



## 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



856 9th Avenue New York, NY 10019

Phone: (212) 757-7511 © blueseafoodbar.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**

**Poema Cava Brut Extra Dry NV Catalonia, Spain**

**Cune Cava Brut Rosé 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) **Sangiovese "La Vite Sangiovese" IGT '24**

Rubicone, **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 Oysters*

**FLUSH ROYALE - 54**

*Two of each East & West Coast Oysters*

**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*

**GRANDE - 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

**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.**