

## SIGNATURE BRUNCH COCKTAILS

MIMOSA 10 / 24K MIMOSA 17

BLOODY MARY 12 / BLU SEASONAL BLACK TRUFFLE BLOODY MARY 18  
(substitute tequila or mezcal on request)

BREAKFAST MARTINI Bulleit Bourbon, orange marmalade, thyme, lemon, focaccia 17

OIL ON THE SKIN Aperol, strawberry, grapefruit, prosecco 16

MEDITERRANEAN SEASIDE 16  
Fort Hamilton Gin, mint, thyme, watermelon

CHOCOLATE INNOCENCE Tito's cacao, chocolate, Licor 43 17

Concept & Beverage Director: JLB JEREMY LE BLANCHE

## SPECIALTY DRAFT COCKTAILS

14

APEROL SPRITZ • NEGRONI

NOT A GUINNESS

OLD FASHIONED

MANHATTAN • MARGARITA

BLU & TONIC

Our signature cocktails on draft,  
carefully crafted in our bar laboratory

## SUSHI

NORI "TACOS" 2 pc  
salmon & ikura 10 / bluefin tuna & spicy aioli 12  
bbq eel 11 / hamachi & avocado 12  
Japanese A5 wagyu 20 / toro & kaluga 20

RICE CAKES 19  
spicy tuna, tobiko, avocado

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

## HAUTE CAVIAR

1 oz, served with  
crispy potatoes, deviled eggs

D'OR BELGIAN OSETRA  
135

KALUGA  
115

SIBERIAN STURGEON  
94

## RAW BAR

OYSTERS minimum of 6pcs

EAST COAST 4 ea / WEST COAST 4.5 ea  
lime-ponzu, jersey tomato relish

DRESSED LITLNECK CLAMS 19  
tomato-citrus, calabrian chili oil

JUMBO SHRIMP COCKTAIL 22  
cocktail sauce

JUMBO LUMP CRABMEAT COCKTAIL 29  
avocado-yuzu aioli, orange dressing

SEAFOOD TOWERS 65 / 110  
seasonal selection of chilled shellfish

## SMOKED SALMON TOWER 49

smoked salmon, pastrami salmon, smoked trout salad, toasted bagels, cream cheese, tomato, cucumber, lettuce, onions  
(all substitutions subject to charge)

## EGGS & BRUNCH CLASSICS

RICOTTA STUFFED PANCAKES 21  
blueberry compote, organic maple syrup

PANCAKE STACK 21  
choice of: strawberry-rhubarb or bananas foster

VEGAN APRICOT STICKY BUN 16  
almonds, lemon glaze

THE BLU'S WAY 24  
halloumi cheese, soft scrambled eggs, tomato, pita

TRUFFLED MUSHROOM OMELETTE 22  
white cheddar, egg whites, one yolk, salad

EGGS ON ARTICHOKE 24  
poached eggs, pecorino, roasted tomato, bearnaise

AVOCADO TOAST 23  
country sourdough, avocado layers, quinoa crunch

SMOKED SALMON SCRAMBLED EGGS 24  
croissant, chives add ½ oz caviar 55 add'l charge

STEAK & EGGS 35  
6 oz. filet mignon, sunny-side up eggs, tater tots  
watercress salad

### ◇ IN A BOWL ◇

VEGAN AÇAI & BERRY BOWL 16  
bananas, chia seeds, kiwi, coconut

BLU'S CHOPPED SALAD 21  
zucchini, chickpeas, olives, tomatoes, spicy salami, mozzarella, romaine  
add chilled shrimp 13

JUMBO LUMP CRABMEAT & SHRIMP COBB SALAD 29  
deviled eggs, bacon, tomatoes, corn, avocado, market greens

VEGAN COBB SALAD 19  
tomatoes, quinoa, chickpeas, avocado, corn, vegan feta, mushroom "bacon"  
lemon vinaigrette

### ◇ ON A ROLL ◇

BACON-EGG-N-CHEESE-ON-A-ROLL 18  
classic kaiser roll, American cheese, ketchup, salt & vinegar chips

CRISPY CHICKEN SANDWICH 23  
brioche bread, pickles, secret sauce, bibb lettuce, waffle fries

LOBSTER ROLL 36  
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 ✪

RADIATORE (VEGAN) 23  
spinach pasta, zucchini-basil pesto, pine nuts, vegan feta cheese

GNOCCHI 27  
hand rolled, spicy vodka sauce, local ricotta

MAFALDINE CACIO E PEPE 29  
soft egg, aged pecorino, black truffles

STEAK FRITES 12 oz NY strip, hand-cut fries, au poivre 45

PRIME DELMONICO 12 oz, CA 48

FILET MIGNON 8oz, NE 49

BONE-IN PRIME STRIP 16oz, ID 55

## ◇ SIDES ◇

THE BACON 14  
thick cut bacon, molasses glaze

CRISPY BACON 11  
crispy applewood bacon

CHICKEN SAUSAGES 14  
brown butter-roasted

TRUFFLE FRENCH FRIES 13  
truffle cream, pecorino

WAFFLE FRIES 12  
spicy ketchup

WHIPPED POTATOES 12  
parmesan crisp, chives

TRUFFLE CREAM SPINACH 13  
black truffle

CRISPY CAULIFLOWER 12  
spicy avocado aioli

JUMBO ASPARAGUS 13  
warm bacon vinaigrette

Executive Chef: JUAN CARLOS ORTEGA

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 05.10.23