



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](http://mediwinebar.com) | (212) 586-1201



**GIARDINO 54**

400 ½ W 54th St

[giardino54.com](http://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](http://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) - 3.75**

*Symmetrical and deep-cupped, salty and brisk flavor*

**BLUE POINT (Long Island, NY) - 4.80**

*Large, meaty, and mild with a slightly sweet finish*

**MALPEQUES (Prince Edward Island) - 4.55**

*Moderate brine with a meaty bite & quick clean finish*

### OYSTERS: West Coast

**KUMAMOTO (Pacific North West) - 5.95**

*Deep-cupped, flavorful petite meats, mild brininess*

**GIGA CUP (Washington State) - 5.10**

*Medium-sized, smooth, fresh and briny*

**SHIGOKU (Washington State) - 5.55**

*Deep-cupped, firm meats, briny, clean, sweet flavor*

**FULL HOUSE - 29**

*One of each East & West Coast Oysters*

**FLUSH ROYALE - 56**

*Two of each East & West Coast Oysters*

**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 KRAB LEGS (3 oz) - 34**

*Jumbo Crab served with Aioli & Lemon*

**PICCOLO - PLATTER OF THE SEA**

*King Crab Legs (3oz), Shrimp (4), Oysters (4), Clams (4)  
with Half Lobster - 98*

**GRANDE - PLATTER OF THE SEA**

*King Crab Legs (3oz), Shrimp (6), Oysters (6), Clams (6)  
with Whole Lobster - 165*



## Main Dishes

### From the Land

**DUCK CONFIT - 54**

*Slow-braised Half Duck in a Grand Marnier & Orange  
Reduction, served with Blueberry Barley Risotto*

**GRILLED AUSTRALIAN LAMB CHOPS - 48**

*4 Chops served with Tzatziki (Mint-Yogurt Sauce),  
Broccoli Rabe & Fingerling Potatoes*

**PRIME RIB-EYE MEDALLION AU POIVRE - 55**

*8 oz. Pan Seared Rib-Eye coated in Peppercorn, Red Wine  
and Shallots Reductions Sauce,  
served with Patatas Bravas & Broccoli Rabe*

### From the Sea

**SARDINIAN PAELLA MARE E TERRA - 44**

*Fregola Past, Saffron, Mussels, Clams, Calamari, Prawns,  
Green Peas, Mixed Peppers, Cherry Tomatoes, Sweet  
Sausage & Chicken baked in Terracotta Casserole  
(Also available only with the seafood)*

**SALMON - 39**

*Pan-seared in a Lemon & Caper Sauce,  
served with White Beans & Escarole*

**GRILLED TUNA "TAGLIATA" - 49**

*Sliced Tuna Steak served with Mediterranean Relish*

**BRANZINO AL SALE - 52**

*Whole Branzino (approx. 2 lbs) baked in Sea Salt  
with Choice of One Side*

**MIXED GRILLED SEAFOOD - 99**

*(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 E MORTADELLA - 24

*Mozzarella, Burrata Flakes, Mortadella, Pistacchio and Cherry Tomatoes*

### CAPRICCIOSA - 26

*Tomato, Mozzarella, Prosciutto Cotto (Ham), Artichokes, Black Olives & Mushrooms*

### SEAFOOD - 29

*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*

### MEZZELUNE RICOTTA E SPINACI - 33

*Half-Moon shaped Ravioli, filled with Ricotta and Spinach, Butter & Sage Sauce*

### PAPPARDELLE ALL'ANATRA - 29

*Fresh Large Ribbons Egg Noodles with Duck Ragu*



## CHEESE & CHARCUTERIE

*served with Rosemary Focaccia, Fruit Compote, Pickled Garlic & Nuts*

### YERBA CABRA Spain - 12

*Pasteurized Goat's Milk Semi-soft, Creamy, Herb-encrusted, with Tangy Citrus Notes*

### MANCHEGO (12 mo) Spain - 10

*Pasteurized Sheep's Milk Nutty Flavor, Hints of Grass & Hay with a Tangy Note*

### BRIE SEINE ET MARNE France - 9

*Pasteurized Cow's Milk Soft, Rich & Creamy, Hints of Mushroom & Almond*

### PARMIGIANO REGGIANO Italy - 14

*Unpasteurized Cow's Milk Hard, Dry, Granular Texture*

### PECORINO CROTONESE Italy - 12

*Pasteurized Sheep's Milk Semi-Firm, Aged & Sharp*

### GORGONZOLA DOLCE Italy - 11

*Pasteurized Cow's Milk Soft, Creamy & Nutty*

### SPANISH CHORIZO Spain - 12

*Dry-cured, Coarsely Ground Sausage, Dense Texture and Smoky Flavor*

### DUCK LIVER PÂTÉ France - 16

*Smooth, Buttery, Classic Foie Gras*

### PROSCIUTTO DI PARMA Italy - 14

*Dry-cured Ham*

### SOPPRESSATA Italy - 12

*Coarsely Ground Artisanal Salami, Lightly Seasoned and Aged*

### MORTADELLA with Pistachios Italy - 10

*Lean, Heat-cured Pork Salami, Sweet & Buttery Taste, with Peppercorns & Pistachios*

### CURED BEEF PROSCIUTTO (3mo) Albania - 14

*Lean, Seasoned with Cumin, Pepper & Mild Paprika*

## CHEF'S BOARD ~ 39

**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



### PASTRAMI-SPICED SALMON CARPACCIO - 24

*Dry cured Atlantic Salmon with pickled Shallot, Capers, Dill, Croutons & Yogurt Vinaigrette*

### BRANZINO CEVICHE - 26

*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 - 28

*Avocado, Radishes, Chives & Orange Vinaigrette*

### SCALLOP CRUDO - 29

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



### CHEF'S CRUDO PLATE (1 of each) - 38

*Branzino Ceviche ▫ Tuna Tartare ▫ Scallop Carpaccio*



## SALADS



### TRICOLORE SALAD - 19

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

### SPINACH & BEET SALAD - 22

*Baby Spinach, Shaved Raw Red Beets, Feta Cheese, Roasted Pistachios & Saba Dressing*

### SHRIMP CAESAR SALAD - 31

*(4 pcs) Grilled Shrimp with Romaine Hearts & Croutons*

### LOBSTER & BURRATA SALAD - 37

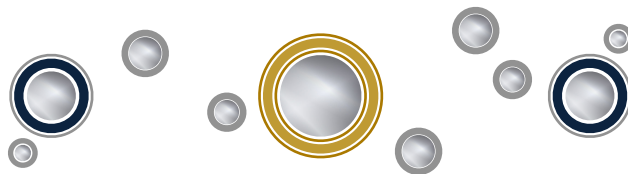
*Warm Lobster Tail, Burrata, Seasonal Tomatoes & Arugula*

### SEAFOOD SALAD - 34

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



## Tapas



— available all day —

### MIXED WHOLE MEDITERRANEAN OLIVES - 9

*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 - 29

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

— available after 4pm —

### TORTILLA DE PATATA con Jamon y Romero - 19

*Potato & Onion Tart with Prosciutto, Rosemary & Aioli*

### CHORIZO AL VINO TINTO - 22

*Iberian smoked Pork Sausage braised in Red Wine Sauce*

### LOBSTER ROLLS - 21

*(2 pcs) Lobster Tail, Celery & Aioli Sauce (no egg) served over a Drizzled Balsamic Reduction*

### PULPO A LA GALLEGA - 28

*Spanish Octopus, Sliced Potatoes with Paprika, Maldon Sea Salt & EVOO*