

Please inform server if you wish to split checks prior to ordering to help expedite paying bill

Ask your server for our Gluten Free Menu

Blue's Dinner Menu

Soups

Chef's Seafood Choice .. \$5.50	6.50	Soup Du Jour	\$4.50	5.50
<i>Choose a cup or bowl</i>		<i>Choose a cup or bowl</i>		

Appetizers

Blue's Capri Salad	\$6.95	Crab & Avocado Bruschetta	\$7.95
<i>Layers of fresh mozzarella, basil & tomato, topped with a balsamic glaze</i>		<i>Lump crab meat & avocado with a tomato onion salsa & served on toasted baguettes</i>	
Seared Scallops	\$7.95	Fried Calamari	\$8.95
<i>Served with a citrus sauce</i>		<i>Delivered fresh and hand breaded served with a marinara sauce</i>	
Brie & Apple Slice on Toast	\$8.95	Ginger Salmon Sashimi/Ceviche	\$8.95
Crackers <i>Drizzled with honey & glazed Walnuts</i>		<i>Fresh salmon dressed in a citrus-soy sauce and then topped with a hot sesame-grapeseed oil</i>	
Blue's Mozzarella Sticks	\$7.95	Coconut Shrimp	\$7.95
<i>Made in house with fresh mozzarella, pesto, and served with marinara sauce</i>		<i>4 jumbo shrimp served with a spicy raspberry sauce and our homemade coconut pineapple sauce</i>	
Steamed Littleneck Clams	\$7.95	Kobe Beef Capriccio	\$12.99
<i>Dozen of the most tender little clams we can find, steamed in white wine and garlic</i>		<i>Tender thin slices of beef topped with yuzu, soy, hot oil & spices on a bed of arugula and shaved parmesan</i>	
Sliced Ahi Tuna	\$8.95		
<i>Marinated with yuzu and Dhana Dal served over fresh greens and avocado</i>			

All fondues except brie & crab are served raw.
Fondues are cooked by customers

Blue's Fondue Pots

Brie & Crab Fondue **\$10.95**
Served with a basket of crusty french bread

Shrimp Fondue **\$10.95**
Served with a sweet chili sauce

Baby Lobster Tails **\$15.95**
Two baby lobster tails served with a mango mint sauce and melted butter

Beef Tenderloin with artichokes ... **\$14.95**
Served with a gorgonzola port demi sauce

Make any salad a Meal
Add Chicken, \$5.00,
Crab Cake \$10.00, Grilled Shrimp \$6.00
Tortilla Encrusted Tilapia \$7.00

Salads

Blue's House Salad **\$7.95**
Mixed baby greens, sun-dried tomatoes, toasted pine nuts, dried fruit & sprinkled with feta cheese and served with our house raspberry vinaigrette or your choice of dressing.

Classic Caesar Salad **\$7.95**
Chopped Romaine gently tossed with a Caesar dressing, black olives, hard boiled egg, parmesan cheese and homemade croutons and served in a parmesan bowl.

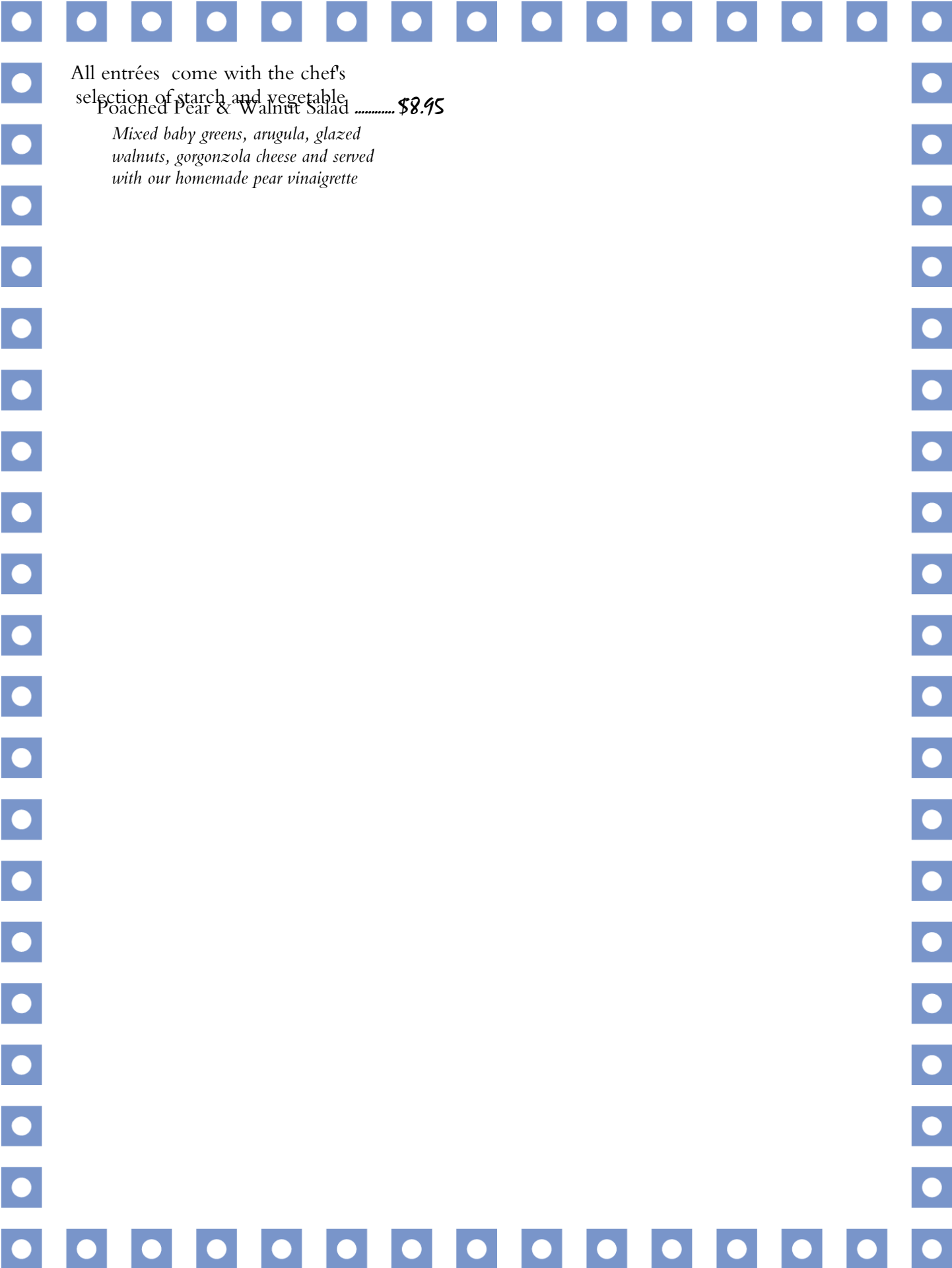
Arugula Salad with Fried Gorgonzola **\$8.95**
Fresh baby arugula with toasted glazed almonds and fresh strawberries, and served with a lemon vinaigrette.

Spinach Salad **\$7.95**
Baby Spinach with mandarin oranges, tofu, hard boiled eggs, bacon and topped with a creamy sesame miso dressing

Roasted Beet Salad **\$7.95**
Roasted beets on a mix baby green salad, with blue cheese and glazed walnuts and served with your favorite salad dressing

Baby Iceberg Lettuce Wedge **\$6.95**
Served with blue cheese dressing and bacon bits

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness



All entrées come with the chef's
selection of starch and vegetable
Poached Pear & Walnut Salad **\$8.95**

*Mixed baby greens, arugula, glazed
walnuts, gorgonzola cheese and served
with our homemade pear vinaigrette*

Blue's Entrées

Blue's Crab Cake **\$18.99**

Made from lump crab meat & served with a mustard crème fraiche sauce

Grilled Salmon **\$18.99**

Marinated in a mango/pineapple vinaigrette and topped with balsamic glaze and mango strawberry salsa

Sesame Seared Tuna **\$19.95**

Served on a bed of Thai soba noodles with a Ginger-Carrot Dipping Sauce

Stuffed Imperial Flounder **\$18.99**

Homemade lump crab imperial topped on fresh flounder and then broiled

Chilean Sea Bass **\$19.95**

Served over hominy corn polenta with tomatoes, basil & cheese and topped with fresh corn puree

Rack of Lamb **\$25.95**

Encrusted with fresh rosemary & peppercorn and served with a basil-mint pesto

Seared Scallops **\$18.99**

Served with sautéed spinach and a vanilla champagne & fruit of the cocoa sauce

Grouper En Crouete **\$15.99**

Fresh grouper served over a puttensca sauce

Pistachio encrusted Mahi Mahi **\$16.99**

Served with a coconut curry sauce

Horseradish & herb encrusted **\$19.99**

Halibut
served over spaghetti squash and topped with a lobster sauce. Can serve halibut un crusted & grilled with a green apple beurre blanc sauce

Shrimp & Roasted Garlic Corn **\$17.99**

Tamales
Filled with corn, shrimp and a roasted garlic cream sauce

Monkfish 'Schnitzel' **\$16.99**

Poor man's lobster served with a caper tomato sauce over couscous

Espresso Rubbed Filet Mignon ... **\$24.95**

An 8 ounce filet mignon served with crispy shallots and roasted garlic The chef cannot be responsible for beef ordered over medium well and reserves the option to butterfly the beef if necessary

Blue's Chicken **\$16.99**

Chicken breast topped with prosciutto ham and served with a gruyere sage cheese sauce

Stuffed Imperial Shrimp` **\$16.99**

Filled with our homemade crab imperial

Shrimp & Grits **\$16.99**

Southern style grits with bits of ham and cheese and then topped with crispy chipotle shrimp & corn

Eat In or Take Out
Catering Available

All kids meals come with a choice of either fries or applesauce

Pasta

Shrimp Penne

Sautéed with artichokes, sun-dried tomatoes, fresh garlic and basil, pine nuts & peas and tossed with a lobster sauce

\$16.95

Grilled Chicken

Grilled chicken served over angel hair pasta, asparagus, roasted cherry tomatoes, fresh garlic, basil, kalamata olives & arugula in a Asiago cream sauce

\$14.95

Scallops Pumpkin Ravioli

Seared scallops served with pumpkin ravioli and served with a sage cream sauce

\$19.95

Grilled Vegetable Penne

Served with a fresh assortment of herb grilled vegetables, fresh garlic & basil and served with marinara sauce

\$13.95

Lobster Fettuccine

Grilled lobster, artichokes, sun-dried tomatoes & kalamata olives sautéed in a saffron cream sauce served over our homemade fettuccine

\$22.95

Potato Gnocchi & Shrimp

Fresh shrimp sautéed with peas & corn and a pesto sauce served over potato gnocchi

\$15.99

Kids Menu

Grilled Hot Dog **\$5.95**

Grilled Cheese **\$4.95**

Cheeseburger **\$6.95**

Chicken Fingers **\$6.95**

Kids Pasta **\$6.95**

Served with fries

Your choice of Marinara sauce, butter or alfredo sauce