

THE BLUE

BRUNCH STARTERS

Avocado Toast 8
Multigrain toast, smashed avocado
sliced tomatoes, olive oil, cilantro and sea salt

Jalapeño Bacon 8
Spicy jalapeño cured bacon

Bakery Basket 8
Mini croissants, assorted danish,
and mini muffins

Granola Parfait Brulée 7
Mixed berries, granola, vanilla yogurt, honey

BRUNCH ENTREES

Nutella French Toast 14
Corn flake encrusted challah bread
warm chocolate hazelnut filling
topped macerated berries

Eggs Benedict 17
Poached eggs and hollandaise sauce
Served over an English muffin
with asparagus and roasted tomatoes
Choose one: prosciutto,
Indiana bacon, or spinach
Served with home fries

Skillet Eggs 15
2 eggs up baked in tomato sauce,
pico de gallo, black beans and
jack cheddar cheese. Topped with
avocado and sour cream
Served with toast

The Breakfast Burger 15
Topped with American cheese, crispy
bacon, fried egg on a brioche bun
Served with seasoned French fries

The Drago Panini 18
Filet Mignon, sliced mozzarella,
baby arugula, caramelized onions and
horseradish mayo
Served with seasoned French fries

Steak & Eggs 26
8 oz. NY Strip, two eggs any style
with asparagus, roasted tomatoes
Served with home fries & toast

American Breakfast 14
Two eggs any style,
choice of bacon or sausage
Served with home fries and toast

Garden Frittata 15
Oven baked frittata filled with red
peppers, spinach, mushrooms, jack
and cheddar cheese
Served with toast

Breakfast Wrap 16
Flour tortilla with scrambled eggs,
jack cheddar cheese, avocado,
Mexican chorizo, crispy potatoes,
sweet peppers, cilantro, pico de gallo

Buttermilk Pancakes 14
Whipped cream, Vermont maple
syrup. Choice of bacon or sausage
Add fresh blueberries or chocolate chips 3

THE BLUE RAW BAR

A LA CARTE OYSTERS, CLAMS
& SHELLFISH MARKET PRICE

SEAFOOD PLATTERS

Inspired by availability*

THE OYSTER SAMPLER 29
12 oysters, chef selection of all
available varieties

THE 24 PACK 42
14 chef selected oysters, 10 clams

THE SEAFOOD PLATEAU 69
2 People
1/2 Maine lobster, 4 clams,
4 oysters, 5 poached shrimp,
colossal lump crabmeat,

THE SEAFOOD PLATEAU 89
4-6 People
1/2 Maine lobster, 8 clams,
8 oysters, 6 poached shrimp,
colossal lump crabmeat

SHRIMP COCKTAIL 18
Colossal poached shrimp
Wakame
House-made cocktail sauce

BY THE HALF DOZEN

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

All served with cocktail sauce,
mignonette sauce,
pickled ginger and lemon wedge

HOURS

TUESDAY- THURSDAY
Lunch 11:30-3 Dinner 3-10

FRIDAY & SATURDAY
Fri Lunch 11:30-3 Sat Brunch 11:30-3
Dinner 3-11 Late night menu 11-2am

SUNDAY
Brunch 9-3 Dinner 3-10

HAPPY HOUR EVERYDAY 4-7

WIFI: THEBLUE

EXECUTIVE CHEF STEVEN PALUBA

BRUNCH ENTREES

Main Street BLT 15
Bacon, arugula, avocado, tomato,
fried egg, chipotle mayo on
toasted multigrain bread
Served with seasoned French fries

Market Omelet 15
Farm fresh egg omelet filled with your
choice of three: mushrooms, onion,
tomato, peppers, spinach, jalapeño, or
cheese (cheddar, American, feta, goat)
Served with home fries and toast

The High Roller 33
Three egg omelet filled with
Maine lobster, blanched asparagus
and goat cheese.
Topped with hollandaise and caviar
Served with home fries and toast

Belgian Maple Chicken 19
Crispy fried chicken breast and a
Belgian waffle served over sweet
potato puree with citrus brown
butter, white balsamic glaze
and Vermont maple syrup

The Anchor Salad 16
Quinoa, baby arugula, cherry
tomatoes, roasted corn, black beans,
edamame, pomegranate seeds,
toasted almonds,
Sweet chili vinaigrette

Candy Apple Pecan Salad 16
Mixed greens Granny Smith apples
candied pecans goat cheese craisins
Mandarin oranges Heirloom beets
cranberry beet vinaigrette

Add: Chicken 6 Salmon 8 Shrimp 9
Tuna 10 Filet 10

BRUNCH SIDES

Hash Browns 4
Sweet Potato Puree 5
Sausage Pattie 5
Bacon 5
Short Rib Hash 8
Toast or English Muffin 4
Mixed Fruit Plate 7

Above brunch entrees include a complimentary
beverage of coffee, tea, juice,
Bloody Mary or Mimosa

Upgrade to unlimited Bloody Mary's or Mimosa's for
\$20.00 —2 hours included with purchase of a brunch entree

“BEFORE PLACING YOUR ORDER, PLEASE
INFORM YOUR SERVER IF A PERSON IN YOUR
PARTY HAS A FOOD ALLERGY”