

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

I-2 PEOPLE 66	2-3 PEOPLE 110	3-5 PEOPLE 195
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HAUTE CAVIAR

1oz, served with crispy potatoes, deviled eggs

D'OR BELGIAN OSETRA 137	KALUGA 120	SIBERIAN STURGEON 97
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SUSHI

NORI "TACOS" 2 pc / 3pc
salmon & ikura 13 / 19
bluefin tuna & spicy aioli 14 / 20
hamachi & avocado 14 / 20
Japanese A5 wagyu 22 / 32
toro & kaluga 22 / 32
bbq eel 11 / 19

THE BLU ROLL 26
bluefin toro, torched spicy lobster, avocado
spicy aioli

THE LINCOLN HARBOR ROLL 26
bluefin tuna, spicy king crab, avocado
wasabi-yuzu

TEMPURA SHRIMP & HAMACHI ROLL 23
asian pear, pickled jalapeño, soy paper
ponzu, yuzu-kosho

THE WEEHAWKEN ROLL 25
spicy hamachi, hokkaido scallops, cucumber
soy paper, ichimi potato crunch

✧ **TWICE AS NICE ROLL** 34 ✧
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

BEETS & GOAT CHEESE 22
winter citrus, roasted grapes, candied almonds

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 26
lemon potatoes, kalamata olive emulsion

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

RICE CAKES 23
spicy tuna, tobiko, avocado, soy-yuzu

CALAMARI 23
crispy, cherry peppers, crispy lemon, saffron aioli, tomato

THICK CUT WAGYU "BACON" 27
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 31
soft poached egg, truffle butter, pecorino
add shaved truffles +20

BOLOGNESE 35
rigatoni, wagyu & prime blend
ricotta

BUTTERNUT SQUASH AGNOLOTTI 29
sage brown butter, celery root, ricotta

LOBSTER FRA DIAVOLO 53
spicy four-hour tomato sauce, basil

LAND & SEA

FAROE ISLANDS SALMON 37
mushroom crust, truffle cauliflower purée
radicchio

BRANZINO 36
tomato couscous, calamari, mussels, saffron aioli

CHARRED OCTOPUS 49
capers, meyer lemon, herbs

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

BRAISED OXTAIL RISOTTO 42
mushrooms, chicory

ORGANIC CHICKEN PARM 35
spicy vodka sauce, mozzarella

ROASTED HALF CHICKEN 35
mushrooms, brussels sprouts, polenta, jus

HERB-ROASTED LAMB RACK 59
herb crust, panisse, confit carrots
labneh-tahini sauce

STEAK

WAGYU SKIRT STEAK 8oz, Queensland 49

BONE-IN PRIME STRIP 16oz, ID 69

PRIME PORTERHOUSE 32oz, IA 140

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

DAILY BUTCHER CUTS MP
limited availability

FILET MIGNON 8oz, NE 58

PRIME DELMONICO 14oz 69 / 18oz 99

WAGYU TOMAHAWK 40oz, Queensland 245

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

SAUTÉED BROCCOLI 13
garlic, lemon

TRUFFLE CREAMED SPINACH 14
black truffle

CRISPY CAULIFLOWER 14
spicy avocado aioli

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

TRUFFLE FRENCH FRIES 15
truffle crema, pecorino

WHIPPED POTATOES 15
parmesan crumble

LOBSTER MAC & CHEESE 28
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.