

THE BLUE



CASUAL

- 9.95**
GRILLED CHICKEN OR BEEF SLIDERS
Filet Mignon add 10
 Sliced Mozzarella Bacon
 Lettuce Tomato Caramelized Onions
 House-made Tomato Jam
- FISH TACOS**
 Crispy Cod Avocado Mango Salsa
 Chipotle Mayo
- SHORT RIB TACOS**
 Apple Cranberry Chutney
 Cabbage Slaw Horseradish Cream

PANINIS

Or choose as a:
WRAP OR SALAD
9.95

- THE TUSCAN**
 Grilled Vegetables Fresh Mozzarella
 Balsamic Glaze
- THE SOUTH SHORE**
 Grilled Chicken Jack Cheddar
 Cole Slaw Sliced Tomato Thousand
 Island Dressing
- THE B.L.T.A.**
 Bacon Lettuce Tomato Avocado Mayo
- THE ANGRY BIRD**
 Buttermilk Battered
 Crispy Chicken Breast
 Arugula Melted Mozzarella
 Chipotle Aioli
- THE CALI**
 Turkey Lettuce Sundried Tomato
 Mayo Creamy Cilantro Guacamole
- THE ITALIAN**
 Prosciutto Salami Mozzarella Roasted
 Peppers Pesto
- THE ISLIP**
 Roast Beef Manchego Horseradish
 Cream Romaine

FLATBREADS

- 9.95**
FLAT BREAD OF THE DAY
 Chefs Daily Creation
- THE RUSTIC**
 Ricotta Caramelized Onions
 Sautéed Mushrooms
 Arugula Truffle Oil
- MARGARITA**
 Fresh Mozzarella Sliced Tomato
 Fresh Basil

PRIX FIXE

THREE COURSE DAILY LUNCH MENU

24

CHOOSE A:
STARTER or SALAD
ENTREE
DESSERT

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, 6 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
 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,
 horseradish,
 mignonette sauce and lemon wedge

EXECUTIVE CHEF STEVE OZER

STARTERS

- BURRATA 12**
 Roasted Peppers Balsamic Glaze
 Crostini
- LOLIGO CALAMARI 12**
 Pomodoro Lemon Aioli
- BAKED CLAMS 12**
 Lemon Thyme Breadcrumbs
- ARTHUR AVE MEATBALLS 10**
 Mom's Marinara Whipped Ricotta
- PEI MUSSELS 16 (+3)**
 Garlic White Wine or Fra Diavolo
- LOBSTER BISQUE 12 (+2)**
 Creamy Maine Style
- CLAM CHOWDER 10**
 Award Winning New England Style

SALADS

- CAESAR 12**
 Romaine Lettuce Parmesan Croutons
- HOUSE 10**
 Mixed Greens Cherry Tomatoes
 Cucumbers Onions Croutons
- Add: Chicken 6 Salmon 8 Shrimp 9
 Tuna 10 Filet 10*

ENTREE

- ATLANTIC SALMON 23**
 Cous Cous Savory Spinach
 Dijon Creme
- THE BLUE BURGER 15**
 Sliced Mozzarella Bacon Lettuce
 Caramelized Onions Tomato Jam
 Seasoned French Fries
- FETUCCINE & CLAMS BIANCO 21**
 Roasted Garlic Red Chilies Evoo
 White Wine Heavy Cream Parsley
- RIGATONI ALLA VODKA 19**
 Prosciutto Plum Tomatoes Peas
 Fresh Basil Pink Vodka Sauce
Add: Grilled Chicken 6 Shrimp 9
- TEMPURA FISH & CHIPS 18**
 Crisp Batter Dipped White Fish
 Seasoned French Fries
- BRASIED SHORT RIBS 25(+5)**
 Port Wine Creamy Polenta

SIGNATURE SIDES

- Parmesan Truffle Fries 8**
Seasoned Fries 4
Fried Pickles 6
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"