

SIGNATURE BRUNCH COCKTAILS

- WASABI MARGARITA 15

Patron Silver, triple sec, passion fruit, wasabi, lime
- THE BOTANICAL MOJITO 15

Bacardi Spiced, fresh mint, fresh thyme, violet liquor, lime juice

CLASSIC COCKTAILS

- BELLINI

peach purée, peach schnapps, prosecco 14
- MIMOSA

orange juice, prosecco 14
- BLOODY MARY

Upstate Vodka, Blu's bloody mary mix, tomato juice 16

THE SPRITZ

- APEROL SPRITZ 14

Aperol, soda, prosecco
- AMANTE SPRITZ 14

Amante aperitivo, passion fruit, ginger ale
- DOLA DIRA SPRITZ 14

Dola Dira, strawberry, soda water, prosecco
- HUGO 14

St. Germain, fresh mint, soda water, prosecco

SUSHI

- NORI “TACOS” 2 pc

salmon & ikura 13 / bluefin tuna & spicy aioli 13

bbq eel 13 / hamachi & avocado 13

Japanese A5 wagyu 22 / toro & kaluga 22
- RICE CAKES 23

spicy tuna, tobiko, avocado
- THE BLU ROLL 26

bluefin toro, spicy lobster, avocado
- THE WEEHAWKEN ROLL 25

spicy hamachi, hokkaido scallops, ichimi potato crunch
- THE LINCOLN HARBOR ROLL 26

bluefin tuna, spicy king crab, avocado, wasabi-yuzu

HAUTE CAVIAR

1 oz, served with crispy potatoes, deviled eggs

D'OR BELGIAN OSETRA 135

KALUGA 120

SIBERIAN STURGEON 97

SEAFOOD TOWERS

seasonal selection of chilled shellfish

1-2 PEOPLE 66

2-3 PEOPLE 110

3-5 PEOPLE 195

RAW BAR

- EAST COAST OYSTERS

minimum 6pcs 4 ea

lime-ponzu, jersey tomato relish
- BLU'S SIGNATURE EAST COAST OYSTERS 24

green tomato vinaigrette, tomato granita
- HAMACHI CRUDO 22

avocado leche de tigre, cucumber, serrano
- JUMBO SHRIMP COCKTAIL 23

cocktail sauce
- MAINE LOBSTER COCKTAIL 39

avocado-yuzu aioli, orange dressing

WARM MINI CHEDDAR CORNBREAD MUFFINS 12 / 19
apple butter, truffle honey

BRUNCH CLASSICS

- PECAN Brioche French Toast 24

pastry cream filling, sea salt
- RICOTTA STUFFED PANCAKES 24

blueberry compote, maple syrup
- SMOKED SALMON ON AVOCADO 29

toasted country bread, avocado layers
- WAGYU Bacon Benedict 26

pecorino focaccia, baby gem lettuce, hollandaise
- TRUFFLED MUSHROOM Omelette 24

white cheddar, egg whites, one yolk, salad
- SMOKED SALMON & POACHED EGGS 26

crispy tater tots, asparagus, tahini & labneh sauce
- SHORT RIB HASH & SUNNYSIDE EGGS 33

red wine braised short ribs, tater tots, celery root
- STEAK & EGGS 39

6 oz. filet mignon, sunny-side up eggs, tater tots
- STEAK FRITES 55

10oz ribeye, hand-cut fries, au poivre

IN A BOWL

- BABY GEM Lettuce Caesar Salad 19

deviled eggs, classic caesar dressing, brioche croutons

add: chilled shrimp, steak 10
- JUMBO Lump Crabmeat & Shrimp Cobb Salad 29

deviled eggs, bacon, tomatoes, corn, avocado, market greens
- BLU'S WEDGE Salad 21

wagyu bacon, tomatoes, crispy shallots, blue cheese dressing

add: chilled shrimp, steak 10

ON A ROLL

- SPICY Vodka Chicken Parm Sandwich 25

ciabatta, fresh mozzarella, waffle fries
- GRILLED CHEESE Sandwich 22

three cheeses, tomato soup dip, add bacon +6
- LOBSTER ROLL 39

butter warm lobster, tarragon, toasted roll, lettuce, tomato, waffle fries
- BLU'S BURGER 29

sunny-side up egg, white cheddar, bacon, tomato jam, hand-cut fries

PASTA & STEAKS

- Gnocchi 29

hand rolled, spicy vodka sauce, local ricotta
- Bolognese 34

rigatoni, wagyu & prime blend, pecorino, chili
- Spicy Spaghetti 23

fra diavolo sauce, basil

- FILET MIGNON NE, 8oz 55
- PRIME DELMONICO CA, 14oz 69 / 20oz 99
- BONE-IN PRIME STRIP ID, 16oz 69
- SAUCES

béarnaise / au poivre / truffle butter / chimichurri / chili-garlic 7

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

SIDES

- CRISPY BACON 14

crispy applewood bacon
- CHICKEN SAUSAGES 14

brown butter-roasted
- TRUFFLE CREAMED SPINACH 14

black truffle
- CRISPY CAULIFLOWER 14

spicy avocado aioli
- TRUFFLE FRENCH FRIES 14

truffle cream, pecorino
- WAFFLE FRIES 12

spicy ketchup

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.