



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



LUNCH

prix fixe - 24

Select Weekdays
11:30am - 4pm

LUNCH LIBATIONS

CONEY ISLAND - 8 **STELLA ARTOIS - 7**
5% ABV | 12oz can 5% ABV | Draft

LUNCH 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**



LUNCH PRIX FIXE - 24

CHOICE OF APPETIZER

CAESAR SALAD

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

TRICOLORE SALAD

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

NEW ENGLAND CLAM CHOWDER

Rich creamy Clam Bisque with Potatoes, Celery & Corn



CHOICE OF ENTRÉE

GARGANELLI ALLA SICILIANA

with Eggplant, Fresh Tomatoes & Burrata

PAPPARDELLE ALL'ANATRA

Large, hand-cut Egg Noodle Pasta with Duck Ragù

ANGUS BURGER

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

TUNA BURGER

with Guacamole, Arugula, Shaved Radish & Aioli

FISH & CHIPS

Traditional Crispy Flounder Fillet served with Fries

MARGHERITA PIZZA

San Marzano Tomatoes, Mozzarella & Fresh Basil

BURRATA PIZZA

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

NDUJA* & CARCIOFI PIZZA

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

DESSERT & COFFEE - Add for 10

Choice of **Chocolate Soufflé** OR **Pannacotta**

Regular Coffee | **Selection of Tea**

Please notify our staff of any allergies

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