



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 <i>Orange, Pineapple, Cranberry, Pear, Tomato</i>	5
Still / Sparkling Water <i>by the Bottle</i>	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

FULL HOUSE - 27

One of each East & West Coast Oyster

FLUSH ROYALE - 54

Two of each East & West Coast Oyster

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 CRAB LEGS (3 oz) - 25

Jumbo Crab served with Aioli & Lemon

PICCOLO - PLATTER OF THE SEA

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

GRANDE - PLATTER OF THE SEA

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



CRUDO

RAINBOW ATLANTIC CARPACCIO - 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 CRUDO - 26

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



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

Branzino Ceviche ▫ Tuna Tartare ▫ Scallops Crudo



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

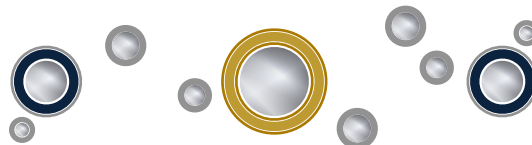
Octopus, Scallops, Shrimp, Calamari, Mussels, Clams, Lemon & EVOO



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 & Caper Berries

FRITTO MISTO - 29

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

GAMBAS AL AJILLO - 28

(4 pcs) Head-on Prawns Sautéed in Garlic, EVOO & Piquillo Peppers

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*

