



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*



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

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*



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

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

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

*Due to rising costs, an Operating Fee of 3.35% is applied
on all orders. This is unrelated to any form of payment.
Get a 3.25% discount on your order when you pay with
Cash.*



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

PAPPARDELLE ALL'ANATRA - 28

Large, hand-cut Egg Noodle Pasta with Duck Ragù



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

RAINBOW ATLANTIC CARPACCIO - 25

Sea Scallops, Tuna & Salmon Carpaccio with Pickled Medley Grapes & Black Garlic Caviar.

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

SCALLOPS CRUDO - 26

Shaved Cucumber, Grapefruit, Cherry Tomato Confit, Dill,



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

Branzino Ceviche ▫ Tuna Tartare ▫ Scallops Crudo

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

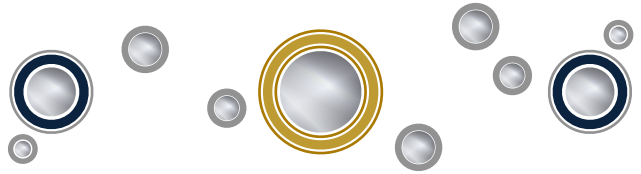
Warm Lobster Tail, Burrata, Seasonal Tomatoes & Arugula

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 AL AJILLO - 28

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

— 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