

DINNER

BLU  
restaurant & bar

2017

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SHARED PLATES

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GUACAMOLE & HOUSE MADE SALSA \$9

*Tortilla Chips*

PORK EMPANADAS \$14

*Fresno Hot Sauce*

WARM ONION DIP \$9

*Corn Chips*

FOLLY FRIED SHRIMP \$12

*Pickled Cabbage, Sweet Thai Chili Sauce*

MUSSELS \$13

*Smoked Tomato, Garlic*

CRAB CAKES \$15\*

*Street Corn, Cilantro, Feta Chipotle Crema*

SEARED AHI TUNA \$16\*

*Seaweed Salad, Soy Sauce, Pickled Ginger, Yum Yum Sauce*

CALAMARI \$12

*Sweet Thai Chili Sauce*

SHRIMP BRUSCHETTA \$13

*Lemon, Pesto, Cured Tomatoes*

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SOUPS & SALADS

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SOUP *of the DAY* \$7

*Chef's Daily Inspiration*

CAESAR \$8\*

*Romaine Lettuce, Garlic Croutons, Parmesan*

WEDGE \$8

*Bibb Lettuce, Bacon, Tomatoes, Blue Cheese, Buttermilk Ranch*

WATERMELON SALAD \$10

*Arugula, Cucumbers, Radishes,*

*Mint, Local Feta, Balsamic*

FARMER'S SALAD \$11

*Artisan Green, Local Shaved Produce,*

*Red Wine Vinaigrette*

*Add to any salad: Grilled Chicken \$6   Local Shrimp \$7   Seared Ahi Tuna \$9\**

\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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ENTREES

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CRISPY SNAPPER \$27

*Aromatic Beans, Melted Leeks, Avocado, Cilantro Pesto*

PAN SEARED SCALLOPS \$29

*Roasted Potatoes, Charred Scallions, Swiss Chard, Romesco*

SHRIMP & GRITS \$24

*Geechie Boy Grits, Tasso Ham, Melted Pepper & Onions*

FRESH CATCH *MP*

*Inspired by Local and Sustainable Ingredients*

CHICKEN DUO \$24

*Grilled Breast, Braised Thigh, Housemade Tortilla,  
Sweet Potato Hash, Cherry Tomatoes, Tamarind Glaze*

SEAFOOD PASTA \$23

*Bucatini Pasta, Local Shrimp, Mussels, Benton's Bacon,  
Chilies, Lemon Bread Crumb, White Wine Sauce*

PAN SEARED GROUPEL \$29

*Nostrale Rice, Grilled Asparagus, Roasted Carrots, Herb Emulsion*

CORNMEAL FRIED FLOUNDER \$19

*Citrus Carolina Gold Rice, Cilantro,  
Micro Green Salad, Smoked Creole*

BUTCHER BLOCK \$28

*Daily Cut Steak, Cornbread, Wild Mushroom, Salsa Verde*

SURF & TURF \$29

*Dry Aged Flat Iron, Lobster Risotto, Grilled Asparagus, Blu Steak Sauce*

BLU'S CHEESEBURGER \$13\*

*Bacon, Lettuce, Tomato, Pickled Onions, Cheddar Cheese, Brioche Bun*

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SIDES

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\$6 Each

CORNBREAD

ASPARAGUS

LOCAL VEGETABLES

RISOTTO

EXECUTIVE CHEF: ENNIO VAZQUEZ

SOUS CHEF: JEREMY MOORE

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