

BLÛ BAR & GRILL

SUSHI

Please allow approximately 20 minutes for the fresh preparation of these items.
Fork Out Dine Around - Items marked with an asterisk (*) are subject to a surcharge

We serve Classic Ossetra Caviar on Ice

NIGIRI

4 PIECES PER ORDER | \$17.25

Unagi | Fresh Water Eel

Tako | Octopus

Hokigai | Surf Clams

Uni | Sea Urchin

Ebi | Shrimp

Sake | Salmon

Hamachi | Yellowtail

Maguro | Tuna

Sake Belly | Salmon Belly

Saba | Mackerel

SASHIMI

4 PIECES PER ORDER | \$17.25

Raw, Marinated, Fish or Shellfish

SPECIAL ROLLS & APPETIZER

BARTONI ROLL | \$24.00

Mixed Spicy Tuna, Salmon, Yellowtail,
Salmon Skin topped with Jalapeño &
Pineapple, Drizzled with House Sauce

SPICY CRUNCHY ROLL | \$21.00

Spicy Tuna, Tempura Flakes
& Avocado covered with Tobiko

COFFEE TUNA | \$17.75

(6 Pieces)

Tuna and Avocado sprinkled with
Coffee Bean Granules & Lime
on a bed of Seaweed Salad

SIGNATURE SEAWEED SALAD | \$18.75

Seaweed mixed with Spicy Tuna,
Salmon, White Fish, Salmon Skin,
Avocado, Mango & Pineapple

MAKI ROLLS

TORCHED SALMON ROLL | \$22.75

Filled with Avocado, Cucumber, Jonah
Crab, topped with Salmon and
Chef's Special Sauce

BLU DRAGON ROLL | \$25.75*

Spicy Tuna, Shrimp Tempura
topped with Eel and Avocado
and Sesame Seed

GYU-NIKU ROLL | \$28.75*

Shiitake Mushroom, Beef Tenderloin,
Spicy Tuna, Avocado, Mango,
Arugula, Salmon Skin,
Scallions and Sesame Seeds

SHRIMP ROLL | \$21.75

Shrimp Tempura, Avocado and Crab Steak
topped with Sesame Seeds

CHEF'S SELECTION COMBINATION

SUSHI SAMPLER | \$25.75*

4 Pieces Spicy Sashimi, 3 Pieces Nigiri,
4 Pieces Maki, Tamago, Sunamono

SHOGUN COMBO | \$79.00*

8 Pieces Nigiri, 16 Pieces Maki,
6 Pieces Sashimi
(For 2 Persons)

EMPEROR COMBO | \$127.00*

12 Pieces Nigiri, 24 Pieces Maki,
12 Pieces Sashimi
(For 4 Persons)

SPECIAL PLATES

**NORWEGIAN BLUE MACKEREL
MISO GLAZED, SHRIMP TEMPURA | \$23.75**

Soba Noodles, Bok Choy, Remen

PORK BELLY, SPICY SCALLOPS | \$27.00*

Asparagus, Gyu Maki, Aged Balsamic

AHIRU ROLL | \$30.75*

Duck Roll, Saru Soba Noodles,
Torched Hoisin Duck Breast

HAMACHI SASHIMI | \$28.75*

Avocado, Shiitake marinated,
Crab and Potato Croquettes

SUSHI SURF | \$36.75*

Beef Tenderloin, Shrimp Tempura, Tuna,
Miso glazed, Wasabi Aioli

SEARED DIVER SCALLOP | \$25.75*

Tuna Avocado, Salmon Roe, Fried Leek,
Seaweed Tobiko Salad, Ponzu Sauce

ARTISAN SMOKED SALMON | \$18.75 **

Blini, chopped Eggs, Capers, Onion,
Cream, Horseradish

Topped with Ossetra Caviar 0.25oz **\$53.75**

****OSSETRA CAVIAR**

1 oz | \$230.00

2 oz | \$460.00

4 oz | \$920.00

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APPETIZERS

BUFFALO MOZZARELLA OR BURRATA | \$24.75
Prosciutto, Tomatoes, Roasted Peppers or
Oven Roasted Tomatoes, Ciabatta Garlic Bread

TAGLIERE | \$21.75
Prosciutto, Salami, Mortadella, Roasted Pepper & Taleggio

GRILLED PORTOBELLO MUSHROOM | \$19.75 (V)
Baby Spinach, Goat Cheese

TUNA TARTARE, MARINATED SALMON SASHIMI | \$24.75
Avocado & Ponzu

CARNE CRUDA (CARPACCIO) | \$22.00
Combination of Steak Tartare with thinly sliced
Beef Tenderloin & Fennel Salad

LASAGNETTE | \$21.75
Fresh Homemade Pasta, Tomatoes, Ground Beef, Mozzarella,
Basil, Parmigiano Cheese

RAW BAR

OYSTERS IN SEASON ON HALF SHELL | \$5.50 EACH
Mignonette & Cocktail Sauce

SHRIMP COCKTAIL | \$MARKETPRICE
Manhattan Cocktail Sauce

OSSETRA CAVIAR
1 oz. | \$230.00 - 2 oz. | \$460.00 - 4 oz. | \$920.00

FUSION APPETIZERS

GRILLED OYSTERS | \$22.00
Bacon Chips, Warm Butter, Scallions, Asparagus Tempura

SHRIMP TEMPURA | \$18.75
Soy Sauce and Mirin Sauce

WOK THAI CALAMARI | \$21.75
Fried Calamari with Sherry Peppers, Lemon and Butter

SOUP

JAPANESE MISO SOUP | \$16.75
Salmon, Shrimp, Shiitake Mushrooms, Wakame, Silky Bean Curd & Scallions

SOUP OF THE DAY | \$8.75

SALAD

ROASTED PEAR, ARUGULA, CHERRY TOMATOES | \$16.75 (V)
Topped with Orange Segments, Spiced Walnuts, Parmesan Cheese,
Honey Dijon Mustard Vinaigrette & Sesame Pastry

CUCUMBER SALAD | \$15.50
Cherry Tomatoes, Red Onions, Sour Cream, Greek Olives and Feta Cheese

BLU CHOPPED SALAD | \$14.75
Lettuce, Onions, Walnuts, Apples, Chopped Eggs, Raisins,
Leeks & Honey Mustard Dressing

CAPRESE MOZZARELLA, HEIRLOOM TOMATOES | \$21.75 (V)
Drizzled with Basil Pesto Sauce

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HOME-MADE PASTA

CANNELLONI RIPIENI | \$32.50

Pasta Tubes filled with Local Fish, Lemon Saffron Sauce

BEEF RIB RAVIOLI | \$28.00

Light Barolo Sauce

RISOTTO DEL GIORNO | \$MARKETPRICE

CHEF CHOICE OF THE DAY

PAPPARDELLE BOLOGNESE | \$23.75

Ragù of Tomato Sauce, Freshly Ground Beef

ZITI PRIMAVERA | \$21.75

Fresh Local Vegetables, White Wine, Basil (Available gluten free)

LINGUINI FRA' DIAVOLA | \$41.75*

Array of jumbo Shrimps, very spicy Tomato and Garlic Sauce
With Bermuda Lobster (when in season) MKTPRICE

AGNOLOTTI FILLED WITH RICOTTA & SCARMOZA CHEESE, SPINACH | \$29.00

Cherry Tomato Sauce

Selected Gluten Free Pasta (Penne or Spaghetti) available upon request

PIZZA

CLASSIC MARGHERITA | \$19.75

SEAFOOD | \$29.75

HAWAIIAN | \$23.75

VEGETABLE BLU: JALAPENOS, ARTICHOKEs, BLACK OLIVES, GOAT CHEESE MUSHROOMS & ONIONS | \$21.00

PEPPERONI | \$21.00

ITALIAN SAUSAGE, RABE & CHERRY TOMATO | \$24.75

Gluten Free Pizza available upon request - any style pizza

ASIAN

LAMB MADRAS CURRY | \$39.75 *

Vegetables, Mango Chutney & Papadam

SWEET N' SOUR PORK | \$36.50*

Stir fry with chunky Peppers, Pineapple

HUNAN FRY DUCK | \$36.75*

Semi Boneless, Rice Wine, Hoisin Marinated Duck

SHANGHAI CHICKEN | \$29.75

Cashew Nuts, Chinese Black Vinegar, Soy Sauce, Dried Chilies

SEA BASS | \$42.75 *

Stir Fried, Marinated with Ginger, Garlic, Chili, Hoisin & Scallions

SALMON TERIYAKI | \$36.75*

Stir Fried Udon Noodles with Vegetables

All served with Steamed Rice

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FISH

GRILLED HERB MARINATED SWORD FISH | \$38.75*

Sautéed Potato, Tomato, Capers and Olives

OVEN BAKED LEMON BRANZINO | \$38.75 *

Roasted Zucchini, Onions & Tomatoes

ALMOND CRUSTED SALMON | \$35.00 *

Boiled New Potatoes, Sautéed Leeks, Light Orange Butter Sauce

GRILLED MIXED SEAFOOD | \$42.75 *

Jumbo Shrimp, Seppie, Scallops, Catch of the Day,
Grilled Zucchini & Sweet Peppers

CATCH OF THE DAY | \$MARKETPRICE *

FRITO MISTO | \$42.75 *

Deep Fried Calamari, Scallops, Bermuda Fish, Gamberoni,
Zucchini and Carrots

MEAT

ROTISSERIE CHICKEN | \$34.75

Mashed Potatoes & String Beans, Demi Glaze

NEW YORK STRIP LOIN 10 OZ. | \$45.75 *

Roasted Potatoes & Au Jus
Larger size upon request

GRILLED BEEF TENDERLOIN | \$47.00 *

Scalloped Potatoes, Caramelized Onions, Green Peppercorn Sauce

GRILLED BBQ BEEF SHORT RIB | \$39.75 *

Fries

SLOW BRAISED LAMB SHANK | \$36.50 *

Mashed Potatoes, Green Peas & Rosemary Sauce

GRILLED COLORADO LAMB CHOPS | \$MARKETPRICE*

Lyonnais Potatoes

VEAL PARMIGIANA OR MILANESE | \$46.75 *

Breaded Pound Veal, Tomatoes & Mozzarella Cheese

SPECIAL BUTCHER CUT | \$MARKETPRICE

AGED BEEF BURGER | \$29.75

Lettuce, Tomato, Cole Slaw, Fries,
Topped with Bacon, American Cheese, Caramelized Onions,
Grilled Portobello Mushroom

SIDE ORDERS

*Edamame | \$12.75

*Broccoli | \$8.00

*Cream Spinach | \$9.75

*Steamed Rice | \$4.00

Shishito Peppers | \$8.75

POTATOES

*Mashed | \$5.50

*Lyonnais | \$7.50

*Sweet Potato Fries | \$8.50

*French Fries | \$5.50

17% Gratuity will be added to your bill | For parties of 8 or more, an additional 3% will be added
Fork Out Dine Around - Items marked with an asterisk (*) are subject to a surcharge
Appetizer sharing: \$12 per person • Main Dish Sharing: \$25 per person