

~ Brunch Menu ~

Appetizers

Oysters in Half Shell - \$6.50 each

Mignonette & Cocktail Sauce

Shrimp Cocktail - \$Market Price

Manhattan Cocktail Sauce

Smoked Salmon - \$21.75

Toasted Bagel, Tomato, Onions, Capers,

Chive Cream Cheese

Blû Lump Crab Cake - \$23.75

Jonah Crab Meat, breaded and pan-seared,

Remoulade Sauce

Nigiri (4 Pieces), Sashimi (6 Pieces) - \$17.75

Unagi (BBQ Eel), Ebi (Shrimp), Sake (Salmon),

Hamachi (Yellowtail), Maguro (Tuna)

Salads

Caesar Salad - \$14.00

Romaine Lettuce, Garlic Croutons, Parmesan Cheese

Caesar Salad Additions:

Avocado - \$5.75

Chicken - \$8.00

Shrimp (5 pieces) - \$15.00

Endive & Radicchio Salad - \$16.75

Basil Vinaigrette

Caprese Salad - \$21.75

Mozzarella, vine-ripened Tomatoes,

drizzled with Basil Pesto Sauce



Soups

Gazpacho - \$13.75

*Chopped Tomatoes, Cucumbers, Onions, Garlic,
Oil & Vinegar, served cold; Garlic Bread*

French Onion - \$13.75

Gratinated Gruyere

Lobster Bisque - \$13.75

Lobster Meat, Garlic Bread

Squash & Lentil (Vegan) - \$13.75

Creamy Roasted Butternut Squash & Lentils

Eggs

Omelette Station - \$13.75

With your choice of Mushrooms, Cheese, or Fine Herbs

Sausage - \$9, Ham - \$7, Smoked Salmon - \$11.75

Classic Eggs Benedict - \$19.75

*Toasted English Muffin, Ham, Poached Eggs,
Hollandaise Sauce*

Smoked Salmon Eggs Benedict - \$23.75

*Toasted English Muffin, Poached Eggs,
Smoked Salmon, Hollandaise Sauce*

Steak and Fries - \$29.75

*6 oz New York Striploin, 2 Fried Eggs,
Potatoes O'Brien*

Sides

Hash Brown - \$6.75

Avocado - \$5.75

Bacon - \$4.25

Extra Egg - \$3.75

Pork or Beef Sausage - \$4.25

Pasta

Linguine Carbonara - \$26.75

*Traditional Italian Pasta, Pancetta, Egg Yolk
& Pecorino Cheese*

Lobster Risotto Fra Diavolo - \$49.75

Spicy Lobster Risotto

Lasagnette - \$23.75

*Fresh Homemade Pasta, Tomatoes, Ground Beef,
Mozzarella, Basil,*

Gnocchi Gratin with Gorgonzola Dolce - \$21.75

Potato Dumplings with Gratinated Gorgonzola

Vegan

Lemon Quinoa with Asparagus Ribbons - \$20.75

Lemon Mustard Vinaigrette

Grilled Asparagus and Shiitake Tacos - \$21.75

*Roasted Asparagus, Shiitake Mushrooms, Garlic, Chipotle,
Onions; Served on Tacos with Guacamole, Kidney Beans*

Vegetable Burger - \$21.75

*Grilled Vegan Burger, Lettuce, Tomatoes, French Fries
(Contains Nuts and Beans)*

Tofu Pad Thai - \$23.75

Mango, Zucchini with Ground Nuts, Tofu, Coconut Cream

Farm Fresh Vegetable Fusilli - \$27.75

Vegetables with Tomato Sauce

Vegetable Curry, Basmati Rice - \$26.75

*Broccoli, Carrot, Potato, Spinach, Tomato,
served with Poppadoms*

Pizza

Margherita - \$19.75

Tuscan Focaccia - \$24.75

Onions, Anchovies, Olives

Vegan - \$26.75

*Tomato, Mushrooms, Onions, Broccoli,
Roasted Pepper, Zucchini*

Blû - \$24.75

Sausage, Onions, Jalapeños, Mushrooms & Mozzarella

Main Dishes

Salmon en Croute - \$31.00

Baked Salmon in Puff pastries with Creamed Spinach

Traditional Bermuda Codfish & Potatoes - \$26.00

*Banana, Boiled Egg, Avocado
with Tomato Sauce or Butter Onion Sauce*

6 oz Angus Ribeye - \$29.00

Lyonnais Potatoes, Gravy

Lamb Shank - \$27.50

*Slow braised,
served with Mashed Potatoes and Green Peas*

Chicken Parmigiana - \$26.00

Breaded, topped with Tomato & Mozzarella

Sandwiches

Ham and Gruyere - \$19.75

*Sliced Ham, Gruyere Cheese, Lettuce, Tomatoes,
on Black Olive Bread*

Classic Reuben - \$23.75

*Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing,
on Rye Bread; grilled*

Croque Madame or Monsieur - \$21.00

*Ham and Gruyere Cheese grilled sandwich with
Bechamel sauce; A fried egg on top is a Croque Madame*

Philadelphia (Short Rib) & Mozzarella - \$29.00

Sautéed Onions and Peppers, Gravy

Blû Burger - \$23.75

*Lettuce, Tomato, Coleslaw
topped with Bacon, American Cheese, Sautéed Onions*

All sandwiches are served with French Fries

***Champagne Specials &
Bloody Mary Bar or Mimosas
for only \$5.95 each!***

Dessert

Banana Split Ice Cream Sundae

*Chocolate, Vanilla & Macadamia Brittle Ice Cream,
Whipped Cream, Butterscotch & Chocolate Drizzles,
Roasted Peanuts, Strawberries*

Lemon Soufflé

Limoncello Sauce, Vanilla Ice Cream

Tiramisu

Classic Italian Mascarpone Cheesecake, Kahlua Cream Sauce

Fresh Berries

Served Naked or with Whipped Cream

Ice Cream and Sorbets

Please ask your server for the available flavors

Blueberry Cobbler

Served warm with Dulce de Leche Ice Cream

Bread and Butter Pudding

Custardy Bread Pudding served with Vanilla Ice Cream

Champagne Specials & Bloody Mary Bar or Mimosas for only \$5.95 each!