



856 9th Avenue New York, NY 10019

Phone: (212) 757-7511 © blueseafoodbar.com



Please notify our staff of any allergies

*Consuming raw or undercooked meat or seafood may increase  
your risk of food-borne illness*



## RAW BAR

— Oysters & Clams available after 4pm —  
Minimum of 6 per order (any combination)

### OYSTERS: East Coast

#### LONG ISLAND (New York) - 3.45

*Symmetrical and deep-cupped, salty and brisk flavor*

#### BLUE POINT (Long Island, NY) - 4.50

*Large, meaty, and mild with a slightly sweet finish*

#### MALPEQUES (Prince Edward Island) - 4.25

*Moderate brine with a meaty bite & quick clean finish*

### OYSTERS: West Coast

#### KUMAMOTO (Pacific North West) - 5.75

*Deep-cupped, flavorful petite meats, mild brininess*

#### GIGA CUP (Washington State) - 4.75

*Medium-sized, smooth, fresh and briny*

#### SHIGOKU (Washington State) - 5.25

*Deep-cupped, firm meats, briny, clean, sweet flavor*

#### LITTLE NECK CLAMS (New York) - 2.50

*Tender meats with a mild sweetness & briny accent*

#### SHRIMP COCKTAIL (4 pcs) - 20

*Served with Home-made Horseradish Cocktail Sauce*

#### LOBSTER ON THE SHELL - MP

*Half or Full Chilled Lobster*

#### KING KRAB LEGS (3 oz) - 24

*Jumbo Crab served with Aioli & Lemon*



### PLATTER OF THE SEA

*Crab Legs (3oz), Shrimp (4), Oysters (4), Clams (4)  
with Half Lobster - 95*

*Crab Legs (3oz), Shrimp (6), Oysters (6), Clams (6)  
with Whole Lobster - 140*



## CHEESE & CHARCUTERIE

*served with Rosemary Focaccia, Fruit Compote,  
Pickled Garlic & Nuts*

### YERBA CABRA Spain - 10

Pasteurized Goat's Milk *Semi-soft, Creamy,  
Herb-encrusted, with Tangy Citrus Notes*

### MANCHEGO (12 mo) Spain - 9

Pasteurized Sheep's Milk *Nutty Flavor,  
Hints of Grass & Hay with a Tangy Note*

### BRIE SEINE ET MARNE France - 8

Pasteurized Cow's Milk *Soft, Rich & Creamy,  
Hints of Mushroom & Almond*

### PARMIGIANO REGGIANO Italy - 12

Unpasteurized Cow's Milk *Hard, Dry,  
Granular Texture*

### PECORINO CROTONESE Italy - 10

Pasteurized Sheep's Milk *Semi-Firm, Aged & Sharp*

### GORGONZOLA DOLCE Italy - 9

Pasteurized Cow's Milk *Soft, Creamy & Nutty*

### SPANISH CHORIZO Spain - 10

*Dry-cured, Coarsely Ground Sausage,  
Dense Texture and Smoky Flavor*

### DUCK LIVER PÂTÉ France - 14

*Smooth, Buttery, Classic Foie Gras*

### PROSCIUTTO DI PARMA Italy - 12

*Dry-cured Ham*

### SOPPRESSATA Italy - 10

*Coarsely Ground Artisanal Salami,  
Lightly Seasoned and Aged*

### MORTADELLA with Pistachios Italy - 9

*Lean, Heat-cured Pork Salami, Sweet & Buttery Taste,  
with Peppercorns & Pistachios*

### CURED BEEF PROSCIUTTO (3mo) Albania - 12

*Lean, Seasoned with Cumin, Pepper & Mild Paprika*

### CHEF'S BOARD ~ 36

Prosciutto di Parma ▫ Mortadella with Pistachios  
Yerba Cabra ▫ Manchego



## BRUSCHETTA

**9 each | Trio 24**

- Tomato, Burrata & Basil 9
- Bocherones (Anchovies) & Sun-dried Tomato Pesto 9
- Goat Cheese & Nduja (Spicy Pork Salami) 9



## CRUDO



### SALMON ROSETTE - 23

*Sliced Salmon & Cucumber with a Hibiscus Lime Dressing*

### BRANZINO CEVICHE - 20

*Diced Fillet of Branzino marinated with Cherry Peppers,\*  
Avocado, Pickled Red Onions, Cilantro & Cherry Tomatoes  
in a Lemon Olive Oil Dressing (\*mildly spicy)*

### TUNA TARTARE - 24

*Avocado, Radishes, Chives & Orange Vinaigrette*

### SCALLOP CARPACCIO - 26

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



### CHEF'S CRUDO PLATE (1 of each) - 34

*Branzino Ceviche ▫ Tuna Tartare ▫ Scallop Carpaccio*



## SALADS



### TRICOLORE SALAD - 18

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

### SPINACH & BEET SALAD - 20

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

### SHRIMP CAESAR SALAD - 28

*(4 pcs) Grilled Shrimp with Romaine Hearts & Croutons*

### LOBSTER & BURRATA SALAD - 32

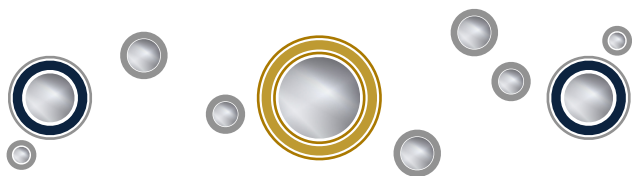
*Warm Lobster Tail, Burrata, Seasonal Tomatoes & Arugula*

### SEAFOOD SALAD - 29

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



## TAPAS



— available all day —

### MIXED WHOLE MEDITERRANEAN OLIVES - 8

*Marinated in Herbs, Garlic, Red Pepper Flakes & EVOO*

### CROQUETAS DE IBERICO Y MANCHEGO - 19

*(3 pcs) Jamon Iberico & Manchego Cheese Balls  
served over Red Wine Caramelized Onions*

### PAN-SEARED HALLOUMI - 24

*with Honeycomb, Orange Marmalade & Vincotto*

### MUSSELS, CLAMS & MERGUEZ SAUSAGE - 29

*Sautéed Mediterranean-style with Fresh Tomato,  
Cilantro & Spicy Lamb Sausage*

### GRILLED SPANISH OCTOPUS - 32

*with Roasted Fingerling Potatoes,  
Salsa Tonnata & Caper Berries*

### FRITTO MISTO - 29

*(gluten-free) Crispy Calamari, Shrimp, Scallops,  
Zucchini, Fresh Lemon & Herbs*

### GAMBAS A LA SAL DE MAR - 28

*(4 pcs) Head-on Prawns baked on a Bed of Sea Salt,  
with Lemon & EVOO*

— available after 4pm —

### TORTILLA DE PATATA con Jamon y Romero - 19

*Potato & Onion Tart with Prosciutto, Rosemary & Aioli*

### CANUTO DE LUBINA - 22

*Red Snapper Cannoli with Seared Head-on Shrimp,  
served over an Almond & Garlic Emulsion*

### LOBSTER ROLLS - 21

*(2 pcs) Lobster Tail, Celery & Aioli Sauce (no egg)  
served over a Drizzled Balsamic Reduction*

### PULPO A LA GALLEGA - 24

*Spanish Octopus, Sliced Potatoes  
with Paprika, Maldon Sea Salt & EVOO*



## BRICK OVEN PIZZA

*All Pizzas made as individual portions*

### MARGHERITA - 19

*San Marzano Tomatoes, Mozzarella & Fresh Basil*

### PROSCIUTTO - 26

*Cherry Tomatoes, Mozzarella, Prosciutto di Parma, Baby  
Arugula & Parmesan*

### BURRATA - 22

*Burrata, Fresh Sliced Tomatoes, Mozzarella  
& Dried Oregano*

### NDUJA\* & CARCIOFI - 24

*Spicy spreadable Pork Salami, Artichokes,  
San Marzano Tomatoes & Mozzarella  
(\*contains Roasted Chili Peppers)*

### SEAFOOD - 27

*Mussels, Clams, Octopus, Calamari, Shrimp,  
Cherry Tomatoes & Fresh Parsley*



## PASTAS

### LOBSTER BISQUE GARGANELLI - 32

*Minced Lobster Meat in a Creamy Bisque  
with Fresh Chives*

### LINGUINI ALLE VONGOLE - 30

*Clams, Parsley, Garlic, White Wine & EVOO*

### RISOTTO "al Nero con Frutti di Mare" - 38

*Squid Ink Risotto with Seafood Medley of Calamari,  
Octopus, Shrimp, Scallops, Mussels & Clams*

### WILD MUSHROOM RAVIOLI - 33

*Home-made Pasta filled with Ricotta & Mushrooms  
in a Light Vodka Sauce*

### GNOCCHI DI PATATE - 28

*Home-made Potato Gnocchi with Duck Ragù*



## MAIN DISHES

From the Land

### DUCK CONFIT - 46

*Slow-braised Half Duck in a Grand Marnier & Orange Reduction, served with Blueberry Barley Risotto*

### GRILLED AUSTRALIAN LAMB CHOPS - 59

*4 Chops served with Tzatziki (Mint-Yogurt Sauce), Broccoli Rabe & Fingerling Potatoes*

### ANGUS BEEF STRIP LOIN STEAK - 57

*Sliced 14 oz Grass-fed Angus Beef Strip Loin, served with Baby Arugula & Shaved Parmesan*

From the Sea

### BACALAO - 39

*Cured, Salted Cod Fish Fillet baked in Terracotta with Mashed Potatoes, Broccoli Rabe, Onions & Prosciutto, encrusted with Artisanal Corn Bread*

### SALMON - 36

*Pan-seared in a Lemon & Caper Sauce, served with White Beans & Escarole*

### GRILLED TUNA "TAGLIATA" - 44

*Sliced Tuna Steak served with Mediterranean Relish*

### BRANZINO AL SALE - 54

*Whole Branzino (approx. 2 lbs) baked in Sea Salt with Choice of One Side*

### MIXED GRILLED SEAFOOD - 98

*(for 2 or more) Scallops, Shrimp, Branzino Fillet, Salmon, Calamari, Octopus, Mussels & Clams*

❧ SIDES ~ 12 ❧

ROASTED FINGERLING POTATOES

SAUTÉED BROCCOLI RABE

ESCAROLE & BEANS

MIXED GRILLED VEGETABLES



Join us every day for HAPPY HOUR

4 - 7pm & 10pm - Closing



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