

JEWELS OF THE SEA

OYSTERS

six pieces, served with cava rosé mignonette & tomato granita

BEAU SOLEIL 25 • GOLD KUMAMOTO 37

EAST & WEST 30 / 60

DELIGHTS

TRUFFLED TUNA ponzu, asian pear, hijiki 28

RED SNAPPER CEVICHE serrano, leche de tigre, lemon oil 29

WILD-CAUGHT CRAB SALAD meyer lemon, cilantro, avocado 33

SHELLFISH COCKTAILS

JUMBO SHRIMP cocktail sauce 25 • MAINE LOBSTER yuzu-avocado 42 • SNOW CRAB CLAWS dijonnaise 34

SEAFOOD PLATEAUS

seasonal raw seafood, raw & cooked shellfish
from local purveyors

I-2 PEOPLE
55

2-3 PEOPLE
95

3-4 PEOPLE
145

add lobster cocktail 37

add kaluga caviar 1oz 130

HAUTE CAVIAR SERVICE

served with

deviled quail eggs, brioche toast points & potato chips

1oz KALUGA

135

1oz BELGIAN OSSETRA

140

SUSHI

SPICY TUNA ROLL bluefin tuna, spicy aioli, sesame 17

BLU'S ROLL bluefin toro, spicy lobster, avocado 27

GREATEST CATCH bluefin tuna, snow crab, avocado, wasabi, soy 27

LIV ROLL lobster, salmon, tuna, hamachi, avocado, calamansi-miso 29

NORI TACOS

TUNA spicy aioli 12 / 17

HAMACHI yuzu 12 / 17

SALMON ikura 11 / 15

MUSHROOM truffle soy 9 / 13

AVOCADO quinoa crunch 9 / 13

BLACK COD yuzu-miso 18 / 27

A-5 WAGYU truffle sauce 20 / 30

TORO & KALUGA uni, soy 28 / 40

BLU CLASSICS

SALADS

WEDGE blue cheese, wagyu bacon, tomato 19

TOMATO watermelon, feta cheese 21

CAESAR deviled eggs, croutons 19
add Spanish white anchovies +12

COLD

BEEF CARPACCIO truffle-olive tapenade 25

BURRATA DI BUFALA strawberry, peach 22

KING SALMON TARTARE capers, dill, mustard 23

HOT

RICE CAKES spicy salmon, avocado purée 22

CALAMARI oreganata style, cherry peppers 21

BASQUE SHRIMP spicy tomato, filone 25

LIV SIGNATURES

SEARED FOIE GRAS brioche, port wine reduction 32

WAGYU FRIED RICE soft egg, spicy chili garlic, scallions 42

WAGYU "BACON" soy-caramel glaze 29

BLUEFIN TORO SASHIMI crispy garlic, truffle-soy 39

SKEWERS red miso pork belly 19 / miso black cod 34 / soy-glazed mushrooms 17

HOUSE-MADE PASTA

all pasta is made in-house

BOLOGNESE radiatore, wagyu-prime blend, pecorino 34

LOBSTER FRA DIAVOLO spaghetti, spicy tomato sauce, basil 56

TRUFFLE CORN AGNOLOTTI summer corn, ricotta, shaved truffles 43

RICOTTA GNOCCHI spicy vodka sauce 29

LAND & SEA

ROASTED CHICKEN polenta, chicory, jus 35

CHICKEN PARM spicy vodka sauce, fresh mozzarella 34

AUSTRALIAN LAMB labneh-tahini sauce, herbs, lemon 59

DOVER SOLE capers, lemon-butter sauce 75

BRANZINO chickpea tahini purée, salsa verde, tomatoes 34 / 67

FAROE ISLANDS SALMON summer corn, crème fraîche, radish salad 34

STEAKS

Our steaks are sourced from selected Midwest farms and Brandt Farms. Our wagyu steaks are sourced from Westholme.

Larger butcher cuts available nightly.

FILET MIGNON center cut 6oz 45 / 10oz 68

PRIME BONELESS RIBEYE 16oz 75 / 20oz 95

WESTHOLME WAGYU SKIRT STEAK 8oz 47

DRY-AGED PRIME BONE-IN STRIP 22oz 115

SAUCES au poivre, horseradish cream, truffle butter, blue cheese butter, chimichurri 7

JAPANESE A5 WAGYU (3oz minimum) 35 / oz

SIDES

SAUTÉED BROCCOLI 13
calabrian chili

CREAMED SUMMER CORN 16
wild rice, crème fraîche

WHIPPED POTATOES 14
chives, potato-parm crumble

TRUFFLE FRENCH FRIES 14
aged pecorino, truffle, chives

TRUFFLE MAC & CHEESE 14
truffle béchamel, white cheddar

CREAMED SPINACH 14
old school creamed spinach

Executive Chef: JUAN CARLOS ORTEGA

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

A 20% service charge will be applied to parties of 6 or more and is distributed fully to our service team in lieu of a traditional gratuity.