

salads

heirloom apple

.....little gem lettuce, baby arugula, candied walnut, blue cheese, house-made raisins, radicchio, walnut vinaigrette 18

caesar salad

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

farmer's salad

.....organic farmer's greens, cremont cheese, red onion, toasted marcona almonds, romesco sauce, champagne vinaigrette, focaccia croutons 17

oysters

.....half dozen 25
.....dozen 50

starters

bluezoo's signature clam chowder

.....salt cured bacon, house-made oyster crackers 16

olive's classico flatbread

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

shrimp cocktail

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

mushroom rangoon

.....mushroom and ricotta cheese filling, roasted tri-color cauliflower, pickled mushrooms, gruyere cheese sauce, crispy shallots 21

crab nachos

.....black beans, guacamole, pico de gallo, chimichurri, white cheddar 32

teppan seared sea scallops

.....braised beef short rib, cauliflower silk 26

tuna tartare*

.....sesame soy dressed grade a ahi tuna, avocado wasabi crema, nori ash, crispy wonton, nitro sriracha 26

vitello tonnato*

.....cured ahi tuna, seared veal loin carpaccio, caper aioli, pearl onions, torn ciabatta, pickled mustard seeds 27

seafood towers

petite

3 east coast and 3 west coast oysters sourced daily,
3 poached jumbo shrimp, traditional ceviche 65

royal

4 east coast and 4 west coast oysters sourced daily,
4 poached jumbo shrimp, traditional ceviche, colossal blue crab salad 90

grand

combination of 6 east and 6 west coast oysters sourced daily,
6 poached jumbo shrimp, traditional ceviche, chilled maine lobster tail,
colossal blue crab salad 140

served with: crispy ciabatta crackers, bloody mary cocktail sauce, seasonal mignonettes, tabasco pearls, freshly grated horseradish

*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. An automatic service charge of 18% will be applied to all checks for parties of 6 or larger, but can be adjusted at your discretion.

bluezoo's simply fish 40

wild caught cobia	served with silky potato, seasonal vegetables and your selection of sauce below.....
florida mahi-mahi	
verlasso salmon	
gulf coast corvinahollandaise
swordfishlemon beurre blanc
seasonal selectionhouse-made tartar
french style tomato vinaigrette
grapefruit mostarda

mains

angus beef short rib

.....slow braised bone-in black angus short rib, polenta, roasted radicchio, turnips, trumpet mushrooms, red wine reduction 56

angus beef

.....10oz beef filet, roasted marble potatoes, field mushrooms, onion jam, truffle porcini sauce 72

crispy brick chicken

.....fresh garlic & herbs roasted belle & evans half chicken, sweet corn purée, succotash, rosemary butter sauce 36

whole fish meunière

.....butter pan-fried yellow-tail snapper, hearts of palm, brown butter herb vinaigrette 59

peppercorn crusted ahi tuna*

.....seared fingerling potato, olive tapenade, red pepper soubise, tempura fried oyster mushroom, garlic parsley emulsion 46

cappelletti

.....lemon herb ricotta cheese filling, charred eggplant, crème fraîche, roasted heirloom tomatoes, toasted pine nuts 31

todd's favorites

crab fried rice

softshell crab, blue crab, fried rice, toasted garlic, lapchong sausage, egg, scallions 47

asian fried spare ribs

okinawa sweet potato purée, crispy slaw, lime chili glaze, edamame 47

sides 14

charred broccolini | southern succotash | creamy yellow polenta | mashed yukon potatoes | jalapeño hushpuppy with creole dip | garlic & herbs smashed crispy fingerling potatoes | green bean almondine | pomegranate glazed crispy brussels sprouts