

2017

SHARED PLATES

GUACAMOLE & HOUSE MADE SALSA \$9

Tortilla Chips

PORK EMPANADAS \$14
Fresno Hot Sauce

MUSSELS \$13
Smoked Tomato, Garlic

MARGARITA FLATBREAD \$10

Basil Pesto, Sundried Tomatoes, Mozzarella, Balsamic Glaze

WARM ONION DIP \$9
Chips

COCKTAIL SHRIMP \$14
Pickled Okra, Lemon, Cocktail Sauce

CALAMARI \$12 Sweet Thai Chili Sauce CHICKEN NACHOS \$12 Fresh Salsa, Queso, BBQ

FOLLY FRIED SHRIMP \$12 Pickled Cabbage, Sweet Thai Chili Sauce

CRAB CAKES \$15\*
Street Corn, Cilantro, Feta, Chipotle Crema

BUFFALO WINGS \$10 Celery, Buttermilk Ranch

SEARED AHI TUNA \$16\* Seaweed Salad, Soy Sauce, Pickled Ginger, Yum Yum Sauce

SHRIMP BRUSCHETTA \$13

Lemon, Pesto, Cured Tomatoes

SOUPS & SALADS

SOUP of the DAY \$7 Chef's Daily Inspiration

CAESAR \$8\*
Romaine Lettuce, Garlic Croutons, Parmesan

 $W\ E\ D\ G\ E\ \$8$  Bibb Lettuce, Bacon, Tomatoes, Blue Cheese, Buttermilk Ranch

WATERMELON SALAD \$10

Arugula, Cucumbers, Radishes,

Mint, Local Feta, Balsamic

SEAFOOD COBB \$16\* Local Shrimp, Lump Crab, Bacon, Cucumber, Tomatoes, Blue Cheese, Boiled Egg

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



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#### SANDWICHES & MORE

## SHRIMP PO'BOY \$12\*

Fried Shrimp, Lettuce, Tomato, Pickled Onions, Remoulade

## TURKEY CLUB \$11

Bibb Lettuce, Tomato, Swiss, Bacon, Garlic Aioli, Sourdough Bread

## MAHITACO \$12

Cabbage, Salsa, Chili Lime Aioli

### LOBSTER ROLL \$16

Celery, Onions, Herb Aioli, New England Roll

## REUBEN SANDWICH \$11

Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye Bread

## MAHI B.L.T. \$15

Bacon, Lettuce, Tomato, Garlic Aioli, Brioche Bunt

#### CHICKEN SANDWICH \$12

Bacon, Tomato, Pimento Cheese, Sourdough

## BLU'S CHEESEBURGER \$13\*

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

# ENTREES

## CORNMEAL FRIED SHRIMP \$17

Coleslaw, Fries, Cocktail Sauce

# SHRIMP & GRITS \$15

Geechie Boy Grits, Tasso Ham, Melted Pepper & Onions

### FRIED FLOUNDER \$14

Coleslaw, Fries, Remoulade