

BRUNCH COCKTAILS

BLOODY MARY ~14 (CONTAINS CLAM JUICE) **SCREWDRIVER ~ 14**
MIMOSA ~ 14 **GREYHOUND ~ 14**
PEACH BELLINI ~ 14 **PEAR BELLINI ~ 14**
GLASS OF SPARKLING -14

1L Brunch Pitchers ~ 36

OYSTER SHOOTERS ~ 12

VODKA, SEA SALT, BLUE POINT OYSTER

SPECIAL EVENT MENU (SEATING LIMITED TO 90 MIN)

BOTTOMLESS DRINKS & ENTRÉE (*) \$46

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

\$36 BOTTLES FOR LUNCH AND BRUNCH

Cava Brut Sparkling - Cava Rose Castellar Demi-Sec,
Luca Toni Rose - Abadija Real Verdejo (white)
Poderi del Naspoli Sangiovese (red carafe)

OYSTERS {~Minimum Half A Dozen~}

EAST COAST

Long Island (New York State) **3.45**
Symmetrical and Deep Cupped, Salty and Brisk Flavor
Blue Point (Long Island) **4.50**
Mild, Meaty, Large In Size with A Slightly Sweet Finish

WEST COAST

Kumamoto (Pacific North West) **5.75**
Deep Cups, Flavorful Petite Meats, Mild Brininess with Honeydew
Giga Cup (Washington State) **4.75**
Medium Size, Smooth Fresh & Briny

RAW BAR/CRUDO

Shrimp Cocktail (4PCS) **24**
Served with Home-Made Horseradish Cocktail Sauce
Lobster-On-The-Shell **MP**
Half or Full 2LB Chilled Lobster
King Crab Legs (3oz.) **18**
Jumbo Crab Served with Aioli and Lemon
Platter of the Sea **96**
Crab Legs (3oz.), 4 Shrimp, ½ Lobster with 4 Oysters & 4 Clams
Salmon Ceviche **20**
Pomegranate, Pickled Red Onions, Tomatillo, Cilantro, Lemon & EVOO
Tuna Tartare **24**
Avocado, Radish, Chives & Orange Vinaigrette
Scallops Carpaccio **26**
Shaved Cucumber, Grapefruit, Cherry Tomato Confit, Oil, Lime & EVOO

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

SOUP & SALADS

New England Clam Chowder **10**
Thick Cream Clam Bisque with Potatoes, Celery & Corn
Seafood Salad **29**
Octopus, Scallops, Shrimp, Calamari, Mussels, Clams, Lemon & EVOO
Tricolore Salad **17**
Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey
Mustard Dressing
Ceaser Salad **16**
Romaine Hearts, Homemade Dressing & Croutons
Add Shrimp: \$4 per piece

BRUNCH PLATES

***Quiche du Jour** **16**
Assorted Mixed Vegetables
Add Bacon~\$5
***Frittata** **16**
Spinach, Mixed Vegetable & Goat Cheese
Egg White~\$4
***Waffles & Berries** **18**
Served with Mixed Berries & Maple Syrup
***Bacon & Waffles** **18**
Thick-Cut Smoked Bacon with Waffle & Maple Syrup
Lobster Eggs Benedict **26**
Poached Eggs over Potato Gratin & Béarnaise Sauce
***Pancetta Eggs Benedict** **21**
Pork Belly Italian Bacon, Poached Eggs, Potato Gratin &
Béarnaise Sauce
Steak & Eggs **36**
Grilled Sirloin Steak, Scrambled Eggs, Arugula & Shaved
Parmesan Cheese
Fish & Chips **29**
Traditional Crispy Flounder Fillet with French Fries
Scrambled Eggs, Avocado & Smoked Salmon **32**
Scrambled Eggs, Half Avocado with Cream Cheese, Nova Scotia Smoked
Salmon, Chives & Fresh Dill
Linguini alle Vongole **29**
Clams, Parsley, Garlic & EVOO

SANDWICHES

Smoked Salmon **19**
Sliced Cucumber with Dill & Greek Feta
Tuna Burger **26**
Guacamole, Arugula, Radish & Aioli
***Angus Burger** **19**
Grass Fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red
Onion *Add Cheese~\$3*
***Panino** **16**
Arugula, Fresh Tomato, Prosciutto & Brie Cheese

BRICK OVEN PIZZA

Margherita	19
San Marzano Tomatoes, Mozzarella & Fresh Basil	
Prosciutto	26
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	
Seafood	27
Mussels, Clams, Octopus, Calamari, Shrimp, Cherry Tomato & Fresh Parsley	
'Nduja* & Carciofi	24
Spicy, Spreadable Pork Salami, Artichokes, San Marzano Tomato & Mozzarella	
<i>*Contains Roasted Peppers</i>	
Burrata	22
Mozzarella, Fresh Sliced Tomato, Burrata & Dried Oregano	

BRUNCH PRIX FIXE

BOTTOMLESS DRINKS & ENTRÉE \$46

Any Selection of Brunch Cocktail

BLOODY MARY ~ SCREWDRIVER

MIMOSA ~ GREYHOUND

PEACH BELLINI ~ PEAR BELLINI

*Quiche du Jour (*Add Bacon~\$5*)

*Fritata (*Egg White~\$4*)

*Waffles & Berries

*Bacon & Waffles

*Angus Burger (*Add Cheese~\$3*)

*Margherita Pizza

*Pancetta Eggs Benedict

*Panino

* Fish & Chips

SPECIAL EVENT MENU LIMITED TO 90 MIN



BRUNCH MENU

Please Visit Our Other Locations:

Medi Winebar 811 9th Ave www.mediwinebar.com
Giardino54 400 ½ West 54th St. www.giardino54.com

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