



our vision...

we support our community of farmers. they are passionate people who care about the items they produce. we have the utmost respect for their efforts in providing us with our ingredients. each item was cared for by someone with patience and skill. we aim to honor them with our food.

flatbreads

olive’s classico

.....roasted tomato sauce, fresh mozzarella, torn basil.....18

mushroom madness

.....mixed woodland mushrooms, fresh thyme, fontina cheese, roasted garlic, calabrian chile.....20

dynamite shrimp

.....sweet and spicy ‘tempura’ rock shrimp, pickled chili peppers, dynamite sauce, mustard greens.....22

starters

shrimp cocktail

.....poached jumbo shrimp, avocado purée, bloody mary cocktail sauce 22

tuna tartare*

.....sesame soy dressed grade a ahi tuna, avocado wasabi créma, nori ash, crispy wonton, nitro sriracha 25

teppan seared sea scallops

.....braised beef short rib, cauliflower silk 25

crab nachos

.....crab, black beans, pico de gallo, chimichurri, white cheddar 30

thai moules frites

.....fresh sustainable pei mussels, coconut curry broth, crispy togarashi potatoes, persian lime 22

soup/salad

bluezoo’s signature clam chowder

.....light and brothy with salt cured bacon, house-made oyster crackers 16

crab corn chowder

.....breaded blue crab cake, creamy broth, sweet corn succotash 23

caesar salad

.....little gem romaine lettuce, parmesan cheese, house dressing, crouton, crispy egg yolk 16

seasonal salad

.....organic mustard greens, caramelized vidalia onion mascarpone cheese, charred sweet corn, hot house tomatoes, orange saffron vinaigrette 16

blue reef raw bar

seafood tower* 110

...combination of a dozen fresh east and west coast oysters sourced daily, poached jumbo shrimp, peruvian ceviche, salmon tartare puff, smoked white fish dip, artisan crackers, bloody mary cocktail sauce, seasonal mignonettes, tabasco caviar

chefs choice of fresh raw oysters*

half dozen..... 24

dozen.....48

*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% service charge will be added.

bluezoo’s simply fish 42

cobia

mahi mahi

salmon

corvina

swordfish

please select from our nightly choice of fish
accompanied by:
creamy risotto, seasonal vegetables

served with your selection of sauce below.....
.....warm crabmeat dijon
.....salsa verde
.....white wine sauce
.....charred tomato sauce
sauce supplement add a lobster claw 9

enhancements

- add a shrimp.....7
- add a scallop.....10
- add a lobster tail.....MP

sides

mac & cheese.....13

shake & bake fries
roasted garlic, rosemary,
grated parmesan cheese
.....13

tempura
green beans
truffle aioli.....13

risotto ‘tots’
risotto, white truffle,
sassy romesco.....13

glazed carrots
roasted organic carrots,
smoked honey harissa
glaze, greek yogurt,
toasted hazelnuts....13

gulf oyster spoon
bread
heritage sweet corn
spoon bread, creole
mayonnaise, crispy gulf
oysters....15

entrees

butler steak
.....grilled angus beef “butler” steak, black bean purée, chimichurri,
sunchoke chips 41

angus beef
.....angus beef filet, roasted potatoes, field mushrooms, sautéed onion,
truffle porcini sauce 65

seared ahi tuna*
.....togarashi seasoned ahi tuna, avocado wasabi purée, crispy sushi rice,
daikon scallion slaw, soy ginger emulsion 45

whole roasted fish
.....tomato marinated yellowtail snapper, english pea, yukon truffle potato pave,
toasted walnuts, fresh herbs, brown butter lemon vinaigrette 51

lobster bucatini
.....chervil butter, ricotta cheese, calabrian chili flakes 43

za’atar roasted squash
.....charred squash, lions’ mane mushroom, onion labneh, pomegranate,
toasted walnuts, spiced serrano salsa, sesame tuile, mint 31

cantonese lobster
.....tempura fried 2lb maine lobster, szechuan glaze, mushroom lo mein,
pickled vegetables, jumbo lump crab, chinese hot mustard 95

marinated brick chicken
.....honey mustard brined belle and evans chicken breast, dark meat croquettes, `lemon butter almond couscous, marinated tomato, crispy skin, white bean purée,
roasted chicken jus 34

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