



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 | (212) 586-1201



GIARDINO 54

400 ½ W 54th St

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



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) - 3.95

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

LITTLE NECK CLAMS (New York) - 2.50

Tender meats with a mild sweetness & briny accent

SHRIMP COCKTAIL (4 pcs) - 22

Served with Home-made Horseradish Cocktail Sauce

CHILLED LOBSTER ON THE SHELL - MP

Half or Full Portion

KING KRAB 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 (8), Oysters (8), Clams (8)
with Whole Lobster - 165*



Main Dishes

From the Land

DUCK CONFIT - 56

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

GRILLED AUSTRALIAN LAMB CHOPS - 52

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

PRIME NY STRIP LOIN 'TAGLIATA' - 59

*14oz. Sliced Strip Loin Steak over Arugula and Shaved
Parmesan Cheese*

From the Sea

SARDINIAN PAELLA MARE E TERRA - 46

*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
(Cherry Tomatoes, Black Olives, Capers, Red Onions,
Parsley, EVOO)*

BRANZINO AL SALE - 58

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

MIXED GRILLED SEAFOOD - 119

*(for 2 or more) Scallops, Shrimp, Branzino Fillet, Salmon,
Calamari, Octopus, Mussels & Clams*

 **Sides ~ 14** 

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 - 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

CAPRICCIOSA - 28

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

SEAFOOD - 29

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



Pastas

LOBSTER BISQUE GARGANELLI - 34

Minced Lobster Meat in a Creamy Bisque with Fresh Chives

LINGUINI ALLE VONGOLE - 32

Clams, Parsley, Garlic, White Wine & EVOO

RISOTTO "al Nero con Frutti di Mare" - 46

Squid Ink Risotto with Seafood Medley of Calamari, Octopus, Shrimp, Scallops, Mussels & Clams

RAVIOLI "Mezzelune" RICOTTA E SPINACI - 36

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

PAPPARDELLE ALL'ANATRA - 29

Fresh Large Ribbons Egg Noodles with Duck Ragù



CHEESE & CHARCUTERIE

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

JAMON SERRANO ~ 15/21
Hand-sliced Slow Aged Iberian Prosciutto (2oz/3oz)

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

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

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 - 25

*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 - 24

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

SHRIMP CAESAR SALAD - 29

(4 pcs) Grilled Shrimp with Romaine Hearts & Croutons

LOBSTER & BURRATA SALAD - 39

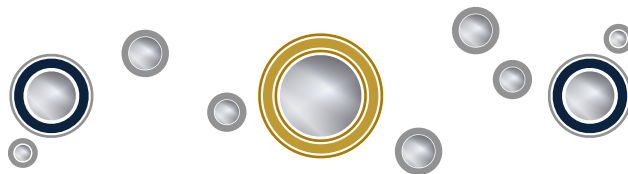
Warm Lobster Tail, Burrata, Seasonal Tomatoes & Arugula

SEAFOOD SALAD - 35

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



Tapas



— available all day —

MIXED WHOLE MEDITERRANEAN OLIVES - 10

Marinated in Herbs, Garlic, Red Pepper Flakes & EVOO

CROQUETAS DE IBERICO Y MANCHEGO - 21

(3 pcs) Jamon Iberico & Manchego Cheese Balls served over Red Wine Caramelized Onions

PAN-SEARED HALLOUMI - 26

with Honeycomb, Orange Marmalade & Vincotto

MUSSELS, CLAMS & MERGUEZ SAUSAGE - 29

Sautéed Mediterranean-style with Fresh Tomato, Cilantro & Spicy Lamb Sausage

GRILLED SPANISH OCTOPUS - 36

with Roasted Fingerling Potatoes, Salsa Tonnata & Caper Berries

FRITTO MISTO - 34

(gluten-free) Crispy Calamari, Shrimp, Scallops, Zucchini, Fresh Lemon & Herbs

GAMBAS AL AJILLO - 32

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

— available after 4pm —

TORTILLA DE PATATA con Jamon y Romero - 21

Potato & Onion Tart with Prosciutto, Rosemary & Aioli

CHORIZO AL VINO TINTO - 24

Iberian smoked Pork Sausage braised in Red Wine Sauce

LOBSTER ROLLS - 22

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

PULPO A LA GALLEGA - 32

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