

CRUDO & RAW BAR

LEMON-CURED KING SALMON CRUDO 23
citrus, salmon roe, lavender, olive oil

HAMACHI CRUDO 19
avocado leche de tigre, cucumber, serrano

BLUEFIN TUNA CRUDO 25
Asian pear, marinated seaweed, yuzu-shoyu

JUMBO SHRIMP COCKTAIL 22
cocktail sauce

CHILLED MAINE LOBSTER 39
avocado-yuzu aioli, orange dressing

COLOSSAL CRABMEAT COCKTAIL 39
lump crabmeat, truffle aioli, chives, lemon

BLU'S SIGNATURE EAST COAST OYSTERS 23
summer tomato vinaigrette, meyer lemon, cucumber

KUSSHI OYSTERS 36
tomato relish, lime white ponzu, blu's cocktail sauce

BLUEFIN TUNA TARTARE 32
meyer lemon, kaluga caviar, spiced crackers

SEAFOOD TOWERS

seasonal selection of chilled shellfish

1-2 PEOPLE
65

2-3 PEOPLE
110

3-5 PEOPLE
195

HAUTE CAVIAR

1oz, served with crispy potatoes, deviled eggs

D'OR BELGIAN OSETRA
135

KALUGA
120

SIBERIAN STURGEON
97

SUSHI

NORI "TACOS" 2 pc
salmon & ikura 10 / bluefin tuna & spicy aioli 12
hamachi & avocado 12 / Japanese A5 wagyu 20

TEMPURA SHRIMP & HAMACHI ROLL 21
Asian pear, ponzu, yuzu-kosho

THE BLU ROLL 26
bluefin toro, spicy lobster, avocado

THE WEEHAWKEN ROLL 24
spicy hamachi, hokkaido scallops
ichimi potato crunch

THE LINCOLN HARBOR ROLL 25
bluefin tuna, spicy king crab, avocado, wasabi-yuzu

TRUFFLE RAINBOW NARUTO ROLL 24
bluefin tuna, hamachi, salmon, shiso,
truffle-lime sauce

❖ COLD APPETIZERS ❖

SPANISH WHITE ANCHOVIES 17
marinated boquerones, fresh tomato, baguette, green olive

HEIRLOOM TOMATO SALAD 19
whipped ricotta & feta, basil purée, lemon vinaigrette

BABY GEM LETTUCE CAESAR SALAD 19
deviled eggs, classic Caesar dressing, brioche croutons

BELGIAN ENDIVE 18
orange, walnuts, blue cheese, Medjool dates

BURRATA DI BUFALA 22
tomato jam, almond-prosciutto crumble, baby basil, ciabatta

❖ HOT APPETIZERS ❖

OCTOPUS 25
lemon potatoes, Kalamata olive emulsion

SHRIMP 23
Basque style, spicy garlic chili sauce, sweet paprika, grilled baguette

RICE CAKES 19
spicy tuna, tobiko, avocado

CALAMARI 19
crispy, cherry peppers, crispy lemon, saffron aioli, tomato

THICK CUT WAGYU "BACON" 26
slow cooked, soy-caramel glazed

✪ PASTA ✪

all our pasta is made in house

RADIATORE (VEGAN) 25
spinach pasta, zucchini-basil pesto, pine nuts,
vegan feta

GNOCCHI 29
hand rolled, spicy vodka sauce, local ricotta

BOLOGNESE 32
rigatoni, wagyu & prime blend,
soft egg, pecorino, chili
(vegan upon request)

GEMELLI 29
braised veal shank, Grana Padano, basil
LOBSTER FRA DIAVOLO 49
spicy four-hour tomato sauce, basil

◇ LAND & SEA ◇

HEAD-ON SHRIMP & DIVER SCALLOPS 39
chermoula, lemon, herbs

FAROE ISLANDS SALMON 34
purple potatoes, charred squash, labneh

BRANZINO 37
baby eggplant caponata salad, basil

WHOLE BRANZINO FOR TWO 69
roasted with lemon & bearnaise or crispy with spicy chili garlic

CHICKEN 32
Sullivan County farms, piccata style, baby spinach

VEAL PARMIGIANA 47
fresh mozzarella, basil, classic red sauce

STEAK

WAGYU SKIRT STEAK 8oz, Queensland 39
BONE-IN PRIME STRIP 16oz, ID 65
PRIME PORTERHOUSE 32oz, IA 120

DAILY BUTCHER CUTS MP
limited availability
of special cuts

FILET MIGNON 8oz, NE 49
PRIME DELMONICO 16oz, CA 65
WAGYU TOMAHAWK 40oz, Queensland 197

SAUCES béarnaise / au poivre / truffle butter 6

Our steaks are sourced from Allen Brothers and Brandt Farms. Our Wagyu steaks are sourced from Westholme.

JAPANESE A5 WAGYU Kagawa Prefecture
35/oz (3 oz minimum)

◇ SIDES ◇

WHIPPED POTATOES 12
parmesan crumble

TRUFFLE CREAM SPINACH 13
black truffle

CRISPY CAULIFLOWER 12
spicy avocado aioli

CHARRED BROCCOLI 11
Blu's ranch sauce

CREAMED LOCAL CORN 13
wild rice, herbs

TRUFFLE FRENCH FRIES 12
truffle crema, pecorino

Executive Chef: **JUAN CARLOS ORTEGA**

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*