

## OYSTERS

{~Minimum Half A Dozen~}

### EAST COAST

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

### WEST COAST

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

## RAW BAR

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

## CRUDO /RAW DISHES

<b>Salmon Tartare</b>	<b>15</b>
Cucumbers, Mango, Tarragon, Lemon & EVOO	
<b>Tuna Crudo</b>	<b>16</b>
Avocado, Radish, Chives & Orange Vinaigrette	
<b>Orata Carpaccio</b>	<b>14</b>
Lemon Confit, Shaved Fennel, Sea Salt, Dill & Kalamata Olives	
<b>Spanish Mackerel Ceviche</b>	<b>12</b>
Pickled Onion, Cherry Peppers, Cherry Tomatoes, Cilantro & Avocado	
<b>Hand Chopped Grass-Fed Fillet Mignon</b>	<b>18</b>
Capers, Black Olives, Cocktail Onion, Green Peppercorn & Quail Egg	

### Chef's Crudo Plate ~ 28

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

## CHARCUTERIE

<b>Iberico De Bellota "Pata Negra"</b> (1/2oz/1oz) Spain	<b>15/28</b>
<b>Prosciutto Di Parma</b> Italy	<b>10</b>
<b>Sopressata</b> Italy	<b>8</b>
Coarsely Ground Artisanal Salame, Lightly Seasoned & Aged	
<b>Spanish Chorizo</b> Spain	<b>9</b>
Dry Cured Coarsely Grind Sausage, Dense Texture and Smoky Flavor	
<b>Duck Terrine</b> France	<b>10</b>
Smooth Buttery Classic Duck Terrine	
<b>Cured Beef Prosciutto</b> Albania	<b>12</b>
3 Months~Lean, Seasoned With Cumin, Pepper & Mild Paprika	
<b>Mortadella with Pistachios</b> Italy	<b>9</b>
Lean, Heat Cured Pork Salami, Sweet and Buttery Taste, Enhanced With Peppercorns and Pistachios	

## CHEESES

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

### MEAT & CHEESE BOARD ~ 32

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

## SALADS

<b>Beet Winter Salad</b>	<b>15</b>
Red Beets, Shaved Fennel, Orange, Parsley & Feta Cheese	
<b>Shrimp Ceaser Salad</b>	<b>19</b>
Romaine Hearts, Croutons & Grilled Shrimps	
<b>Tricolore Salad</b>	<b>16</b>
Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey Mustard Dressing	
<b>Octopus Carpaccio &amp; White Bean Salad</b>	<b>17</b>
Scallions, Fresh Tomatoes, Red Onion, Parsley & Lemon, EVOO	

## BRUSCHETTAS

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

## APPE TIZERS/TAPAS

<b>Mixed Mediterranean Olives</b>	7
<b>Mediterranean Mussels &amp; Clams</b>	19
Sautéed with Fresh Tomato, Cilantro & Spicy Lamb Merguez Sausage	
<b>Pan Seared Halloumi</b>	17
Honey Comb, Orange Marmalade & Vincotto	
<b>Seared Sea Scallop (2Pcs)</b>	18
Served with Guacamole & Bacon "Chips"	
<b>Baked Vegetable Ratatouille</b>	12
Zucchini, Eggplant, Tomato, Burrata Flakes & Basil infused EVOO	
<b>Grilled Spanish Octopus</b>	22
Roasted Fingerling Potatoes, Salsa Tonnata & Caper Berries	
<b>Fritto Misto ~ (Gluten Free)</b>	17
Crispy Calamari, Shrimp, Scallop & Zucchini with Fresh Lemon & Herbs	
<b>Grilled Tuna Steak</b>	22
Served with Mixed Vegetable Caponata & Balsamic Glaze	
<b>Grilled Australian Lamb Chops (2pcs)</b>	20
Served With Tzatziki (Mint-Yogurt) & Broccoli Rabe	
<b>Gambas al Ajilo</b>	18
Pan seared in Lemon Sauce, Garlic, EVOO & Spanish Paprika	
<b>Grilled Sausage</b>	12
Sweet Pork Sausage with Broccoli Rabe & Papas Bravas	
<b>Sardines</b>	15
Marinated in Vinegar, Onion, Raisins & Pine Nuts over Baked Polenta	

## MAIN DISHES

<b>Pan Seared Duck Breast</b>	28
Apple-Mustard Chutney Sauce Served With Mashed Butternut Squash	
<b>Paccheri Lobster</b>	26
Lobster Meat in a Creamy Bisque with Fresh Chives	
<b>Linguini alle Vongole</b>	24
Clams, Parsley, Garlic & EVOO	
<b>Branzino al Sale</b>	39
Whole Branzino (Approx. 2Lbs) baked in Sea Salt	
<b>Angus Beef Strip Loin Steak</b>	40
14 oz. Grass Fed Angus Beef, Arugula & Parmesan	
<b>Mixed Grilled Seafood (For Two)</b>	62
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

<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, Calamari, Shrimp, Cherry Tomato & Fresh Parsley	
<b>'Nduja* &amp; Carciofi</b>	19
Spicy, Spreadable Pork Salami, Artichokes, San Marzano Tomato & Mozzarella	
<i>*Contains Roasted Peppers</i>	
<b>Patate &amp; Pancetta</b>	18
Mozzarella, Bacon, Sliced Potatoes, Brie & Red Onions	



# DINNER MENU

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