

## CRUDO & RAW BAR

**BLU'S SIGNATURE EAST COAST OYSTERS** 24  
tomato vinaigrette, meyer lemon, cucumber

**KUSSHI OYSTERS** 36  
tomato relish, lime white ponzu, blu's cocktail sauce

**BLUEFIN TUNA TARTARE** 32  
meyer lemon, kaluga caviar, spiced crackers

**JUMBO SHRIMP COCKTAIL** 23  
cocktail sauce

**CHILLED MAINE LOBSTER** 39  
avocado-yuzu aioli, orange dressing

**COLOSSAL CRABMEAT COCKTAIL** 39  
lump crabmeat, truffle aioli, chives, lemon

**LEMON-CURED KING SALMON CRUDO** 23  
citrus, salmon roe, lavender, olive oil

**HAMACHI CRUDO** 20  
avocado leche de tigre, cucumber, serrano

**BLUEFIN TUNA CRUDO** 25  
Asian pear, marinated seaweed, yuzu-shoyu

### 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

**NORI "TACOS"** 2 pc  
salmon & ikura 11 / bluefin tuna & spicy aioli 12  
hamachi & avocado 12 / Japanese A5 wagyu 21

**TEMPURA SHRIMP & HAMACHI ROLL** 21  
Asian pear, ponzu, yuzu-kosho

**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

**TRUFFLE RAINBOW NARUTO ROLL** 24  
bluefin tuna, hamachi, salmon, shiso,  
truffle-lime sauce

## ❖ COLD APPETIZERS ❖

**SPANISH WHITE ANCHOVIES** 17  
marinated boquerones, fresh tomato, baguette, green olive

**LOCAL BEETS & CARROTS** 19  
spiced labneh, feta cheese, blood orange, seed crumble

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

**CLASSIC WEDGE SALAD** 19  
glazed bacon, tomatoes, crispy shallots, blue cheese

**BURRATA DI BUFALA** 23  
tomato jam, almond-prosciutto crumble, baby basil, grilled filone

## ❖ HOT APPETIZERS ❖

**OCTOPUS** 25  
lemon potatoes, Kalamata olive emulsion

**SHRIMP** 24  
Basque style, spicy garlic chili sauce, sweet paprika, grilled baguette

**RICE CAKES** 19  
spicy tuna, tobiko, avocado

**CALAMARI** 19  
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** 32  
rigatoni, wagyu & prime blend  
ricotta, chili

**GEMELLI** 29  
braised veal shank, Grana Padano, basil

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

## ◇ LAND & SEA ◇

**HEAD-ON SHRIMP & DIVER SCALLOPS** 39  
chermoula, lemon, herbs

**FAROE ISLANDS SALMON** 34  
white polenta, braised kale, meyer lemon, labneh

**BRANZINO** 36  
baby eggplant caponata salad, basil

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

**GRILLED CALAMARI** 34  
crispy capers, olives, herbs, lemon

**ROASTED CHICKEN** 35  
bacon, baby spinach, shiitake, radicchio, jus

**VEAL PARMIGIANA** 49  
fresh mozzarella, basil, classic red sauce

## STEAK

**WAGYU SKIRT STEAK** 8oz, Queensland 43

**BONE-IN PRIME STRIP** 16oz, ID 65

**PRIME PORTERHOUSE** 32oz, IA 125

**DAILY BUTCHER CUTS** MP

limited availability  
of special cuts

**FILET MIGNON** 8oz, NE 50

**PRIME DELMONICO** 16oz, CA 68

**WAGYU TOMAHAWK** 40oz, Queensland 210

**SAUCES** béarnaise / au poivre / truffle butter 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 ◇

**CHARRED BROCCOLI** 12  
Blu's ranch sauce

**ROASTED BRUSSELS SPROUTS** 13  
aleppo pepper, lemon zest

**TRUFFLE CREAM SPINACH** 13  
black truffle

**WHIPPED POTATOES** 13  
parmesan crumble

**TRUFFLE FRENCH FRIES** 13  
truffle crema, pecorino

**ROASTED MUSHROOMS** 16  
mushroom & gruyere croquette

**CRISPY CAULIFLOWER** 13  
spicy avocado aioli

**CREAMY WHITE POLENTA** 13  
au poivre onions, white cheddar

Executive Chef: **JUAN CARLOS ORTEGA**

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