

OYSTERS

{~Minimum Half A Dozen~} - Oysters and raw bar available after 4pm

..... 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

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RAW BAR

Shrimp Cocktail (4PCS) **26**

Served with Home-Made Horseradish Cocktail Sauce

Lobster-On-The-Shell **MP**

Half or Full Chilled Lobster

King Crab Legs (3oz.) **24**

Jumbo Crab Served with Aioli and Lemon

Platter of the Sea **95/140**

Crab Legs (3oz.), 4 Shrimp, 1/2 or 1 Lobster, 4 Oysters, 4 Clams

CRUDO /RAW DISHES

Salmon Ceviche Rosette **23**

Slices of Salmon, Cucumber and Hibiscus Lime Dressing

Tuna Tartare **24**

Avocado, Radish, Chives & Orange Vinaigrette

Scallops Carpaccio **26**

Shaved Cucumber, Grapefruit, Cherry Tomato Confit, Dill, Lime & EVOO

Chef's Crudo Plate (1 of each) ~ **34**

SALADS

Seafood Salad **29**

Octopus, Scallops, Shrimp, Calamari, Mussels, Clams, Lemon & EVOO

Shrimp Ceaser Salad **28**

Romaine Hearts, Croutons & 4 Grilled Shrimp

Tricolore Salad **18**

Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds & Honey Mustard Dressing

Lobster and Burrata Salad **32**

Warm Lobster Tail, Seasonal Tomatoes, Arugula & Burrata

Baby Spinach & Beet Salad **20**

Spinach, Shaved Raw Red Beets, Feta Cheese, Roasted Pistachios & Saba Dressing

BRUSCHETTAS

BRUSCHETTA TRIO~ 27

Tomato & Burrata, Goat Cheese & 'Nduja*, Anchovies & Sundried Tomato Paste

*Nduja: Spicy Spreadable Pork Salami

CHARCUTERIE

Prosciutto Di Parma Italy **12**

Sopressata Italy **10**

Coarsely Ground Artisanal Salami, Lightly Seasoned & Aged

Spanish Chorizo Spain **10**

Dry Cured Coarsely Grind Sausage, Dense Texture and Smoky Flavor

Duck Liver Pate France **14**

Smooth Buttery Classic Duck Pate

Cured Beef Prosciutto Albania **12**

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 **10**

Semi-Soft, Creamy Tangy Citrus Notes, Herb Crusted

Manchego, Past. Sheep (Aged 12mnts) Spain **9**

Nutty Flavor, Hints Of Grass, Hay With A Tangy Note

Brie Seine et Marne, Past. Cow France **8**

Soft, Very rich & Creamy, Hints Of Mushroom & Almond

Parmigiano Reggiano, Unpast. Cow Italy **12**

Hard, Dry and Granular Texture

Pecorino Crotonese, Past. Sheep Italy **10**

Semi-Firm, Aged & Sharp

Gorgonzola Dolce Past. Cow Italy **9**

Soft, Creamy & Nutty

MEAT & CHEESE BOARD ~ 36

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

APPEZIZERS/TAPAS

Mixed Mediterranean Olives **8**

Mediterranean Mussels, Clams, Merguez Sausage **29**

Sautéed with Fresh Tomato, Cilantro & Spicy Lamb Merguez Sausage

Pan Seared Halloumi **24**

Honeycomb, Orange Marmalade & Vincotto

Grilled Spanish Octopus **32**

Roasted Fingerling Potatoes, Salsa Tonnata & Caper Berries

Fritto Misto ~ (Gluten Free) **29**

Crispy Calamari, Shrimp, Scallop & Zucchini with Fresh Lemon & Herbs

Gambas a la Sal de Mar (4 pieces) **28**

Head on Prawns, Baked on a Bed of Sea Salt, Lemon & EVOO

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

PASTAS

Garganelli with Lobster Bisque	32
Minced Lobster Meat in a Creamy Bisque with Fresh Chives	
Linguini alle Vongole	30
Clams, Parsley, Garlic White Wine & EVOO	
Wild Mushroom Ravioli	33
Homemade Ricotta and Mushrooms Filled Pasta on a Light Vodka Sauce	
Risotto "al Nero con Frutti di Mare"	38
Squid Ink Risotto with Seafood Medley	
Gnocchi di Patate	27
Homemade Potatoes Gnocchi with Duck Ragù	

MAIN DISHES

Duck Confit (1/2 duck)	42
Slow Braised Duck, Grand Marnier and Orange Reduction, served with Blueberry Barley Risotto	
Branzino al Sale	50
Whole Branzino (Approx. 2Lbs) baked in Sea Salt. <i>(Choice of one side)</i>	
Grilled Tuna "Tagliata"	40
Sliced Tuna Steak served with Mediterranean Relish	
Grilled Australian Lamb Chops (4pcs)	56
Served with Tzatziki (Mint-Yogurt) & Broccoli Rabe & Fingerling Potatoes	
Angus Beef Strip Loin Steak	55
Sliced 14 oz. Grass Fed Angus Beef, Baby Arugula & Shaved Parmesan	
Mixed Grilled Seafood (For Two or more)	90
Scallops, Shrimp, Branzino Fillet, Salmon, Calamari, Octopus with Mussels & Clams	
Bacalao	39
Slow Roasted Salted Cod Fish Filet served over Veggies Remoulade Broth, Black Summer Truffle Carpaccio	
Salmon	34
Pan Seared with Lemon and Capers Sauce, Served with Escarole and Beans	

Side Dishes ~ 12

Roasted Fingerling Potatoes	Sautéed Broccoli Rabe
Escarole & Beans	Mixed Grilled Vegetables

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	



MAIN MENU

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