



856 9th Avenue New York, NY 10019
Phone: (212) 757-7511 © blueseafoodbar.com

BRUNCH

Saturday - Sunday | 11am - 4pm

BRUNCH COCKTAILS

By the Glass **12** | By the Pitcher (1 Liter) **34**

Mimosa	Peach/Pear Bellini
Bloody Mary	Glass of Sparkling
Screwdriver	Greyhound



OYSTER SHOOTER - 10



Vodka, Bloody Mary Mix & Oyster Garnish

BRUNCH WINES by the Bottle **32**

Castellar Cava Brut NV Catalonia, *Spain*

Castellar Cava Rosé Demi-Sec NV Catalonia, *Spain*

Luca Toni Bobal Rosé Tierra de Castilla, *Spain*

Stone Castle Rosé Rahovec, *Kosova*

Abadía Real Verdejo Viura Castilla y León, *Spain*

Stone Castle Chardonnay Rahovec, *Kosova*

Stone Castle Cabernet Sauvignon Rahovec, *Kosova*

By the Carafe (500ml) - **26**

(ON TAP) **Braschi** Sangiovese IGT Emilia-Romagna, *Italy*

COFFEE & TEA

Espresso / Regular Coffee	4
Double Espresso	6
Latte / Cappuccino	7
Assorted Teas / Iced Tea	4
Assorted Sodas	5
Juice Orange, Pineapple, Cranberry, Pear, Tomato	5
Still / Sparkling Water by the Bottle	9



BOTTOMLESS

prix fixe **\$36**

Duration of **90 mins** (*entire table must participate*)
Unlimited Brunch Drinks & Choice of Entrée (below)

ENTRÉES

See Entrée descriptions on following page

TWO EGGS ANY STYLE

FRITTATA (Egg Whites - 4)

EGGS BENEDICT with PANCETTA

WAFFLES or **FRENCH TOAST**

with choice of **Mixed Berries** or **Thick Smoked Bacon**

PROSCIUTTO & BRIE PANINO

GARGANELLI ALLA SICILIANA

FISH & CHIPS

ANGUS BURGER (add **Cheese** - 4)

MARGHERITA PIZZA

San Marzano Tomatoes, Mozzarella & Fresh Basil

BURRATA PIZZA

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

PROSCIUTTO PIZZA

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



DRINKS

Mimosa	Peach Bellini
Bloody Mary	Pear Bellini
Screwdriver	Greyhound

Please notify our staff of any allergies

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



BRUNCH SPECIALTIES

TWO EGGS ANY STYLE - 14

Served with House Salad & Fries

FRITTATA - 16

Spinach, Mixed Vegetables & Goat Cheese

Egg Whites - 4

WAFFLES or FRENCH TOAST - 18

Served with Maple Syrup and a choice of Mixed Berries or Thick-cut Smoked Bacon

EGGS BENEDICT with LOBSTER - 26

Fresh Lobster Tail & Poached Eggs over Potato Gratin & Béarnaise Sauce

EGGS BENEDICT with PANCETTA - 20

Pork Belly Italian Bacon & Poached Eggs over Potato Gratin & Béarnaise Sauce

SMOKED SALMON & AVOCADO - 30

Scrambled Eggs, Half Avocado with Cream Cheese, Nova Scotia Smoked Salmon, Fresh Chives & Dill

SINGLE EGG RAVIOLO with RICOTTA - 29

Single large Raviolo filled with Ricotta & Egg Yolk, served with Black Truffle Carpaccio in a Butter & Sage Sauce

GARGANELLI ALLA SICILIANA - 24

with Eggplant, Fresh Tomatoes & Burrata

LINGUINI ALLE VONGOLE - 30

Clams, Parsley, Garlic & EVOO

FISH & CHIPS - 28

Traditional Crispy Flounder Fillet served with Fries & Aioli Sauce

STEAK & EGGS - 34

Grilled Sirloin Steak, Scrambled Eggs, Arugula & Shaved Parmesan Cheese

SANDWICHES

SMOKED SALMON - 19

Sliced Cucumber with Dill & Greek Feta

PROSCIUTTO & BRIE PANINO - 16

Fresh Tomato & Arugula, served with Fries

TUNA BURGER - 26

Guacamole, Arugula, Radish & Aioli, served with Fries

ANGUS BURGER - 19

Grass-fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red Onion, served with Fries
Add Cheese - 4



RAW BAR

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

CHILLED LOBSTER ON THE SHELL - MP

Half or Full Portion

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*



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



SOUP & SALAD

NEW ENGLAND CLAM CHOWDER - 10

Rich creamy Clam Bisque with Potatoes, Celery & Corn

TRICOLORE SALAD - 18

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

CAESAR SALAD - 16

*Romaine Hearts & Croutons with Homemade Dressing
Add Chicken - 8*

SEAFOOD SALAD - 29

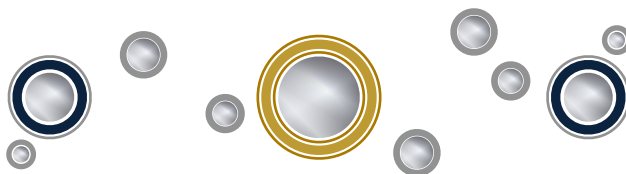
Octopus, Scallops, Shrimp, Calamari, Mussels, Clams, Lemon & EVOO



BRUSCHETTA

9 each | Trio 24

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



TAPAS

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 & Capers 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

CHEESE & CHARCUTERIE BOARD

36

**Prosciutto di Parma ▫ Mortadella with Pistachios
Yerba Cabra ▫ Manchego**

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



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*

PIZZA GOLOSA - 25

Mozzarella, Broccoli Rabe, Gorgonzola & Sweet Sausage

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*



SIDES

CRISPY BACON - 8

SWEET SAUSAGE *Italian Pork* - 9

SPICY SAUSAGE *North African Lamb "Merguez"* - 9

SMOKED SALMON - 14

WHOLE SLICED AVOCADO *EVOO & Sea Salt* - 8

CHEESE *Feta, Goat, Fontina, Gorgonzola* - 8

FRENCH FRIES - 8

ROASTED FINGERLING POTATOES - 12

SAUTÉED BROCCOLI RABE - 12

ESCAROLE & BEANS - 12

MIXED GRILLED VEGETABLES - 12



Join us every day for **HAPPY HOUR**

4 - 7pm & 10pm - Closing



Welcome to the MBG Family!

Please visit us at our sister locations...



MEDI WINE BAR

811 9th Avenue

mediwinebar.com | (212) 586-1201



GIARDINO 54

400 ½ W 54th St

giardino54.com | (646) 726-4575

*For Large Party and Private Event bookings
at any of our three locations, please
contact us by phone or email*

