

EASTER 2026 WEEKEND BRUNCH

SATURDAY 11AM - 3:30PM & SUNDAY 10AM - 3:30PM

STARTERS

FOR THE TABLE TO SHARE

WARM CHEDDAR CORNBREAD MADELEINES truffle honey, strawberry-lavender butter small 11 / large 18

DEVILED EGGS WITH KALUGA CAVIAR four 48 / six 65

CHARCUTERIE BOARD prosciutto, mortadella, Spanish chorizo, olives, focaccia 39

BRUNCH

RICOTTA FILLED PANCAKES 24
mint-strawberry compote, lemon

CROISSANT FRENCH TOAST 25
rhubarb cream filling

BELGIAN WAFFLE 23
spring berries, maple syrup

SMOKED SALMON & POACHED EGGS 29
fingerling potatoes, asparagus, greek yogurt

BLU'S EGGS BENEDICT 29
poached eggs, crispy artichoke, wagyu bacon

AVOCADO & EGGS ON TOAST 25
soft scramble, country bread, crispy quinoa

MAINE LOBSTER & TOMATO SALAD 39
gem lettuce, artichokes, lemon vinaigrette

CHICKEN PARM SANDWICH 25
focaccia, spicy vodka, mozzarella, fries

CRABCAKE SANDWICH 33
smoked pepper aioli, jicama slaw, fries

BLU'S BURGER 29
wagyu bacon, white cheddar, onion-tomato jam, brioche, hand-cut fries *add egg +5*

STEAK & EGGS 43
6oz filet mignon, scrambled organic eggs, hashbrowns, watercress, chimichurri
**substitute steak for: 4oz Japanese A-5 wagyu +95 / 12oz prime ribeye +15*

SIDES

SLICED WAGYU "BACON" 19
soy caramel

MIXED SPRING BERRIES 17
honey, greek yogurt

APPLEWOOD SMOKED BACON
sliced crispy 14 / thick cut 18

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

TWICE AS ROLL 33
maine lobster, filet mignon carpaccio, avocado
truffle soy

BLU CLASSICS

SALADS

WEDGE blue cheese, bacon, tomato 21

CAESAR deviled eggs, croutons 21

BURRATA 23
eggplant caponata, basil, grilled focaccia

COLD

RICE CAKES spicy tuna, tobiko, avocado 23

DRESSED OYSTERS green tomato vinaigrette 24/47

KUMAMOTO OYSTERS cocktail sauce 36

HAMACHI CRUDO avocado leche de tigre 22

HOT

OCTOPUS lemon potatoes, olive emulsion 26

BASQUE SHRIMP garlic, tomato, bread 25

CRISPY CALAMARI tomato, saffron aioli 23

WAGYU BACON soy-caramel glazed 26

PASTA, LAND & SEA

ALL PASTA IS MADE IN-HOUSE.

BOLOGNESE wagyu-prime blend, ricotta, chili 34

RICOTTA GNOCCHI spicy vodka sauce 29

CACIO E PEPE truffle butter, poached egg 29

CHICKEN PARM spicy vodka sauce, fresh mozzarella 34

BRANZINO tomato couscous, calamari, mussels 36

LAMB CHOPS tzatziki, gremolata 55

STEAKS

8oz WAGYU SKIRT STEAK 48

16oz PRIME DELMONICO 72

8oz FILET MIGNON 55

16oz BONE IN PRIME STRIP 72

32oz PRIME PORTERHOUSE 135

40oz WAGYU TOMAHAWK 235

STEAK SAUCES truffle butter / bearnaise / chili garlic / peppercorn / chimichurri 7

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

SIDES

SAUTÉED BROCCOLI 12
garlic, lemon, calabrian chili

WHIPPED POTATOES 13
parmesan crumble

TRUFFLE FRENCH FRIES 13
truffle crema, pecorino

TRUFFLE CREAMED SPINACH 13
black truffle

Executive Chef: **JUAN CARLOS ORTEGA**

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

BLU

Easter
2026

