



*Caviar*

Italian Siberian Baerii or Hackleback Caviar  
traditional accompaniments  
35/105 (oz)



*Chilled Shellfish and Raw Bar*

Oysters  
mignonette, cocktail sauce and cucumber salsa  
18

Jumbo Shrimp Cocktail  
20

Maine Lobster Cocktail  
20

Shellfish Plateau (for two)  
Grande Shellfish Plateau (for four)  
Blu Shellfish Plateau (for six)  
70/120/175



*First Courses*

Burratta  
roasted eggplant, basil, pingur  
18

Mixed Lettuces  
snipped herbs, shallots, basil sherry vinaigrette  
14

Roasted Fall Vegetable Salad  
roasted cauliflower, kabocha squash, cremini mushrooms,  
shaved ricotta salata, dijon vinaigrette  
16

Jumbo Crab Salad  
grapefruit, marcona almonds, tarragon, tobiko-citrus caviar  
22

Salt Roasted Beets  
pecan pesto, lolla rosa, grapes, beet chips  
14

Jumbo Crab Cake  
Marinated jicama, apple salad, sauce remoulade  
20

Fluke Crudo  
candied fennel, black truffle, blood orange, espelette  
20

Yellowfin Tuna Tartar  
tempura shishito pepper, black garlic, uni  
22

Beet and Horseradish Cured Salmon  
marinated English cucumbers,  
chive crème fraiche, toast points  
20

Beef Carpaccio  
crisp artichokes, red watercress, meyer lemon  
18



*Meats*

Porterhouse\* (for two or three or four)  
55  
*per person*

New York Sirloin\*  
52

Ribeye\*  
52

Tomahawk\* (for two)  
120

\*prime dry aged

Bone-In Filet Mignon  
68

Petite Filet Mignon  
42

Veal Chop  
48

SAUCES

béarnaise, maker's mark, red wine, BLU steak



*From the Sea*

Simple Grilled Skuna Bay Salmon  
sautéed spinach and grilled lemon  
38

Herb Roasted Whole Branzino  
lemon-oregano vinaigrette and haricot vert  
45

Sautéed Black Sea Bass  
celeriac, lobster, wild mushrooms, pinot noir jus  
45

Grilled Yellowfin Tuna  
pineapple, red peppers, yellow peppers,  
red onion stir fry, ginger citrus glaze  
38

Butter Poached Maine Lobster  
sweet pea mousseline, citrus braised endive,  
white wine lobster sauce  
MP

Roasted King Oyster Mushrooms  
(vegan entrée)  
sauté spinach, marinated peppers,  
sesame seared tofu, wasabi tofu "cream"  
28



*Sides*

baked polenta. potato latkes. hand cut french fries.  
gratin potato. whipped potatoes. roasted mushrooms.  
carrot mousse. creamed spinach. saute spinach.  
steamed spinach. sesame seared tofu. haricot vert.