

SIGNATURE BRUNCH COCKTAILS

OIL ON THE SKIN 16

Aperol, strawberry, grapefruit, prosecco

MEDITERRANEAN SEASIDE 16

Fort Hamilton Gin, mint, thyme, watermelon

BLU SEASONAL BLACK TRUFFLE BLOODY MARY 18

(substitute tequila or mezcal on request)

NOT A GUINNESS 14

black sesame vodka, chocolate stout, espresso liqueur

CLASSIC COCKTAILS

MIMOSA orange juice, prosecco 10

BLOODY MARY 12

(substitute tequila or mezcal on request)

APEROL SPRITZ Aperol, soda water, prosecco 14

PALOMA MARGARITA Paloma Perrier, tequila, lime, triple sec 14

NEGRONI Bombay Gin, sweet vermouth, Campari 14

Concept & Beverage Director: JLB JEREMY LE BLANCHE

SUSHI

NORI "TACOS" 2 pc

salmon & ikura 12 / 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 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

OYSTERS minimum of 6pcs

EAST COAST 4 ea / **KUSSHI** 6 ea
lime-ponzu, jersey tomato relish

BLU'S SIGNATURE

EAST COAST OYSTERS 24
tomato vinaigrette, meyer lemon,
cucumber

HAMACHI CRUDO 21

avocado leche de tigre, cucumber, serrano

JUMBO SHRIMP COCKTAIL 23

cocktail sauce

COLOSSAL CRABMEAT COCKTAIL 39

lump crabmeat, truffle aioli, chives, lemon

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

STRAWBERRY PANCAKES 22

strawberry compote, maple syrup

RICOTTA STUFFED PANCAKES 21

blueberry compote, organic maple syrup

AVOCADO TOAST 23

country sourdough, avocado layers, quinoa crunch
add: egg 5, smoked salmon 10, shrimp 10

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
béarnaise

SMOKED SALMON SCRAMBLED EGGS 24

croissant, chives

STEAK & EGGS 35

6 oz. filet mignon, sunny-side up eggs, tater tots
watercress salad

CRAB CAKE BENEDICT 28

spinach, english muffin, bearnaise

◇ IN A BOWL ◇

BABY GEM LETTUCE CAESAR SALAD 23

deviled eggs, classic caesar dressing, brioche croutons
add: chilled shrimp 10

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

GNOCCHI 29

hand rolled, spicy vodka sauce, local ricotta

BOLOGNESE 32

rigatoni, wagyu & prime blend, pecorino, chili

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

PRIME DELMONICO 12 oz, CA 48

FILET MIGNON 8oz, NE 50

JAPANESE A5 WAGYU Kagawa Prefecture

35/oz (3 oz minimum)

◇ SIDES ◇

CRISPY BACON 11

crispy applewood bacon

CHICKEN SAUSAGES 14

brown butter-roasted

TRUFFLE CREAMED SPINACH 13

black truffle

CRISPY CAULIFLOWER 12

spicy avocado aioli

TRUFFLE FRENCH FRIES 13

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. 04.10.24