



856 9th Avenue New York, NY 10019

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

HAPPY HOUR

every day from

4 - 7pm | 10pm - Closing

Bar Area Only

H.H. DRINKS	
Well Mixed Drinks	10
Well Cocktails	15
Stella Artois 5% ABV <i>Draft</i>	7
<i>with a dozen Oysters or any Pizza ▶</i>	5
Glass of Sparkling	8
<i>with a dozen Oysters or any Pizza ▶</i>	6

HAPPY HOUR WINES

By the Glass **8** | By the Bottle **29**

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 Glass **9** | By the Carafe (500ml) - **26**

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

**Enjoy \$4 off all HAPPY HOUR Bottles
with the purchase of a Dozen Oysters or Clams**



SELECT HAPPY HOUR OYSTERS - 2

HAPPY HOUR CLAMS - 1.50

Minimum of 6 per order

MORE OYSTERS

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

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) - 24

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

PICCOLO - PLATTER OF THE SEA

King Crab Legs (3oz), Shrimp (6), Oysters (6), Clams (6)

with Whole Lobster - 140

Please notify our staff of any allergies

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



HAPPY HOUR BITES

 **MIXED WHOLE MEDITERRANEAN OLIVES - 8**
Marinated in Herbs, Garlic, Red Pepper Flakes & EVOO

POMMES FRITES - 8
with Truffle Oil, Parmesan, Fresh Parsley & Garlic

FOCACCIA - 10
Sea Salt, Garlic, Rosemary & EVOO

GRILLED VEGETABLE FOCACCIA - 14
with Goat Cheese & Truffle Oil

PROSCIUTTO & BRIE PANINO - 18
with Arugula & Fresh Tomatoes

MOULES FRITES - 24
*Mussels in a White Wine Pernod Sauce with
Garlic & Crème Fraîche, served with Truffle Fries*

FISH & CHIPS - 28
Traditional Crispy Flounder Fillet served with Fries

SALMON - 32
*Pan-seared with a Lemon & Caper Sauce,
served with Escarole & Beans*

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 - 3


MARGHERITA PIZZA - 19
San Marzano Tomatoes, Mozzarella & Fresh Basil

PROSCIUTTO PIZZA - 26
*Cherry Tomatoes, Mozzarella, Prosciutto di Parma
Baby Arugula & Parmesan*

See Dinner Menu for our complete Pizza Selection

BRUSCHETTA

9 each | Trio 24

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



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