

# THE BLUE

## BAR MENU

### SHORT RIB TACOS 12

apple cranberry chutney salsa cabbage slaw  
horseradish cream

### AHI TUNA TACOS 12

avocado mango salsa chipotle mayo

### FLATBREAD OF THE DAY 12

Chefs Creation

### SHRIMP TEMPURA 11

sriracha aioli

### THE BLUE BAR PRETZEL 12

sea salt house-made mustard

### CHOLULA HONEY CHICKEN WINGS 14

crudit  blue cheese

### PARMESEAN TRUFFLE FRIES 8

garlic aioli

## SHARING PLATTERS

### CHARCUTERIE BOARD 21

prosciutto hard salami soppressata pepperoncini  
parmigiano cornichons olives crostini

### ARTINSINAL CHEESE PLATTER 19

truffle, manchego, herb goat  
olives fig jam crostini

### BURRATA CAPRESE 19

prosciutto parmigiano roasted peppers  
pesto tomatoes confit crostini

## THE BLUE RAW BAR

A LA CARTE OYSTERS, CLAMS & SHELLFISH MARKET PRICE

### BY THE HALF DOZEN

Blue Point Oysters	16
Violet Cove Oysters	16
West Coast Oysters	18
Artisanal Oysters	MP
Littleneck Clams	10
Cherrystone Clams	12

All served with cocktail sauce,  
mignonette sauce, horseradish and lemon wedge

## HAPPY HOUR EVERYDAY 4-7

*(AVAILABLE ONLY IN THE BAR)*

HOUSE SPIRITS, HOUSE WINE OR DRAFT BEER 4  
3 OFF ANY TOP SHELF DRINK

### ALL BAR FOOD 1/2 OFF

(excluding sharing platters)

OYSTERS 1.5

CLAMS 1

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