

## BRUNCH COCKTAILS

**BLOODY MARY ~10** (CONTAINS CLAM JUICE) **SCREWDRIVER ~ 10**  
**MIMOSA ~ 10** **GREYHOUND ~ 10**  
**PEACH BELLINI ~ 10** **PEAR BELLINI ~ 10**

**1L Brunch Pitchers ~ 29**

**OYSTER SHOOTERS ~ 8**

VODKA, SEA SALT, BLUE POINT OYSTER

SPECIAL EVENT MENU (SEATING LIMITED TO 90 MIN)

**BOTTOMLESS DRINKS & ENTRÉE (\*) 36**

Choice of Entrée (marked\*) & Any Selection of Brunch Cocktail

**\$29 Bottle of Sparkling/\$10 Glass**

## OYSTERS

{~Minimum Half A Dozen~}

..... EAST COAST .....

**Malpeque (Canada) 3.35**  
 Robust Flavor, Tender & Balanced-Briny/Sweet  
**Blue Point (Long Island) 2.95**  
 Mild, Meaty, Large In Size with A Slightly Sweet Finish  
**Wellfleet (Cape Cod) 3.50**  
 Plump, Mild & Slightly Sweet, Briny & Crisp, Clean Finish

..... WEST COAST .....

**Kumamoto (Pacific North West) 4.45**  
 Deep Cups, Flavorful Petite Meats, Mild Brininess with Honeydew  
**Shigoku (Washington State) 3.95**  
 Firm, Clean, Bright & Briny, With Hints Of Cucumber & Melon  
**Giga Cup (Washington State) 3.80**  
 Medium Size, Smooth Fresh & Briny  
**Full House (1 Of Every Kind) 22**  
**Flush Royale (2 Of Every Kind) 36**

## RAW BAR

**Shrimp Cocktail (4PCS) 16**  
 Served with Home-Made Horseradish Cocktail Sauce  
**Lobster-On-The-Shell MP**  
 Half or Full 2LB Chilled Lobster  
**Mr.Krabs (2oz.) 14**  
 Jumbo Crab Meat with Aioli  
**Chilled Alaskan King Crab Legs (2.5oz.) 15**  
 Horseradish Mayo  
**Platter of the Sea 84**  
 Crab (2oz.), 4 Shrimp, ½ Lobster with 1 of Every Oyster (6)

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 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

## SOUP & SALADS

**New England Clam Chowder 8**  
 Thick Cream Clam Bisque with Potatoes, Celery & Corn  
**Tricolore Salad 15**  
 Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey Mustard Dressing  
**Beet Winter Salad 14**  
 Red Beets, Shaved Fennel, Orange, Parsley & Feta Cheese  
**Ceaser Salad 12**  
 Romaine Hearts, Homemade Dressing & Croutons  
*Add Shrimp~6*

## BRUNCH PLATES

**\*Quiche du Jour 12**  
 Leeks, Mushrooms, Onions, Asparagus & Fontina Cheese  
*Add Bacon~4*  
**\*Frittata 12**  
 Spinach, Mixed Vegetable & Goat Cheese  
*Egg White~2*  
**\*Waffles & Berries 14**  
 Served with Mixed Berries & Maple Syrup  
**\*Bacon & Waffles 14**  
 Thick-Cut Smoked Bacon with Waffle & Maple Syrup  
**Lobster Eggs Benedict 20**  
 Poached Eggs over Potato Gratin & Béarnaise Sauce  
**\*Pancetta Eggs Benedict 17**  
 Pork Belly Italian Bacon, Poached Eggs, Potato Gratin & Béarnaise Sauce  
**Steak & Eggs 26**  
 Grilled Sirloin Steak, Scrambled Eggs, Arugula & Shaved Parmesan Cheese  
**Fish & Chips 19**  
 Traditional Crispy Flounder Fillet with French Fries  
**Scrambled Eggs, Avocado & Smoked Salmon 24**  
 Scrambled Eggs, Half Avocado with Cream Cheese, Nova Scotia Smoked Salmon, Chives & Fresh Dill  
**Linguini alle Vongole 22**  
 Clams, Parsley, Garlic & EVOD

## SANDWICHES

**Smoked Salmon 14**  
 Sliced Cucumber with Dill & Greek Feta  
**Tuna Burger 16**  
 Guacamole, Arugula, Radish & Aioli  
**\*Angus Burger 15**  
 Grass Fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red Onion  
*Add Cheese~2*  
**\*Panino 14**  
 Arugula, Fresh Tomato, Prosciutto & Brie Cheese

## BRICK OVEN PIZZA

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<b>*Margherita</b>	17
San Marzano Tomatoes, Mozzarella & Fresh Basil	
<b>Prosciutto</b>	20
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	
<b>Seafood</b>	22
Mussels, Clams, Octopus, Shrimp, Calamari, Cherry Tomato & Fresh Parsley	
<b>'Nduja* &amp; Carciofi</b>	19
Spicy, Spreadable Pork Salami, Artichokes & Mozzarella	
<b>Occhio di Blue</b>	18
Mozzarella, Pancetta, Onion, Finished with Softly Baked Egg	

## BRUNCH PRIX FIXE

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### BOTTOMLESS DRINKS & ENTRÉE 36

#### Any Selection of Brunch Cocktail

BLOODY MARY ~ SCREWDRIVER  
MIMOSA ~ GREYHOUND  
PEACH BELLINI ~ PEAR BELLINI

#### \*Quiche du Jour (*Add Bacon~4*)

#### \*Fritata (*Egg White~2*)

#### \*Waffles & Berries

#### \*Bacon & Waffles

#### \*Angus Burger (*Add Cheese~2*)

#### \*Margherita Pizza

#### \*Pancetta Eggs Benedict

#### \*Panino

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SPECIAL EVENT MENU LIMITED TO 90 MIN

Please Visit Our Other Location Medi Winebar @811 9<sup>th</sup> Ave  
[www.mediwinebar.com](http://www.mediwinebar.com)



# BRUNCH MENU

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