

## FRIDAY LUNCH 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
- UPSTATE BLOODY MARY** 15  
Upstate vodka, bloody mix, tomato juice, lemon juice

## THREE MARTINI TASTING

- 24  
Choose any three of our speciality cocktails, served as a 2 oz martini

## 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
- 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
- CHIRASHI BOX** 36  
tuna, salmon, hamachi, spicy tuna, bbq eel avocado, ikura, sushi rice
- NIGIRI & SASHIMI TASTING** 46  
nigiri: tuna, salmon, hamachi, fluke, madai  
sashimi: salmon, tuna, hamachi, fluke  
maki: chef's choice

## DRESSED SUSHI

price per piece

- FLUKE** japanese plum 5
- SALMON** truffle-shiitake 5
- TUNA** green olive 6
- HAMACHI** avocado 6
- KING SALMON** ikura 6
- MADAI** ponzu 6
- SCALLOP** yuzu 6
- KANPACHI** young ginger 7
- TORO** kaluga 12

## RAW BAR

- OYSTERS** minimum of 6pcs
- EAST COAST** 4 ea / **WEST COAST** 5 ea  
lime-ponzu, tomato granita
- BLU'S SIGNATURE EAST COAST OYSTERS** 24  
green tomato vinaigrette, tomato granita
- JUMBO SHRIMP COCKTAIL** 23  
cocktail sauce
- COLOSSAL CRABMEAT COCKTAIL** 39  
lump crabmeat, truffle aioli, chives, lemon
- CHILLED MAINE LOBSTER** 39  
avocado-yuzu aioli, orange dressing
- HAMACHI CRUDO** 21  
avocado leche de tigre, cucumber, serrano

### HAUTE CAVIAR

1oz, served with crispy potatoes, deviled eggs

**D'OR BELGIAN OSETRA** 137

**KALUGA** 120

**SIBERIAN STURGEON** 97

### SEAFOOD TOWERS

seasonal selection of chilled shellfish

**1-2 PEOPLE** 66

**2-3 PEOPLE** 110

**3-5 PEOPLE** 195

## APPETIZERS

- BURRATA DI BUFALA** 23  
roasted grapes, tomato jam, basil prosciutto, grilled filone
- BLUEFIN TUNA TARTARE** 27  
meyer lemon, kaluga caviar, spiced crackers
- 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

## SALADS

**add:** chilled shrimp or steak 10

- CLASSIC GREEK SALAD** 19  
Greek feta, tomato, red, onions, red wine vinaigrette
- BLU'S WEDGE SALAD** 19  
glazed bacon, tomatoes, crispy shallots, blue cheese

- BABY GEM LETTUCE CAESAR SALAD** 19  
deviled eggs, classic caesar dressing, brioche croutons
- LUMP CRABMEAT & SHRIMP COBB SALAD** 29  
deviled eggs, bacon, tomatoes, corn, avocado, market greens

## ENTRÉES

- CRISPY CHICKEN SANDWICH** 23  
brioche bread, pickles, secret sauce bibb lettuce, waffle fries
- BLU'S BURGER** 29  
sunny-side up egg, white cheddar, bacon tomato jam, hand-cut fries
- WAGYU FRIED RICE** 39  
egg, chili garlic, maitake mushrooms
- GNOCCHI** 29  
hand rolled, spicy vodka sauce, local ricotta
- BOLOGNESE** 32  
rigatoni, wagyu & prime blend, pecorino, chili
- ORGANIC CHICKEN PARM** 33  
spicy vodka sauce, mozzarella
- WAGYU SKIRT STEAK** 8oz, Queensland 43
- FILET MIGNON** 8oz, NE 50
- PRIME DELMONICO** 12 oz, CA 48  
\* larger cuts available on request
- SAUCES** 7  
béarnaise / au poivre / truffle butter / chimichurri chili-garlic

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

## SIDES

- GRILLED ASPARAGUS** 13  
gremolata, charred orange
- TRUFFLE CREAM SPINACH** 13  
black truffle
- WHIPPED POTATOES** 13  
parmesan crumble
- TRUFFLE FRENCH FRIES** 13  
truffle crema, pecorino
- CRISPY CAULIFLOWER** 13  
spicy avocado aioli
- CREAMED SWEET CORN** 13  
wild rice, herbs, crème fraiche

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

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