

deep blu

SEAFOOD GRILLE

OYSTER BAR

GF Oysters on the Half Shell*	house made cocktail soy mignonette red wine mignonette	
Fanny Bay BC	small to medium size cucumber finish	4
Blue Point NY	mild brine anise finish	3
Hog Island Bay VA	medium size atlantean brine sweet finish	3

BEGINNINGS

GF New England Style Clam Chowder	chopped clams smoked bacon micro celery	12
GF Kale Salad	goat cheese arugula pear strawberry carrot candied pecan pork belly warm grain mustard vinaigrette	13
GF Spinach Salad	heirloom tomatoes cucumbers pickled onions hearts of palm feta cheese orange vinaigrette	12
GF Edamame in Motion	shallots garlic hawaiian sea salt dancing bonito flakes	8
Calamari Fries	green papaya slaw lemon aioli	14
deep blu Crab Cake	roasted garlic aioli miniature herbs	18
Cracked Pepper Seared Ahi Tuna*	wakame salad pickled ginger spicy mayo tempura crunch	16
Seared Scallops and Local Corn Purée	butternut squash gastrique bourbon parmesan crisp micro green	22

CHEF INSPIRED

blu Crab Crusted Grouper	grilled asparagus whipped potatoes béarnaise sauce	44
GF Joyce Farms "Naked" Chicken Breast	roasted carrot puree wilted kale tomato smoked bacon candied pecans	29
GF Burgundy Braised Short Rib	truffle whipped potatoes roasted baby carrots local cherry tomatoes spinach	35
Seafood Cioppino	1/2 lobster tail mussels shrimp fresh fish chef potatoes spicy tomato seafood broth	45

THE blu

Islamorada Swordfish	firm moist meaty	34
Chilean Sea Bass	moist tender buttery	45
Gulf Coast Red Snapper	sweet lean moist firm	36
Florida Black Grouper	moist tender	38
Georges Banks Scallops	firm texture moist buttery	39
Wild Isles Salmon	rich texture medium flake	34
Preparation	seared grilled blackened	
Sauce	lemon beurre blanc chimichurri thai chili butter	

THE FARM

Certified Angus Beef		
6oz Filet Mignon		42
8oz Filet Mignon		49
12oz New York Strip		46
14oz Ribeye		49
Preparation	grilled blackened	
Sauce	demi glace horseradish cream béarnaise	

SHARED SIDES

GF Truffle Scented Asparagus	lemon sea salt	9
GF Whipped Potatoes	pork belly aged cheddar scallion cream	9
blu Crab Mac N' Cheese	smoked gouda muenster cheese	18
Crisp Brussels Sprouts	pork belly grain mustard vinaigrette	10
GF Roasted Foraged Mushrooms	garlic shallot spinach	8

ADDITIONS

Tiger Shrimp	grilled garlic butter	14
Georges Banks Scallops	firm buttery	18
8oz Lobster Tail	coldwater maine broiled	35
Melted blu Cheese	crumbled cultured	4

*Raw & undercooked food may be hazardous to your health.
*There is a risk associated with Consuming Raw Oysters, If you have chronic illness of the liver, stomach or blood or have immune disorders, you're at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

GF All Items Marked with this symbol are prepared gluten free. Please inform your server of any health of dietary restrictions so we may do our best to accommodate

Prices exclusive of Florida State sales tax & gratuity. Parties of six or more will have 18% gratuity added to their total.

Chef de Cuisine: John Sadio
General Manager: Megan Risk