

CRUDO & RAW BAR

BLU'S SIGNATURE EAST COAST OYSTERS 24 / 46
green tomato vinaigrette, tomato granita

GOLD KUMAMOTO OYSTERS 36
lime white ponzu, blu's cocktail sauce

BLUEFIN TUNA TARTARE 27
meyer lemon, kaluga caviar, spiced crackers

JUMBO SHRIMP COCKTAIL 23
cocktail sauce

CHILLED MAINE LOBSTER 36
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 21
avocado leche de tigre, cucumber, serrano

SCALLOP, UNI & TUNA CRUDO 28
watermelon, serrano, ponzu

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 ❖

BLU'S WEDGE SALAD 19
glazed bacon, tomatoes, crispy shallots, blue cheese

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

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

BURRATA DI BUFALA 23
roasted grapes, tomato jam, basil, prosciutto, grilled filone

STEAK TARTARE 24
cured egg yolk, cornichons, truffle, mustard, potato chips

❖ HOT APPETIZERS ❖

OCTOPUS 25
lemon potatoes, Kalamata olive emulsion

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

RICE CAKES 20
spicy tuna, tobiko, avocado

CALAMARI 20
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

BUTTERNUT AGNOLOTTI 29
sage, brown butter, stracciatella

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

LAND & SEA

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

FAROE ISLANDS SALMON 35
glazed lentils, celery root puree
charred cauliflower

BRANZINO 36
tomato couscous, calamari
mussels, saffron aioli

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

ORGANIC CHICKEN PARM 33
spicy vodka sauce, mozzarella

ROASTED CHICKEN 33
bacon, baby spinach, radicchio, jus

LAMB MILANESE 44
mache lettuce salad, parmigiano
charred lemon

STEAK

WAGYU SKIRT STEAK 8oz, Queensland 43

BONE-IN PRIME STRIP 16oz, ID 65

PRIME PORTERHOUSE 32oz, IA 125

BLU'S FILET MIGNON 65
blue cheese stuffed filet, au poivre sauce

DAILY BUTCHER CUTS MP
limited availability

FILET MIGNON 8oz, NE 50

PRIME DELMONICO 16oz, CA 68

WAGYU TOMAHAWK 40oz, Queensland 210

SAUCES béarnaise / au poivre / truffle butter / chimichurri / chili-garlic 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
bacon lardons, sherry, cranberries

TRUFFLE CREAMED SPINACH 13
black truffle

WHIPPED POTATOES 13
parmesan crumble

TRUFFLE FRENCH FRIES 13
truffle crema, pecorino

CHARRED BRUSSELS & KALE SALAD 13
creamy lemon-parmesan dressing

CRISPY CAULIFLOWER 13
spicy avocado aioli

GLAZED ACORN SQUASH 13
maple-chili glaze, saba

Executive Chef: **JUAN CARLOS ORTEGA**

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

BLU

