



## 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. 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 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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