sweet chili beurre blanc

OYSTERS ON THE HALF SHELL* - 19

One dozen oysters, cocktail, horseradish

FILET TIP FLATBREAD - 14

Black Angus tenderloin, fontina, blue cheese, heirloom tomato, arugula, chili oil, roasted garlic puree

CURRIED CLAMS - 11

Littleneck clams, red curry, lemongrass, coconut milk, ginger, lemon, cilantro, grilled baguette

LAMB MEATBALLS - 14

Domestic lamb, toasted fennel seed, lemon, golden raisins, fresh herbs, manchego, peppadew marinara

PLATEAU DE FRUITS DE MER* - 32

Oysters, jumbo lump crab, PEI mussels, shrimp, Littleneck clams, cocktail, shallot-apple mignonette, horseradish

blu MUSSELS - 14

PEI blue mussels, domestic prosciutto, pink peppercorn, oregano, white wine, grilled baguette, watercress

CONCH FRITTERS - 10

Cajun remoulade, grilled lemon, chives

PORK BELLY BRUSSELS - 14

Seared pork belly, brussels sprouts, raisins, granny smith apples, pecans, honey-vanilla crème fraîche

ENTREES

BLACK GROUPER - 36

Wild hibiscus sea salt & black pepper, tri-colored orzo, rock shrimp, fresh zucchini, orange supremes, mixed berry compound butter

SEA SCALLOP RISOTTO - 36

Sea scallops, salmon belly risotto, jumbo asparagus, lemon-sweet chili beurre blanc

FIRE-GRILLED SWORD FISH - 33

Kimchi wild rice, rock shrimp, french green beans, spiced pineapple salad, butternut squash confit

LOBSTER ORECCHIETTE - 30

Pasta, Maine lobster, wild mushroom, sun-dried tomatoes, baby spinach, lemon-white wine cream, fontina cheese, fresh herbs

SHRIMP, CRAW FISH, AND GRITS - 29

Blackened shrimp, crawfish tails, stone ground grits, smoked gouda cheese, baby arugula, smoked cherry tomatoes, cajun cream reduction

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

illy coffee-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

SALADS

blu LOBSTER COBB - 20

Maine lobster, Boston lettuce, tomatoes, English cucumber, prosciutto, avocado, bacon bleu cheese dressing

HOUSE BLEND GREENS - 9

Mango and white balsamic vinaigrette, field greens, English cucumber, red bell pepper, carrots, heirloom tomatoes, spiced pepita seeds

BEET & STRAWBERRY SALAD - 14

Baby spinach and arugula blend, Valbreso feta, strawberries, candied striped beets, roasted walnut oil, strawberry mint vinaigrette

PORK BELLY & BURRATA - 15

Seared pork belly, creamy burrata, heirloom tomatoes, toasted crostini, ancho-balsamic dressed greens

SANDWICHES

C.C.B.L.T - 19

Crab cake, avocado lime puree, apple wood smoked bacon, fried egg, Boston lettuce, tomato, sourdough

BLU BURGER* - 15

Ground chuck, brisket, short rib, Muenster cheese, Boston lettuce, tomato, pickles, beer mustard, lemon aioli, brioche bun

LOBSTER ROLL - 25

Maine lobster salad, daikon radish, celery leaves, grilled New England roll

FISH TACOS - 15

Cotija cheese, chipotle lime aioli, watercress, pineapple & smoked poblano pico, avocado, flour tortilla

SWORDFISH - 17

Zesty baja sauce, Boston lettuce, pickled daikon radish and fresno slaw, tomato, avocado, brioche bun

VEGETABLE PANINI - 12

Wild mushrooms, shaved carrot, red bell pepper, watercress, arugula, herb crème fraîche, goat cheese, sourdough

BLACK GROUPER REUBEN - 18

Sweet and sour kraut, Swiss cheese, Russian dressing, marble rye

SWEET & SMOKEY CHICKEN - 13

BBQ rubbed chicken breast, Carolina mustard, wild mushrooms, smoked gouda, Boston lettuce, sliced tomato, crispy shallot, brioche bun

LOBSTER GRILLED CHEESE - 19

Maine lobster, muenster cheese, smoked gouda, manchego crusted brioche

SIDES

SHOESTRING FRIES - 6

STONE GROUND GRITS - 6

FRENCH GREEN BEANS - 6

CRISPY BRUSSELS SPROUTS - 8

GRILLED JUMBO ASPARAGUS - 8

HERB ROASTED FINGERLING POTATOES - 6

SALMON BELLY RISOTTO - 10

SOUP OF THE DAY - 4/6