



856 9th Avenue New York, NY 10019

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

BRUNCH WINES \$12 gl / \$29 btl

Poema Cava 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 Carafe (500ml) - 24

(ON TAP) **Sangiovese** "La Vite Sangiovese" IGT' 24
Rubicone, Italy

MOCKTAILS



STRAWBERRY MINT SPRITZ- 12

Strawberries, Mint, Fresh Lime, Simple Syrup, Cranberry Juice and Soda

HIBISCUS/BASIL FIZZ - 12

Cranberry Juice, Sour Mix, Hibiscus, Club Soda & Basil Leaves

TRINADAD MULE - 12

Ginger Beer, Lime Juice, Angostura Bitters & Cucumber

FAUXJITO - 12

Muddles Fresh Limes, Fresh Mint, Simple Syrup & Lime Juice

*For Large Party and Private Event bookings
at any of our three locations, please
contact us by phone or email*

9thaveblue@gmail.com

mediwinebar@gmail.com

BOTTOMLESS BRUNCH DRINKS

\$27



CHOICE OF:
MIMOSA, BELLINI,
BLOODY MARY, SCREWDRIVER

ALL TABLE MUST PARTICIPATE
NOT AVAILABLE INDIVIDUALLY
AVAILABLE ONLY WITH FOOD

BOTTOMLESS DRINKS AVAILABLE
FOR 90 MINUTES

BRUNCH COCKTAILS

By the Glass 14 | By the Pitcher (1 Liter) 29

Mimosa

Peach/Pear Bellini

Bloody Mary

Glass of Sparkling

Screwdriver

Greyhound



BRUNCH SPECIALS



NEW ENGLAND CLAM CHOWDER - 15

Rich creamy Clam Bisque with Potatoes, Celery & Corn

TWO EGGS ANY STYLE - 18

Served with House Salad & Fries

FRITTATA - 22

Spinach, Mixed Vegetables & Goat Cheese

Egg Whites - 5

WAFFLES or FRENCH TOAST - 24

Served with Maple Syrup and a choice of Mixed Berries or Thick-cut Smoked Bacon

EGGS BENEDICT with LOBSTER - 35

Fresh Lobster Tail & Poached Eggs over Potato Gratin & Béarnaise Sauce

EGGS BENEDICT with PANCETTA - 29

Pork Belly Italian Bacon & Poached Eggs over Potato Gratin & Béarnaise Sauce

SMOKED SALMON & AVOCADO - 38

Scrambled Eggs, Half Avocado with Cream Cheese, Nova Scotia Smoked Salmon, Fresh Chives & Dill

SINGLE EGG RAVIOLO with RICOTTA - 29

*Single large Raviolo filled with Ricotta & Egg Yolk, served with **Black Truffle Carpaccio** in a Butter & Sage Sauce*

GARGANELLI ALLA SICILIANA - 28

with Eggplant, Fresh Tomatoes & Burrata

LINGUINI ALLE VONGOLE - 32

Clams, Parsley, Garlic & EVOO

FISH & CHIPS - 34

Traditional Crispy Flounder Fillet served with Fries & Aioli Sauce

PRIME NY STRIP LOIN STEAK & EGGS - 45

Grilled New York Strip Loin Steak, Scrambled Eggs, Arugula & Shaved Parmesan Cheese

Please notify our staff of any allergies

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



BRICK OVEN PIZZA

All Pizzas made as individual portions

MARGHERITA - 21

San Marzano Tomatoes, Mozzarella & Fresh Basil

PROSCIUTTO - 28

Cherry Tomatoes, Mozzarella, Prosciutto di Parma, Baby Arugula & Parmesan

BURRATA E MORTADELLA - 26

Mozzarella, Burrata Flakes, Mortadella, Pistacchio and Cherry Tomatoes

PIZZA MARINARA - 19

San Marzano Tomatoes, Dry Oregano, Roasted Garlic, EVOO

CAPRICCIOSA - 28

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

SEAFOOD - 29

Mussels, Clams, Octopus, Calamari, Shrimp, Mozzarella, Cherry Tomatoes & Fresh Parsley



SANDWICHES

SMOKED SALMON - 22

Sliced Cucumber with Dill & Greek Feta

PROSCIUTTO & BRIE PANINO - 19

Fresh Tomato & Arugula, served with Fries

TUNA BURGER - 28

Guacamole, Arugula, Radish & Aioli, served with Fries

BLUE'S TRUFFLE CHEESE BURGER - 30

Grass-fed Angus Beef, Caramelized Red Onions, Tomato, Arugula, Gruyere Cheese and Black Summer Truffles

ANGUS BURGER - 24

Grass-fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red Onion, served with Fries

Add Cheese - 4

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.