



menu

appetizers and salads

bluezoo's new england style clam chowder.....light and brothy with salt cured bacon,
house-made oyster crackers 8

crab salad.....espelette aioli, root vegetable slaw, avocado ice cream, pumpnickel, trout roe 18

beet salad.....walnut vinaigrette, goat cheese fondue, beets 13

"Olive's" classico flatbread.....roasted tomato sauce, fresh mozzarella, torn basil 11

teppan seared jumbo sea scallops.....braised beef short rib, silky cauliflower puree 14

yellowfin tuna tartare.....miso caviar, cucumber, scallion cream, nitro siracha aioli 18

low country jumbo shrimp.....white cheddar hominy, okra, smoked bacon butter 14

shellfish

selection platter..... maine lobster tail, oysters, clams, jumbo shrimp, day's ceviche, tuna cruda, dipping sauces 49

thai lobster tail.....pickled green papaya, green curry, whipped coconut, candied peanut 17

chilled poached jumbo shrimp.....avocado puree, bloody mary sauce, fennel salt 15

blue raw bar

we pride ourselves on sourcing the freshest oysters daily with selections from up and down
the east and west coast. we also serve freshly harvested key west middleneck clams.

daily harvest oysters "per piece" 2.75

middleneck clams "per piece" 1.5

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.
consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.
we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.
prices exclusive of tax and gratuity; for parties of 6 and more an 18% gratuity will be added.

simply fish.....34

our daily selection of finest fresh fish selected from coastal waters around the world,
simply grilled on our teppanyaki grill.... warm crabmeat, dijon mustard, chives

.....sauce of the day

milkfed chicken

.....porridge, mushroom, braised swiss chard, chicken jus 29

chef pasta

..... featured pasta of the day using fresh seasonal ingredients market price

miso glazed mero

.....sustainable hawaiian seabass, shitake-ginger rice, black garlic, sticky soy 39

this evening's dancing fish

..... smoked paprika rub, fingerling chorizo hash, green olive, orange, saffron market price

beef tenderloin

.....parsnip puree, root vegetable, farro, balsamic veal jus 42

ahi tuna

.....togarashi, carrot dashi, house kimchi, pickled mustard seeds 37

monkfish

.....soubise, salt roasted fingerling potato, charred onion jus, mustard greens 35

dirty south swordfish

.....barbeque rubbed, house smoked tasso risotto, rock shrimp, littleneck clam 34

pasture prime berkshire

.....sweet potato, bacon braised brussel sprouts, apple bourban reduction 33

two-pound maine "cantonese lobster"

.....fried and tossed in sticky soy glaze 60

chef's tasting

.....5 course tasting menu created daily 79

.... sommelier's wine pairing 30

side dishes

lobster broccoli stuffed cheddar potato 9

shake & bake fries.....grated parmesan, crushed garlic 7

tempura haricot vert.....truffle aioli 8

southern standard.....white cheddar grits, bacon braised collard greens 8

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bluezoo desserts

banoffee pie.....caramelized banana custard on a sable base; with sea salt toffee, vanilla whipped, banana ice cream, and a banana tuile. served with caramel foam and caramel sauce

pear choux choux.....caramel cream filled puffs on a roasted almond sable. served with poached pears, vanilla ice cream, and hot chocolate sauce

apple lasagna..... thin sliced apples and caramel baked into a "lasagna". served with puff pastry twists, caramel milk sorbet, yogurt cream and caramelized hazelnuts

winter mélange.....vanilla and white chocolate cream brulee, coffee cream napoleon, chocolate filled smore, dark rum and chocolate ice cream, earl grey and milk chocolate panacotta

chocolate molten cake..... raspberry ice cream, chocolate cream and raspberry sauce

chef's selection of artisanal cheese

14

cocktail sorbet trio

margarita, mai tai, mojito 11
ID required

10.10.11

kids dinner menu

grilled beef tenderloin 16

.....steamed vegetable, choice of fries or mashed potato

chargrilled breast of chicken 12

.....steamed vegetable, choice of fries or mashed potato

crisp fried fish fillets 12

.....steamed vegetable, choice of fries or mashed potato

spaghetti 10

.....butter or tomato sauce

classic cheese pizza 10

dessert

trio of cookie sandwiches 7.5

.....peanut butter cookie, chocolate chip cookie, double chocolate cookie, vanilla and chocolate ice cream, caramel and chocolate sauces

4.9.08