

Happy Valentine's Day

Appetizers

- | | |
|---|---|
| 1/2 dozen of Blue's broiled Oysters \$11.95
<i>Served with bacon, cheddar cheese, onions, horseradish sauce</i> | Steamed Littleneck Clams \$6.95
<i>1 dozen of the most tender little clams we can find, steamed in white wine and garlic</i> |
| Japanese Kobe Beef Carpaccio \$15.99
<i>Tender thin slices of beef topped with yuza, soy, hot oil & spices on a bed of arugula and shaved parmesan</i> | Seared Scallops \$7.95
<i>Served with a citrus sauce</i> |
| Brie & Apple Slice on Toast Crackers .. \$8.95
<i>Drizzled with honey & glazed Walnuts</i> | Crab Balls \$9.99
<i>6 of our famous crab balls served with homemade remoulade sauce</i> |
| | Seared Sesame Tuna \$9.99
<i>Served over soba noodles, arugula and topped with a carrot ginger sauce</i> |

Entrées

- | | |
|---|---|
| Blue's Crab Cake \$18.99
<i>Made from lump crab meat & served with a mustard crème fraiche sauce</i> | Horseradish & herb encrusted \$19.99
<i>Halibut served over spaghetti squash and topped with a lobster sauce</i> |
| Espresso Rubbed Filet Mignon \$24.95
<i>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</i> | Shrimp & Grits \$17.99
<i>Southern style grits with bits of ham and cheese and then topped with grilled spicy shrimp.</i> |
| Surf & Turf \$37.95
<i>A 6oz broiled lobster tail and 8 oz filet mignon</i> | Stuffed Lobster Tail \$26.95
<i>A 6oz tail filled with our lump crab imperial</i> |
| Grilled Vegetable Penne \$13.95
<i>Served with a fresh assortment of herb grilled vegetables, fresh garlic & basil and served with marinara sauce</i> | Chilean Sea Bass \$19.95
<i>Served over hominy corn polenta with tomatoes, basil & cheese and topped with fresh corn puree</i> |
| Grilled Chicken \$14.95
<i>Grilled chicken served over angel hair pasta, asparagus, roasted cherry tomatoes, fresh garlic, basil, kalamata olives & arugula in a Asiago cream sauce</i> | Grilled Salmon \$18.99
<i>Marinated in a mango/pineapple vinaigrette and topped with balsamic glaze and mango strawberry salsa</i> |
| Rack of Lamb \$25.95
<i>Encrusted with fresh rosemary & peppercorn and served with a basil-mint pesto</i> | Lobster Fettuccine \$22.95
<i>Grilled lobster, artichokes, sun-dried tomatoes & kalamata olives sautéed in a saffron cream sauce served over our homemade fettuccine</i> |

All entrées include choice of soup or garden salad.
All entrées except pasta dishes include chef's choice of starch and vegetable