



**menu**

## appetizers and salads

**bluezoo's new england style clam chowder**.....light and brothy with salt cured bacon, house-made oyster crackers 8

**baja octo**..... octopus, fresh garbanzo, red ribbon sorrel, acg emulsion 16

**roasted beet salad**.....mixed salad greens, goat cheese fondue, three-way walnut 11

**“Olive’s” classico flatbread**.....roasted tomato sauce, fresh mozzarella, torn basil 11

**teppan seared jumbo sea scallops**.....braised beef short rib, silky cauliflower puree 14

**yellowfin tuna tartare**.....from the “Olive’s” table, twisted cucumber salad, crispy rock shrimp, orange glaze, scallion cream 13

**low country jumbo shrimp**.....white cheddar hominy, okra, smoked bacon butter 14

**sweetbreads**..... sunchoke, fall mushrooms, red wine glaze 15

## shellfish

### selection platter

..... maine lobster tail, oysters, clams, jumbo shrimp, day's ceviche, tuna cruda, dipping sauces 49

### chilled maine lobster

.....citrus, fennel, samphire 21

### chilled poached jumbo shrimp

.....avocado puree, bloody mary sauce, fennel salt 15

## blue raw bar

we pride ourselves on sourcing the freshest oysters daily with selections from up and down the east and west coast. we also serve freshly harvested key west middleneck clams.

daily harvest oysters “per piece” 2.75

middleneck clams “per piece” 1.5

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. we are happy to discuss with you and attempt to accommodate any dietary or special needs diets. prices exclusive of tax and gratuity; for parties of 6 and more an 18% gratuity will be added.

### **simply fish.....32**

our daily selection of finest fresh fish selected from coastal waters around the world, simply grilled on our teppanyaki grill, served with your selection of sauce below.....

.....warm crabmeat, dijon mustard, chives

..... sesame, ginger

.....carrot harissa

sauce supplements

add lobster 5

### **heritage half chicken**

.....seasonal mushrooms, macaire potato, truffle chicken jus 29

### **chef pasta**

..... featured pasta of the day using fresh seasonal ingredients market price

### **miso glazed black cod**

.....warm sesame spinach, pea tendril salad 35

### **this evening's dancing fish**

..... smoked paprika rub, fingerling chorizo hash, green olive, orange, saffron market price

### **lone peak beef tenderloin**

.....parsnip, organic marble potatoes, brussel sprouts, agro dolce 42

### **florida grouper**

.....black truffle spaetzle, black radish, black truffle vinaigrette 35

### **ahi tuna**

.....silkly dijon potatoes, swiss chard, haricot vert, cerignola 34

### **dirty south swordfish**

.....barbeque rubbed, house smoked tasso risotto, rock shrimp, littleneck clam 30

### **ze'idaho berkshire**

.....hefe weizen brinded pork loin, belly, apple kraut, german potato, apple mustard glaze 30

### **four story hill farm dry aged beef**

.....entrecote, carrot caraway puree, seasonal organic vegetables, red wine glaze 65

.... go surfing ..... add seafood supplement 20

### **two-pound maine "cantonese lobster"**

.....fried and tossed in sticky soy glaze 60

### **side dishes**

lobster broccoli stuffed cheddar potato 9

shake & bake fries.....grated parmesan, crushed garlic 7

tempura haricot vert.....truffle aioli 8

anson mills farro verde..... spicy braised beef, mascarpone, mache 10

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## bluezoo desserts

warm chocolate cake with liquid ganache center.....maracaibo chocolate cream pudding,  
peanut ice cream 13

pavlova.....vanilla orange ice cream, raspberry filled french meringue, raspberry zinger tea jelly,  
raspberry sauce, fresh raspberry, orange segment 13

chocolate melange..... flambéed milk chocolate malt crème brulee, hot coriander chocolate truffle,  
cinnamon chocolate sorbet, crispy chocolate, absinthe chocolate cream, 72% concha chocolate  
mousse dome, hazelnut crunch 14

mai tai banana cream tart.....  
roasted pineapple and  
dark rum flambéed exotic fruit sorbet 14

passion.....caramel passion fruit panacotta, passion fruit granita, coconut struesel, orange almond  
cigarette, caramel sauce, pearls 13

1.09

## kids dinner menu

### grilled beef tenderloin 16

.....steamed vegetable, choice of fries or mashed potato

### chargrilled breast of chicken 12

.....steamed vegetable, choice of fries or mashed potato

### crisp fried fish fillets 12

.....steamed vegetable, choice of fries or mashed potato

### spaghetti 10

.....butter or tomato sauce

### classic cheese pizza 10

### dessert

#### trio of cookie sandwiches 7.5

.....peanut butter cookie, chocolate chip cookie, double chocolate cookie, vanilla and chocolate ice cream,  
caramel and chocolate sauces

4.9.08

kids 3 - 9

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