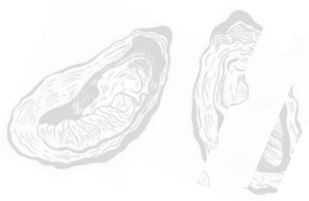




seafood and bar

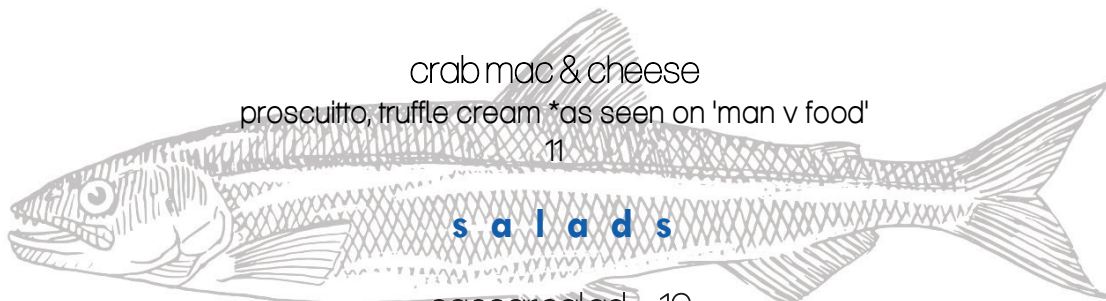


*oysters on the half shell
daily selection
market price



- *citrus marinated fresh catch 9
sweet potato, chili, pineapple salsa verde, radish
- coconut habenero shrimp 11
plantain, mango, cilantro rice
- cornmeal calamari 12
smokey chile aioli, cabbage salsa
- blurockefeller 10
fried oysters, poblano creamed spinach, bacon, cotija

- *scallop crudo 10
pineapple, crispy proscuitto, black pepper vinaigrette
- p&e shrimp 11
tecate pineapple bbq, lime pickled red onion, hominy puree
- p.e.i. mussels 12
chilis, lime, garlic, ginger, butter, cilantro
- roasted plantain 8
black beans, cilantro, ancho crema



crab mac & cheese
proscuitto, truffle cream *as seen on 'man v food'
11

salads

- caesar salad 10
hearts of romaine, chipotle caesar dressing, parmesan, croutons
- mixed greens 8
orange, nopales, radish, citrus vinaigrette

entrées

- shrimp + grits 23
applewood bacon, button mushrooms, lemon, butter
- *adobo rubbed salmon 23
cabbage slaw, mango
- N.C. mountain trout 24
blue crab stuffing, corn & poblano hash, chipotle salsa roja
- seared scallops 25
frijoles negros, cilantro rice, pineapple salsa verde
- whole roasted fish 25
chili herb salad, corona vinaigrette, lime, rice & beans
- pan seared chicken breast 19
roasted sweet potatoes, avocado nopales relish
- *flat iron steak 24
garlic house fries, roast tomato butter, cracked pepper vinaigrette
- seasonal veggies 17
assorted fresh vegetables

share blu!
facebook | [bluseafoodandbar](#)
instagram | [@bluseafood](#)
twitter | [@bluseafood](#)
[#bluseafood](#)

*consuming raw or undercooked shellfish, seafood, meats, poultry or eggs may increase your risk of food borne illness.
20% gratuity added to parties of 6 or more guests.