

HAPPY MOTHER'S DAY 2025

SATURDAY & SUNDAY, 11AM - 3:30PM

STARTERS

FOR THE TABLE TO SHARE

WARM CHEDDAR CORN MUFFINS truffle honey, strawberry-lavender butter 14

DEVILED EGGS, CAVIAR & UNI three with caviar, three with japanese uni 48

SMOKED SALMON TOWER 49

smoked salmon, pastrami salmon, smoked trout salad, toasted bagels,
cream cheese, tomato, cucumber, lettuce, onions

BRUNCH

RICOTTA & STRAWBERRY PANCAKES 25
ricotta filling, lavender-strawberry compote

SMOKED SALMON & POACHED EGGS 29
crispy potato galette, asparagus, hollandaise

MAINE LOBSTER FRITES 49
hand cut fries, tarragon vinaigrette, bearnaise
substitute truffle fries: \$10

WAGYU BURGER 33
white cheddar, onion-mustard jam, brioche,
secret sauce, wagyu bacon, truffle fries

SHRIMP & CRAB COBB SALAD 31
deviled eggs, avocado, bacon, tomato, avocado-ranch

ARTICHOKE & CRABCAKE BENEDICT 34
poached eggs, hollandaise

CRISPY SOFT SHELL CRAB SANDWICH 32
spicy avocado aioli, lettuce, tomato, endive salad

WAGYU STEAK & EGGS 48
scrma eggs, hashbrowns, watercress salad

SIDES

APPLE WOOD SMOKED BACON
crispy sliced 13 | thick cut 17

BREAKFAST SAUSAGES 13
roasted pork sausages

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

BLU CLASSICS

SALADS

WEDGE blue cheese, bacon, tomato 19

CAESAR deviled eggs, croutons 19

BURRATA tomato jam, prosciutto 23

COLD

RICE CAKES spicy tuna, tobiko, avocado 20

DRESSED OYSTERS green tomato vinaigrette 24/47

SHELLFISH COCKTAIL
lobster \$39 crab \$39 shrimp \$23

HOT

WAGYU BACON soy-caramel glazed 26

BASQUE SHRIMP garlic, tomato, bread 25

CRISPY CALAMARI tomato, saffron aioli 20

PASTA, LAND & SEA

ALL PASTA IS MADE IN-HOUSE.

BOLOGNESE wagyu-prime blend, ricotta, chili 32

RICOTTA GNOCCHI spicy vodka sauce 29

HEAD-ON SHRIMP & SCALLOPS chermoula 39

BRANZINO tomato cous cous, calamari, mussels 36

CHICKEN PARM spicy vodka sauce 29

STEAKS

8oz WAGYU SKIRT STEAK 43

16oz PRIME DELMONICO 68

8oz FILET MIGNON 50

16oz BONE IN PRIME STRIP 65

32oz PRIME PORTERHOUSE 125

40oz WAGYU TOMAHAWK 210

STEAK SAUCES truffle butter, au poivre, chimichurri, bearnaise, chili garlic 7

JAPANESE A5 WAGYU Kagawa prefecture
35/oz (3 oz minimum)

SIDES

WHIPPED POTATOES 13
parmesan crumble

TRUFFLE FRENCH FRIES 13
truffle crema, pecorino

LOBSTER MAC & CHEESE 23
lobster bechamel, white cheddar

SPRING BERRIES 17
greek yogurt, mint

TRUFFLE CREAMED SPINACH 13
black truffle

ROASTED ASPARAGUS 15
gremolata, lemon

Executive Chef: **JUAN CARLOS ORTEGA**

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

BLU

Mother's Day
2025

