

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

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 / **WEST COAST** 5 ea
lime-ponzu, jersey tomato relish

BLU'S SIGNATURE EAST COAST OYSTERS 24
green tomato vinaigrette, tomato granita

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

WARM MINI CHEDDAR CORNBREAD MUFFINS 14

strawberry butter, truffle honey

EGGS & BRUNCH CLASSICS

STRAWBERRY PANCAKES 22
strawberry compote, maple syrup

RICOTTA STUFFED PANCAKES 21
blueberry compote, maple syrup

AVOCADO TOAST 23
country sourdough, avocado layers, quinoa crunch
add: egg 5, smoked salmon 10, shrimp 10

TRUFFLED SCRAMBLED EGGS ON TOAST 23
sottocenere cheese, baby arugula

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

MAINE LOBSTER & POACHED EGGS 28
creamy polenta, asparagus, tomato

SMOKED SALMON CREPE TART 23
lemon, cream cheese, dill
add kaluga caviar 30

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

STEAK FRITES 45
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 10

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

CLASSIC GREEK SALAD 19
Greek feta, tomato, red, onions, red wine vinaigrette
add: chilled shrimp 10

◇ ON A ROLL ◇

SPICY VODKA CHICKEN PARM SANDWICH 23
ciabatta, fresh mozzarella, waffle fries

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

FILET MIGNON 8oz, NE 50

PRIME DELMONICO 16oz, CA 68

BONE-IN PRIME STRIP 16oz, ID 65

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

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. 08.05.24

BLU

