

THE BLUE



STARTERS

- BURRATA CAPRESE 19**
Prosciutto Parmigiano
Tomato Confit Roasted Peppers
Pesto Crostini
- LOLIGO CALAMARI 14**
Pomodoro Lemon Aioli
- BAKED CLAMS 14**
Lemon Thyme Breadcrumbs
- ARTHUR AVE MEATBALLS 12**
Mom's Marinara Whipped Ricotta
- OYSTERS ROCKEFELLER 19**
Pernod Spinach
- HAWAIIAN AHI POKE 19**
*Wakame Salad Avocado Mango
Wonton Chips
- LOBSTER SLIDERS 33**
Butter Poached Fresh Lobster
Toasted Butter Buns (Three)
- BLUE CLAW CRAB CAKES 20**
Roasted Corn Salsa Lemon Aioli
Chipotle Mayo
- PEI MUSSELS**
Garlic White Wine 15 Fra Diavlo 16
Spanish Chorizo 18 Parma Cream 16

SOUPS & SALADS

- LOBSTER BISQUE 12**
Creamy Maine Style
- CLAM CHOWDER 10**
Award Winning New England Style
- SOUP OF THE DAY P/A**
- CAESAR SALAD 14**
*Romaine Lettuce Parmesan
Croutons
- ANCHOR SALAD 16**
Quinoa Baby Arugula Edamame
Cherry Tomatoes Corn Black Beans
Pomegranate Seeds Toasted Almonds
Sweet Chili Vinaigrette
- CANDY APPLE 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

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
Special Bar Menu and Discounted Cocktails

WIFI: THEBLUE

PASTA

- FETUCCINE & CLAMS BIANCO 25**
Roasted Garlic Red Chilies Evoo
White Wine Heavy Cream Parsley
- LOBSTER SPAGHETTI 36**
Lobster Sherry Cream
Tomatoes Fresh Basil
Grated Parmesan
- SEAFOOD FRA DIAVOLO 32**
Linguine Shrimp Clams
Mussels Spicy Pomodoro
Add Lobster 12
- RIGATONI ALLA VODKA 19**
Plum Tomatoes Prosciutto
Peas Fresh Basil
Pink Vodka Sauce
Add: Grilled Chicken 6 Shrimp 9

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
Cherrystone Clams 12

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

EXECUTIVE CHEF STEVEN PALUBA

SEASIDE

- ATLANTIC SALMON 28**
Cous Cous Savory Spinach
Dijon Creme
- MONTAUK SWORDFISH 34**
Honey Sweet Potato Mash
Cranberry Chutney
- BLACK & WHITE SESAME TUNA 36**
*Sautéed Quinoa Asian Spinach
- SHRIMP VERACRUZ 26**
Olives Capers Spicy Tomato Sautee
Herb Polenta
- FRENCH LOBSTER PASTRY 27**
Maine Lobster Herb Ricotta
Lobster Bisque Sauce
Puff Pastry Shell
- TRADITIONAL PAELLA 32**
Shrimp Clams Mussels Chorizo
Chicken Saffron Rice Peas
- BEER BATTERED FISH & CHIPS 25**
Crisp Batter Dipped White Fish
Seasoned French Fries
- FRESH CATCH OF THE DAY M/P**

LANDSIDE

- BRAISED SHORT RIBS 28**
Port Wine Creamy Polenta
Crispy Fried Onions
- CHICKEN BASILICO 24**
French Cut Breast
Roasted Tomato Garlic Basil
Balsamic Glaze
- THE BLUE BURGER 17**
*Sliced Mozzarella Bacon Lettuce
Caramelized Onions Tomato Jam
Seasoned French Fries
- KING RANCH RIB EYE 42**
*Artisanal Texas Boneless Beef
Sweet Potato Mash
Cabernet Demi
- FILET MIGNON 35**
*Smashed Potatoes Asparagus
Cabernet Demi
- FILET MIGNON OSCAR 42**
*Crab Cake Hollandaise
Smashed Potatoes Asparagus
- BLUE SURF & TURF 49**
*Filet Mignon Smashed Potatoes
Asparagus Maine Lobster Tail
- BUTCHER CUT OF THE DAY M/P**
*Organic Farm
Served With Chef Creation

SIGNATURE SIDES

Parmesan Truffle Fries 8
Creamed Spinach 6
Crispy Brussel Sprouts 8
Honey Sweet Mashed 6
Sautéed Mushrooms 8

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