

BLÛ BAR & GRILL

We take pride in using only the finest quality ingredients to craft dishes of exceptional taste and flavor.

SUSHI

Please allow approximately 20 minutes as we freshly prepare these items to ensure the highest quality and taste.

NIGIRI & SASHIMI

4 PIECES NIGIRI PER ORDER | \$23.75
6 PIECES SASHIMI PER ORDER | \$26.75
(*\$5.75 Dine Around Surcharge*)

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
(*\$8.75 Dine Around Surcharge*)

SPICY SHRIMP AVOCADO STACK | \$26.75

Sushi Rice, Wasabi Soy Sauce, Toasted Sesame, Nori
(*\$5.75 Dine Around Surcharge*)

MINI CALIFORNIA CRAB CONES | \$27.75

Crabmeat, Avocado, Cucumber, Shiso Crest,
Cream Cheese, Tobiko
(*\$6.75 Dine Around Surcharge*)

SIGNATURE SEAWEED SALAD | \$21.75

Seaweed mixed with Avocado, Mango & Pineapple

SIGNATURE SEAWEED SALAD WITH CATCH | \$25.75

An assortment of Spicy Tuna, Salmon, White Fish, and
Crispy Salmon Skin
(*\$4.75 Dine Around Surcharge*)

SIGNATURE SPECIAL MAKI

SMOKEY BLU | \$32.75

House Smoked Tuna, Unagi, Avocado, Mango, Scallions,
Crispy Salmon, Fried Jalapeños, Miso Glazed
(*\$11.75 Dine Around Surcharge*)

BLU DRAGON | \$26.75

Spicy Tuna, Shrimp Tempura
topped with Eel and Avocado & Sesame Seeds
(*\$5.75 Dine Around Surcharge*)

BARTONI | \$26.75

Mixed Spicy Tuna, Salmon, Yellowtail, Salmon Skin topped
with Jalapeños & Pineapple, drizzled with House Sauce
(*\$5.75 Dine Around Surcharge*)

MAKI ROLLS

TORCHED SALMON | \$23.75

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

SPICY CRUNCHY | \$24.75

Spicy Tuna, Tempura Flakes & Avocado
topped with Tobiko
(*\$3.75 Dine Around Surcharge*)

SHRIMP | \$25.75

Shrimp Tempura, Avocado and Crab Stick
topped with Sesame Seeds
(*\$4.75 Dine Around Surcharge*)

YUMMY | \$19.75

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

VEGGIE | \$23.75

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

RAINBOW | \$26.75

Shrimp Tempura, Cream Cheese, Crab Filling
topped with Tuna, Salmon, Hamachi, Avocado
(*\$5.75 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

Subject to Availability

Please inquire with your server for details.

(*Dine Around Surcharge depending on Market Price*)

APPETIZERS

BISTRO MAINE GOLD MUSSELS | \$32.75

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

(\$11.75 Dine Around Surcharge)

TUNA TARTARE | \$28.75

with Marinated Salmon Sashimi
& Avocado & Ponzu

(\$7.75 Dine Around Surcharge)

ITALIAN SAUSAGE | \$25.50

Broccoli Rabe, Roasted Pepper Garlic Bread
((\$4.75 Dine Around Surcharge)

SCOTTADITO | \$30.75

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

3 OYSTER ROCKEFELLER | \$28.50

Crispy Bacon, Creamy Spinach
(2 Pieces for Dine Around)

RAW BAR

SEAFOOD PLATTER FOR TWO | \$92.75

In Season

Shrimp, Oysters, Lobster Tail, Mussels, Ceviche, Tuna Sashimi, Crab Salad
(Dine Around Surcharge depending on Market Price)

LARGE SHRIMP COCKTAIL | \$11.00 each

Manhattan Cocktail Sauce
(2 Pieces for Dine Around)

OYSTERS ON HALF SHELL | \$7.50 EACH

Mignonette & Cocktail Sauce
(2 Pieces for Dine Around)

FUSION APPETIZERS

6 PCS GYOZA | \$23.00

Seared Pork & Shrimp Dumplings, Kimchi

FRIED, WOK THAI OR SICHUAN

SALT PEPPER CALAMARI | \$26.75

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

(\$5.75 Dine Around Surcharge)

ESCARGOT | \$23.95

Served over Garlic Bread, Cognac,
Spicy Tomato Sauce

SHRIMP TEMPURA | \$24.00

Soy & Mirin Sauce

3 GRILLED OYSTERS | \$24.75

Bacon Chips, Butter, Scallions, Parmesan Cheese,
Onion Fritters, Ranch Dressing
(2 Pieces for Dine Around)

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

BURATTA, FIGS & PROSCIUTTO | \$28.75

Fig Jam, Arugula, Rosemary Flat Carasau Bread
((\$7.75 Dine Around Surcharge)

GRILLED PORTOBELLO MUSHROOM | \$22.50 (v)

Goat Cheese, Baby Spinach

GREEK SALAD HORIATIKI | \$18.75

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

BLU CHOPPED SALAD | \$19.75

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

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

(\$13.75 Dine Around Surcharge)

PAPPARDELLE BOLOGNESE | \$28.75

Ragù 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

(\$9.75 Dine Around Surcharge)

SIGNATURE PASTA

TORTELLINI, VEAL STEW | \$53.75

Carrots, Celery, Rosemary

(\$13.75 Dine Around Surcharge)

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

**CRISPY HUNAN DUCK | \$45.75

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

(\$5.75 Dine Around Surcharge)

STIR-FRIED NOODLES | \$39.75

with Chinese BBQ Pork, Mixed Pork & Shrimp Dumpling, Vegetables, Shitake Mushrooms, Scallion

** MONGOLIAN BEEF | \$42.75

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

**MISO GLAZED CHILEAN SEABASS | \$53.75

Bok Choy, Shitake Mushrooms

(\$13.75 Dine Around Surcharge)

**Served with Rice

FISH

LEMON BRANZINO | \$56.75

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

(\$16.75 Dine Around Surcharge)

GARLIC GRILLED SHRIMP | \$39.75

with Asparagus, Roasted Garlic Basil Sauce & Salsa Verde

SOLE ALMONDINE | \$56.75

Capers Sauce, Mashed Potatoes

(\$16.75 Dine Around Surcharge)

GRILLED MIXED SEAFOOD | \$55.75

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

(\$15.75 Dine Around Surcharge)

GRILLED SALMON | \$45.75

with Sautéed Potatoes, Broccoli, Cannellini Beans & Honey Mustard Glaze

CATCH OF THE DAY | MKT PRICE

(\$13.75 Dine Around Surcharge)

MEAT

GRILLED ROSEMARY LEMON CHICKEN | \$41.75

Truffle Parmesan Fries, Gravy

NIMAN FARM RIB EYE STEAK 12oz | \$83.75

Sautéed Onions & Mushrooms, Au Jus

Larger size available upon request

(Dine Around Surcharge depending on Market Price)

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

Caramelized Onions, Green Peppercorn Sauce

(Dine Around Surcharge depending on Market Price)

MEDITERRANEAN LAMB SKEWERS | \$49.75

Pita Bread, Greek Salad, Hummus

SLOW BRAISED LAMB SHANK | \$48.75

Mashed Potatoes, Green Peas, Lamb Jus

(\$8.75 Dine Around Surcharge)

LAMB CHOPS | \$64.75

Stuffed Potato, Lamb Ragu, Rosemary Sauce

(Dine Around Surcharge depending on Market Price)

PORK CHOP FONTINA STUFFING 14oz | \$53.75

Chickpea Rigatoni

VEAL PARMIGIANA OR MILANESE | \$49.00

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

(\$8.75 Dine Around Surcharge)

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

An 18% service charge will be applied to your bill | For parties of 8 or more, an additional 3% will be included
Sharing fee: \$12 per person for appetizers • \$25 per person for main courses