

BLÛ BAR & GRILL

We use only prime quality products to prepare the best dishes you can find!

SUSHI

Please allow approximately 20 minutes for the fresh preparation of these items.

NIGIRI & SASHIMI

4 PIECES NIGIRI PER ORDER | \$23.75

6 PIECES SASHIMI PER ORDER | \$26.75

Unagi | BBQ Eel

Tako | Octopus

Ebi | Shrimp

Sake | Salmon

Maguro | Tuna

Sake Belly | Salmon Belly

Hamachi | Yellowtail

SPECIAL PLATES & APPETIZERS

COFFEE TUNA | \$23.75

(6 Pieces)

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

HAMACHI YELLOWTAIL CRUDO | \$29.75

Chili Ponzu Sauce, Jalapeños, Tobiko, Garlic Flakes, Pickled Salad, Mango

*((\$2.75 Dine Around Surcharge)

SPICY SHRIMP AVOCADO STACK | \$26.75

Sushi Rice, Wasabi Soy Sauce, Toasted Sesame, Nori

MINI CALIFORNIA CRAB CONES | \$27.75

Crabmeat, Avocado, Cucumber, Shiso Crest, Cream Cheese, Tobiko

CRAZY PANKO MAGURO | \$25.75

Poke Tuna, Scallion, Seaweed Mango, Wasabi Mayo Foam

SIGNATURE SPECIAL MAKI

SMOKEY BLU | \$32.75

House Smoked Tuna, Unagi, Avocado, Mango, Scallions, Crispy Salmon, Fried Jalapeños, Miso Glazed

CHEF'S SELECTION COMBINATION

SHOGUN COMBO | \$99.00

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

EMPEROR COMBO | \$175.00

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

MAKI ROLLS

BLU DRAGON ROLL | \$26.75

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

TORCHED SALMON ROLL | \$23.75

Filled with Avocado, Cucumber, Kani Mayo topped with Salmon & Chef's Special Sauce

BARTONI ROLL | \$26.75

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

SPICY CRUNCHY ROLL | \$24.75

Spicy Tuna, Tempura Flakes & Avocado covered with Tobiko

SHRIMP ROLL | \$25.75

Shrimp Tempura, Avocado and Crab Stick topped with Sesame Seeds

YUMMY ROLL | \$19.75

Panko crusted Spicy Tuna, Hamachi & Salmon filling, drizzled with Chef's Special Sauce

VEGGIE ROLL | \$23.75

Miso Tofu, Avocado, Shitake Mushrooms, Pickled Jalapeños, Onions, Carrots, Vegan Cheese

RAINBOW ROLL | \$26.75

Shrimp Tempura, Cream Cheese, Crab Filling topped with Tuna, Salmon, Hamachi, Avocado
*((\$4.75 Dine Around Surcharge)

CAVIAR

ROYAL BAERII

Siberian Sturgeon Baerii Caviar, fine-grained, pure elegant flavor

OSSETRA

Russian Sturgeon Ossetra Caviar, medium grain, firm with rich nutty flavor

IMPERIAL (Sevruga)

Siberian White Sturgeon, nut-inflected buttery richness with distinct pop of pearls and delightful creaminess

GOLDEN IMPERIAL

Caviar is large with a firm texture that melts in your mouth with a buttery flavor and smooth but fresh crisp aroma. Only about 10% of fine Ossetra Caviar has a golden color.

BELUGA

Beluga sturgeon, largest caviar grains, unique, mild refined creamy taste. The raw material comes from the region considered to be the source of the best caviar in the world: the Caspian Sea Basin

As Available

Please ask your server for more information.

APPETIZERS

BISTRO MAINE GOLD MUSSELS | \$32.75

Garlic, Onions, Fennel, Cherry Tomatoes,
Basil & Garlic Bread

VIETNAMESE PORK BELLY BUN THIT NUONG | \$25.50

Eastern BBQ Pork Belly, Nuoc Cham Dipping
Glass Noodles, Pineapple, Cilantro, Mint, Basil Salad

TUNA TARTARE | \$28.75 MARINATED SALMON SASHIMI

Avocado & Ponzu

SCOTTADITO | \$30.75

Seared Peppered Beef Tenderloin, Arugula, Cherry
Tomato, Shaved Parmesan, Lemon Olive Oli

3 OYSTER ROCKEFELLER | \$28.50

Crispy Bacon, Creamy Spinach

RAW BAR

SEAFOOD PLATTER FOR TWO | \$92.75

Shrimp, Oysters, Lobster Tail, Mussels, Ceviche, Tuna Sashimi, Crab Salad

LARGE SHRIMP COCKTAIL | \$11.00 each

Manhattan Cocktail Sauce

OYSTERS ON HALF SHELL | \$7.50 EACH

Mignonette & Cocktail Sauce

FUSION APPETIZERS

6 PCS GYOZA | \$23.00

Seared Pork & Shrimp Dumplings, Kimchi

ESCARGOT | \$23.95

Over Garlic Bread, Cognac,
Spicy Tomato Sauce

FRIED OR SICHUAN SALT PEPPER CALAMARI | \$25.50

Wok-Fried Onions, Garlic Pepper,
5 Spices served on a Bed of Lettuce

SHRIMP TEMPURA | \$24.00

Soy & Mirin Sauce

SOUP

NEW ENGLAND CHOWDER | \$18.75

Clams, Potato, Crispy Croutons

JAPANESE MISO SOUP | \$18.75

Salmon, Shrimp, Shiitake Mushrooms, Wakame, Silky Bean Curd & Scallions

SOUP OF THE DAY | \$18.75

SALAD

CLASSIC CAESAR SALAD | \$20.75

Romaine Heart, Parmesan Cheese,
Garlic Croutons

GREEK SALAD HORIATIKI | \$18.75

Feta Cheese, Cucumber, Olives,
Cherry Tomatoes, Green, Red Pepper, Onions

BURATTA, FIGS & PROSCIUTTO | \$26.75

Figs Jam, Melon Ribbon,
Rosemary Toasted Bread

BLU CHOPPED SALAD | \$19.75

Lettuce, Onions, Walnuts, Apples,
Chopped Eggs, Raisins, Leeks
Poppy Seed Dressing

PORTOBELLO MUSHROOM | \$22.50 (v)

Roasted Pepper, Arugula, Shaved Parmesan
Cheese, Sherry Vinaigrette

HOME-MADE PASTA

BEEF RIB RAVIOLI | \$30.50

Light Barolo Sauce, Parmesan

MEZZE PACCHERI al RAGÙ | \$31.75

Beef Ragù, Light Barolo Sauce, Parmesan Cheese

RISOTTO DEL GIORNO | MKT PRICE

Chef's Choice of the Day

PAPPARDELLE BOLOGNESE | \$28.75

Ragú of Tomato Sauce, Freshly Ground Beef

SMOKED CHEESE RAVIOLONI | \$29.50

Smoked Mozzarella Over Tomato & Eggplant Caponata

SEAFOOD LINGUINI FRA' DIAVOLA | \$49.75

Mussels, Clams, Swordfish, Catch, Shrimps, Calamari, Tomato

SIGNATURE PASTA

BLACK PACCHERI | \$35.75

Cherry Tomato and Bottarga (Smoked Fresh Local Tuna)

HOME MADE TAGLIOLINI PASTA CARBONARA | \$31.75

Cured Pork Cheek (Guanciale), Pecorino Romano

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

PIZZA

BLU CLASSIC | \$24.75

Italian Sausage, Onions, Jalapenos,
Mushrooms & Mozzarella

CREAMY VERDE | \$28.75

Mascarpone, Pear, Pistachio, Figs,
Bresaola

TRUFFLE FOREST | \$30.50

Mushrooms, Fontina, Mozzarella,
Shaved Parmesan Cheese,
Truffle Oil, Arugula, Prosciutto

RUSTICA FOCACCIA | \$34.75

Cherry Tomatoes, Arugula
topped with Tuna Tatare

TRADITIONAL PIZZAS AVAILABLE

Gluten Free Pizza available upon request

ASIAN

** GRILLED CHICKEN GAI YANG | \$39.75

Lemon Grass, Coriander, Tamarind Khao Kua Dipping, Pineapple Mango, Salad

**CRISPY HUNAN DUCK | \$45.75

Semi Boneless, Rice Wine, Hoisin Marinated Duck, Orange Plum

SHRIMP PAD THAI | \$39.75

Stir Fry Noodles, Shrimp, Asian Vegetables, Egg, Peanuts

** MONGOLIAN BEEF | \$42.75

Scallions, Red Peppers, Snow-peas, Bok Choy, Shitake Mushrooms, Carrots, Broccoli

**MISO GLAZED SALMON | \$43.75

Bok Choy, Shitake Mushrooms

***Served with Rice*

FISH

LEMON BRANZINO, BREADED BAY SCALLOP | \$55.75

Fresh Mediterranean Sea Bass (Boneless Crispy Skin), Grilled Peppers, Zucchini, Salsa Verde, Lemon Butter Sauce

GRILLED SHRIMP GARLIC SALSA VERDE | \$39.75

Asparagus, Roasted Garlic Basil Sauce

SOLE ALMONDINE | \$53.75

Capers Sauce, Mashed Potatoes

GRILLED MIXED SEAFOOD | \$53.75

Shrimp Skewer, Calamari, Clams, Salmon, Catch of the Day

GRILLED CHILEAN SEA BASS | \$55.75

Salsa Verde, White Wine Leek Ravioli

CATCH OF THE DAY | MKT PRICE

MEAT

NIMAN FARM RIB EYE STEAK 12oz | \$83.75

Sautéed Onions & Mushrooms, Au Jus

Larger size available upon request

BEEF TENDERLOIN 6oz \$54.75 | 8oz \$71.75

Caramelized Onions, Green Peppercorn Sauce

BBQ BEEF SHORT RIB | \$49.75

Fries, Pickled Jalapeno

SLOW BRAISED LAMB SHANK | \$48.75

Rosemary Sauce, Mashed Potato, Green Peas

LAMB CHOPS | \$64.75

Rosemary Lamb Jus

PORK CHOP 14oz | \$53.75

Mustard Cream Sauce, Porcini Risotto

VEAL PARMIGIANA OR MILANESE | \$49.00

Breaded Pound Veal, Tomatoes & Mozzarella Cheese, or Arugula Cherry Tomato

60 DAYS DRY AGED MEAT SELECTION AND SPECIAL BUTCHER CUT | MKT PRICE

14 OZ. VEAL CHOP (AVAILABLE UPON REQUEST) MKT PRICE

VEGETABLE SIDES

SPINACH/ ASPARAGUS | \$15.75

BROCCOLI | \$11.75

MUSHROOMS | \$11.75

GRILLED MIXED VEGETABLES | \$12.75

SIDE DISHES

MEAT BALLS (2 pieces) | \$10.00

EGGPLANT PARMIGIANA | \$14.75

CREAM OF SPINACH | \$13.75

FRENCH FRIES | \$9.00

LYONNAISE POTATO | \$9.00

MASHED POTATO | \$9.00