

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

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

- RED BEETS & GOAT CHEESE** 19
crispy goat cheese, walnut-cherry crumble, apple
- 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

- TRUFFLE CREAM SPINACH** 13
black truffle
- WHIPPED POTATOES** 13
parmesan crumble
- CRISPY CAULIFLOWER** 13
spicy avocado aioli
- TRUFFLE FRENCH FRIES** 13
truffle crema, pecorino

Executive Chef: **JUAN CARLOS ORTEGA**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 12-08-24

BLU

