

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

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

HAMACHI CRUDO 21
avocado leche de tigre, cucumber, serrano

RED SNAPPER CRUDO 32
olives, tomato, citrus, mint, chili

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 12 / bluefin tuna & spicy aioli 13
hamachi & avocado 13 / Japanese A5 wagyu 21

TEMPURA SHRIMP & HAMACHI ROLL 22
asian pear, ponzu, yuzu-kosho

THE BLU ROLL 26
bluefin toro, spicy lobster, avocado

THE WEEHAWKEN ROLL 25
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

TOMATO & FETA SALAD 21
cucumber, dill, lemon vinaigrette

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

BURRATA DI BUFALA 24
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 22
spicy tuna, tobiko, avocado, soy-yuzu

CALAMARI 21
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 34
rigatoni, wagyu & prime blend
ricotta, chili

SPINACH RADIATORE 29
mushrooms, asparagus, artichokes, ricotta salata

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

◇ LAND & SEA ◇

FAROE ISLANDS SALMON 37
tomato & cucumber salad, radishes, mint,
greek yogurt

BRANZINO 36
tomato couscous, calamari, mussels, saffron aioli

ROASTED DOVER SOLE 79
capers, lemon-butter

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

ORGANIC CHICKEN PARM 34
spicy vodka sauce, mozzarella

ROASTED HALF CHICKEN 34
english pea purée, asparagus, tomatoes, jus

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

STEAK

WAGYU SKIRT STEAK 8oz, Queensland 48

BONE-IN PRIME STRIP 16oz, ID 67

PRIME PORTERHOUSE 32oz, IA 135

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

DAILY BUTCHER CUTS MP
limited availability

FILET MIGNON 8oz, NE 55

PRIME DELMONICO 16oz, CA 69

WAGYU TOMAHAWK 40oz, Queensland 240

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 13
garlic, lemon

TRUFFLE CREAMED SPINACH 14
black truffle

CRISPY CAULIFLOWER 13
spicy avocado aioli

TWICE-BAKED POTATO 16
add wagyu bacon + 10
add lobster +15
add 10gr kaluga caviar +35

TRUFFLE FRENCH FRIES 14
truffle crema, pecorino

WHIPPED POTATOES 14
parmesan crumble

LOBSTER MAC & CHEESE 24
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.*

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.