

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 East)	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.)	12
Jumbo Crab Meat with Aioli	
Chilled Alaskan King Crab Legs (2.5oz.)	15
Horseradish Mayo	
Platter of the Sea	78
Crab (2oz.), 4 Shrimp, ½ Lobster with 1 of Every Oyster (6)	

CRUDO /RAW DISHES

Salmon Tartare	13
Cucumbers, Mango, Tarragon, Lemon & EVOO	
Tuna Crudo	14
Avocado, Radish, Chives & Orange Vinaigrette	
Orata Carpaccio	10
Lemon Confit, Shaved Fennel, Sea Salt, Dill & Kalamata Olives	
Spanish Mackerel Ceviche	12
Pickled Onion, Cherry Peppers, Cherry Tomatoes, Cilantro & Avocado	
Hand Chopped Grass-Fed Fillet Mignon	14
Capers, Black Olives, Cocktail Onion, Green Peppercorn & Quail Egg	

Chef's Crudo Plate ~ 24

A ROTATING CHEF'S SELECTION OF THREE CRUDO

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

MARCUITERIE

Iberico De Bellota "Pata Negra" (1/2oz/1oz) Spain	15/28
Prosciutto Di Parma Italy	9
Sopressata Italy	7
Coarsely Ground Artisanal Salame, Lightly Seasoned & Aged	
Spanish Chorizo Spain	8
Dry Cured Coarsely Grind Sausage, Dense Texture and Smoky Flavor	
Duck Terrine France	9
Smooth Buttery Classic Duck Terrine	
Cured Beef Prosciutto Albania	10
3 Months~Lean, Seasoned With Cumin, Pepper & Mild Paprika	
Mortadella with Pistachios Italy	9
Lean, Heat Cured Pork Salami, Sweet and Buttery Taste, Enhanced With Peppercorns and Pistachios	

CHEESES

Yerba Cabra, Past. Goat Spain	9
Semi-Soft, Creamy Tangy Citrus Notes, Herb Crusted	
Manchego, Past. Sheep (Aged 12mnts) Spain	10
Nutty Flavor, Hints Of Grass, Hay With A Tangy Note	
Brie Seine et Marne, Past. Cow France	11
Soft, Very rich & Creamy, Hints Of Mushroom & Almond	
Parmigiano Reggiano, Unpast. Cow Italy	12
Hard, Dry and Granular Texture	
Pecorino Crotonese, Past. Sheep Italy	8
Semi-Firm, Aged & Sharp	
Asiago Vecchio, Past. Cow (Aged 12 Mnts) Italy	7
Nutty, Dense, Firm & Flaky	

MEAT & CHEESE BOARD ~ 28

Prosciutto Di Parma, Mortadella with Pistachios, Yerba Carbra & Manchego with Rosemary Focaccia, Fruit Compote, Pickled Garlic & Nuts.

SALADS

Beet Winter Salad	13
Red Beets, Shaved Fennel, Orange, Parsley & Feta Cheese	
Shrimp Ceaser Salad	18
Romaine Hearts, Croutons & Grilled Shrimps	
Tricolore Salad	12
Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey Mustard Dressing	
Octopus Carpaccio & White Bean Salad	14
Scallions, Fresh Tomatoes, Red Onion, Parsley & Lemon, EVOO	

BRUSCHETTAS

Tomato, Burrata & Basil	5
Goat Cheese & 'Nduja (Spicy, Spreadable Pork Salami*)	5
*Contains Roasted Peppers	
Bocherones (Large White Anchovies) & Sundried Tomato Pesto	5
Bruschetta Trio (One of Each)	12

APPE TIZERS/TAPAS

Mixed Mediterranean Olives	7
Mediterranean Mussels & Clams	16
Sautéed with Fresh Tomato, Cilantro & Spicy Lamb Merguez Sausage	
Pan Seared Halloumi	16
Honey Comb, Orange Marmalade & Vincotto	
Seared Sea Scallop (2Pcs)	17
Served with Guacamole & Bacon "Chips"	
Baked Vegetable Ratatouille	12
Zucchini, Eggplant, Tomato, Burrata Flakes & Basil infused EVOO	
Grilled Spanish Octopus	19
Roasted Fingerling Potatoes, Salsa Tonnata & Caper Berries	
Fritto Misto ~ (Gluten Free)	16
Crispy Calamari, Shrimp, Scallop & Zucchini with Fresh Lemon & Herbs	
Grilled Tuna Steak	20
Served with Mixed Vegetable Caponata & Balsamic Glaze	
Grilled Australian Lamb Chops (2pcs)	16
Served With Tzatziki (Mint-Yogurt) & Broccoli Rabe	
Gambas al Ajilo	15
Pan seared in Lemon Sauce, Garlic, EVOO & Spanish Paprika	
Grilled Sausage	10
Sweet Pork Sausage with Broccoli Rabe & Papas Bravas	
Pan Fried Sardines	14
Marinated in Vinegar, Onion, Raisins & Pine Nuts over Baked Polenta	

MAIN DISHES

Pan Seared Duck Breast	28
Apple-Mustard Chutney Sauce Served With Mashed Butternut Squash	
Paccheri Lobster	25
Lobster Meat in a Creamy Bisque with Fresh Chives	
Linguini alle Vongole	24
Clams, Parsley, Garlic & EVOO	
Branzino al Sale	38
Whole Branzino baked in Sea Salt	
Angus Beef Strip Loin Steak	38
14 oz. Grass Fed Angus Beef, Arugula & Parmesan	
Mixed Grilled Seafood (For Two)	59
Scallops, Shrimps, Branzino Fillet, Calamari, Octopus with Mussels & Clams	

Side Dishes ~ 8

Roasted Fingerling Potatoes	Sautéed Broccoli Rabe
Escarole & Beans	Grilled Vegetables

BRICK OVEN PIZZA

Margherita	15
San Marzano Tomatoes, Mozzarella & Fresh Basil	
Prosciutto	19
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	
Seafood	20
Mussels, Clams, Octopus, Calamari, Shrimp, Cherry Tomato & Fresh Parsley	
'Nduja* & Carciofi	18
Spicy, Spreadable Pork Salami, Artichokes, San Marzano Tomato & Mozzarella	
<i>*Contains Roasted Peppers</i>	
Patate & Pancetta	17
Mozzarella, Bacon, Sliced Potatoes, Brie & Red Onions	



DINNER MENU

856 9TH Ave New York, NY 10019 ~ 212-757-7511
 ~www.blueseafoodbar.com~