

STARTERS

- Salmon Chips** 16
House Smoked Salmon, chipotle cream cheese, fried capers, pickled onions, arugula
- Curried Clams** 15
Littleneck clams, red curry, coconut milk, ginger, lime, cilantro, grilled baguette
- Crabcakes** 18
Florida crab cakes, pineapple & smoked poblano pico de gallo, cilantro lime crema, micro cilantro
- Oysters On The Half Shell *** 28
One dozen oysters, cocktail, horseradish

Seafood Tower * 86
Ask server

- Shrimp Cocktail** 16
Argentinian red shrimp, bloody mary cocktail sauce, lemon
- Oysters Rockefeller** 24
Half a dozen oysters, creamy spinach, panko bread crumbs, fresh grated Grana Padano cheese
- Baked Fontina** 14
Roasted garlic cloves, torn toasted baguette
Add Lobster - 12
- Conch Fritters** 13
Cajun remoulade, chives
- Calamari** 16
Crispy domestic squid, cilantro, sweet chili cream sauce

SALADS

blu Lobster Cobb 28
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
- Citrus Salad** 16
Crisp hearts of romaine, candied walnuts, mandarin oranges, raisins, goat cheese, honey lemon vinaigrette
- House Blend Greens** 10
Field greens, english cucumber, red onion, grape tomatoes, red bell pepper, shaved carrots, white balsamic vinaigrette
- Caesar Salad *** 12
Crisp hearts of romaine, caesar dressing, fresh grated Grana Padano cheese, sourdough croutons

ENTREES

- Roasted Half Duck** 30
Fried kimchi, kimchi barbeque sauce, wild rice, asparagus
- Seafood Pasta** 30
Clams, mussels, white fish, linguine, light tomato sauce
- Florida Shrimp and Grits** 30
Rock shrimp, smoked jalapeno cheddar grits, cajun cream reduction
- Lobster Mac and Cheese** 34
Orecchiette pasta, Maine lobster, parmesan, manchengo, fontina, cream, pork belly panko bread crumbs

Sea Scallop Risotto 38
Sea scallops, salmon belly risotto, jumbo asparagus, sweet chili cream sauce

8 oz. Filet Mignon * 42
Gorgonzola demi, grilled jumbo asparagus, roasted potatoes

OCEAN

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

- Seabass** 42
Bourbon Teriyaki Glaze
- Grouper** 40
Lemon Dill Beurre Blanc
- Salmon** 34
Kimchi Barbeque Glaze

- Swordfish** 38
Lobster Gorgonzola Butter
- Mahi Mahi** 36
Pineapple and Smoked Poblano Pico de Gallo

SANDWICHES

All sandwiches served with house salad or seasoned shoestring fries.

- Soft Shell Crab BLT** 20
Lightly fried soft shell crab, applewood smoked bacon, Boston lettuce, tomato, horseradish aioli, sourdough
- Black Grouper Reuben** 26
Sauerkraut, Swiss cheese, thousand island dressing, marble rye
- Lobster Roll** 28
Maine lobster salad, daikon radish, chives, grilled New England roll

- Fish Tacos** 18
Manchego cheese, pineapple cilantro & poblano pico de gallo, avocado crema, cilantro slaw, flour tortilla
- Pork Belly Tacos** 16
Manchego cheese, cilantro lime crema, pineapple & smoked poblano pico de gallo, slaw, flour tortilla
- blu Burger *** 18
Muenster cheese, ground chuck, tomato, Boston lettuce, pickles, beer mustard aioli, brioche

blu Salmon Wrap 18
Blackened Salmon, arugula, red onions, hot honey reduction

Lobster Grilled Cheese 28
Maine lobster, Fontina cheese, Manchego crusted sourdough bread



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 Mignon *	30

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** 12
- Seaweed Salad** 8

SUSHI ROLLS

- Nigiri (2 pieces)** 7
- Salmon (sake) 7
- Tuna (maguro) 7
- Krab (kani) 7
- Yellowtail (hamachi) 7
- Shrimp (ebi) 7

- Sashimi (3 pieces)**
- Salmon (sake) 10
- Tuna (maguro) 10
- Yellowtail (hamachi) 10
- Shrimp (ebi) 10

- Maki Rolls**
- Salmon** 24
Tempura shrimp, avocado, torched marinated salmon and cream cheese.
- Tuna** 26
Tempura shrimp, avocado, torched marinated tuna and cream cheese.

SUSHI ROLLS

- (with Sesame Seeds)
- California** 12
Krab, avocado, cucumber
- Spicy Tuna** 14
Spicy tuna, cucumber, spicy mayo
- Philadelphia** 12
Salmon, cream cheese, cucumber
- Shrimp Tempura** 12
Tempura shrimp, avocado, cucumber, eel sauce
- Avocado** 12
Avocado
- Cucumber** 10
Cucumber

- Ceviche *** 24
Tempura shrimp, avocado, ceviche mix and acevichada sauce
- Tuna Tataki *** 16
Six slices of seared tuna, topped with ponzu sauce, scallions, sesame seeds, avocado puree

SPECIALTY ROLLS

- Avenue** 16
Tempura shrimp, avocado, cucumber. Topped with seared tuna, scallions, eel sauce, avocado puree, sesame seeds.
- Volcano 3.0** 18
Krab, avocado, cucumber, sweet sauce. Topped with krab salad mix, eel sauce, wasabi aioli, rice cracker bits.
- Rainbow *** 16
California roll topped with tuna, salmon, yellowtail, shrimp, avocado.
- The Lenny** 20
Smoked salmon bites, mayo over rice,
- Vegetarian** 14
Tomatoes, avocado, mushrooms, red peppers, onions, mixed greens.

CHIRASHI

- Ceviche Bowl** 26
Citrus marinated mix of salmon, tuna, shrimp, and mahi mahi.
- blu Bowl** 20
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.

SAKE

**Ask for our
Sake Selection**

- New Style Yellowtail *** 16
Six slices of yellowtail, ponzu sauce, topped with fresno pepper, sriracha dots, seaweed salad, sesame seeds

- Angry Dragon *** 16
Tempura shrimp, cream cheese, cucumber. Topped with spicy tuna, sesame seeds, spicy mayo, eel sauce.
- Super Shrimp** 18
Tempura shrimp, avocado, cucumber. Topped with shrimp, avocado, eel sauce, spicy mayo.
- Money *** 16
Spicy tuna, avocado, cucumber. Topped with seaweed salad, rice cracker bits.

- Acevichado Sake** 24
Tempura shrimp, avocado, marinated salmon
- Steak** 20
Sliced beef, asparagus, horseradish sauce

- Sakanatataki Bowl** 20
Marinated salmon, avocado, tomatoes, and mixed greens.



* 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.