

CRUDO & RAW BAR

BLU'S SIGNATURE EAST COAST OYSTERS 24 / 46
green tomato vinaigrette, tomato granita

GOLD KUMAMOTO OYSTERS 36
lime white ponzu, blu's cocktail sauce

BLUEFIN TUNA TARTARE 27
meyer lemon, kaluga caviar, spiced crackers

JUMBO SHRIMP COCKTAIL 23
cocktail sauce

MAINE LOBSTER COCKTAIL 39
avocado-yuzu aioli, orange dressing

JUMBO LUMP CRAB COCKTAIL 34
smashed avocado, egg, meyer lemon

LEMON-CURED KING SALMON CRUDO 22
citrus, salmon roe, lavender, olive oil

HAMACHI CRUDO 21
avocado leche de tigre, cucumber, serrano

FLUKE & GRAPEFRUIT CRUDO 19
chile pepper, mint, pomegranate, shoyu

SEAFOOD TOWERS

seasonal selection of chilled shellfish

1-2 PEOPLE
66

2-3 PEOPLE
110

3-5 PEOPLE
195

HAUTE CAVIAR

1oz, served with crispy potatoes, deviled eggs

D'OR BELGIAN OSETRA
137

KALUGA
120

SIBERIAN STURGEON
97

SUSHI

NIGIRI & SASHIMI IS AVAILABLE OFF-MENU

NORI "TACOS" 2 pc
salmon & ikura 11 / bluefin tuna & spicy aioli 12
hamachi & avocado 12 / Japanese A5 wagyu 21

TEMPURA SHRIMP & HAMACHI ROLL 21
asian pear, ponzu, yuzu-kosho

THE BLU ROLL 26
bluefin toro, spicy lobster, avocado

THE WEEHAWKEN ROLL 24
spicy hamachi, hokkaido scallops
ichimi potato crunch

THE LINCOLN HARBOR ROLL 25
bluefin tuna, spicy king crab, avocado, wasabi-yuzu

TWICE AS NICE ROLL 33
maine lobster, filet mignon carpaccio, avocado
truffle-soy

◇ COLD APPETIZERS ◇

FILET MIGNON CARPACCIO 25
truffle-olive tapenade, basil aioli, potato crisps, pecorino

BLU'S WEDGE SALAD 21
wagyu bacon, tomatoes, crispy shallots, blue cheese dressing

ENDIVE, APPLE & BLUE CHEESE SALAD 20
walnuts, cranberries, grapes, cider vinaigrette

BABY GEM LETTUCE CAESAR SALAD 19
deviled eggs, classic Caesar dressing, brioche croutons

BURRATA DI BUFALA 23
eggplant caponata, basil, grilled focaccia

◇ HOT APPETIZERS ◇

OCTOPUS 25
lemon potatoes, Kalamata olive emulsion

SHRIMP 24
Basque style, spicy garlic chili sauce, sweet paprika, grilled bread

RICE CAKES 21
spicy tuna, tobiko, avocado, soy-yuzu

CALAMARI 20
crispy, cherry peppers, crispy lemon, saffron aioli, tomato

THICK CUT WAGYU "BACON" 26
slow cooked, soy-caramel glazed

PASTA

all our pasta is made in house

GNOCCHI 29
hand rolled, spicy vodka sauce, local ricotta

TRUFFLE CACIO E PEPE 29
soft poached egg, truffle butter, pecorino
add shaved truffles +20

BOLOGNESE 32
rigatoni, wagyu & prime blend
ricotta, chili

BUTTERNUT SQUASH AGNOLOTTI 29
sage brown butter, ricotta salata

LOBSTER FRA DIAVOLO 49
spicy four-hour tomato sauce, basil

◇ LAND & SEA ◇

HEAD-ON SHRIMP & DIVER SCALLOPS 39
tomato, basil, lemon oil

FAROE ISLANDS SALMON 35
glazed acorn squash, honey crisp apple salad

BRANZINO 36
tomato couscous, calamari, mussels, saffron aioli

WHOLE BRANZINO FOR TWO 69
roasted with lemon & béarnaise
or
crispy with spicy chili garlic

ROASTED 2LB MAINE LOBSTER 95
herb breadcrumbs, drawn butter, lemon

ORGANIC CHICKEN PARM 33
spicy vodka sauce, mozzarella

ROASTED HALF CHICKEN 34
brussels sprouts, mushrooms, jus

HERB-ROASTED LAMB RACK 55
herb crust, panisse, confit carrots
labneh-tahini sauce

STEAK

WAGYU SKIRT STEAK 8oz, Queensland 43

BONE-IN PRIME STRIP 16oz, ID 65

PRIME PORTERHOUSE 32oz, IA 125

BLU'S FILET MIGNON 59
blue cheese stuffed filet, au poivre sauce

DAILY BUTCHER CUTS MP
limited availability

FILET MIGNON 8oz, NE 50

PRIME DELMONICO 16oz, CA 68

WAGYU TOMAHAWK 40oz, Queensland 210

SAUCES béarnaise / au poivre / truffle butter / chimichurri / chili-garlic / soy caramel 7

Our steaks are sourced from Allen Brothers and Brandt Farms. Our Wagyu steaks are sourced from Westholme.

JAPANESE A5 WAGYU Kagawa Prefecture
35/oz (3 oz minimum)

◇ SIDES ◇

SAUTEED BROCCOLI 12
garlic, lemon, calabrian chile

ROASTED BRUSSELS SPROUTS 14
sherry-maple, chili flakes, pomegranate

CRAB & SWEET POTATO HASH 19
scallions, sweet potato purée

WHIPPED POTATOES 13
parmesan crumble

TRUFFLE FRENCH FRIES 13
truffle crema, pecorino

CRISPY CAULIFLOWER 13
spicy avocado aioli

TRUFFLE CREAMED SPINACH 13
black truffle

LOBSTER MAC & CHEESE 23
lobster bechamel, white cheddar

Executive Chef: **JUAN CARLOS ORTEGA**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BLU

