



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



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 | 12 |
| 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 **10** | By the Bottle **32**

Blanca Cava Brut Reserva 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) - **28**

(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) - 3.95

Symmetrical and deep-cupped, salty and brisk flavor

BLUE POINT (Long Island, NY) - 4.95

Large, meaty, and mild with a slightly sweet finish

MALPEQUES (Prince Edward Island) - 4.75

Moderate brine with a meaty bite & quick clean finish

OYSTERS: West Coast

KUMAMOTO (Pacific North West) - 6.10

Deep-cupped, flavorful petite meats, mild brininess

GIGA CUP (Washington State) - 5.55

Medium-sized, smooth, fresh and briny

SHIGOKU (Washington State) - 5.85

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

FULL HOUSE - 32

One of each East & West Coast Oysters

FLUSH ROYALE - 59

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) - 39

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*

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 - 10

Marinated in Herbs, Garlic, Red Pepper Flakes & EVOO

POMMES FRITES - 14

with Truffle Oil, Parmesan, Fresh Parsley & Garlic

FOCACCIA - 11

Sea Salt, Garlic, Rosemary & EVOO

GRILLED VEGETABLE FOCACCIA - 15

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

TUNA BURGER - 26

Guacamole, Arugula, Radish & Aioli, served with Fries

BLUE'S TRUFFLE CHEESE BURGER - 28

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

ANGUS BURGER - 19

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

Add Cheese - 4

MARGHERITA PIZZA - 21

San Marzano Tomatoes, Mozzarella & Fresh Basil

PROSCIUTTO PIZZA - 28

*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.*