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

THE 9TH AVE BLUE BAR & EATERY SEAFOOD

856 9th Avenue New York, NY 10019
Phone: (212) 757-7511 ◎ blueseafoodbar.com

HAPPY HOUR

Sunday to Friday

4 - 7pm | 10pm - Closing

Bar Area Only

H.H. DRINKS

Well Mixed Drinks	12
Well Cocktails	15
Stella Artois *5% ABV* | ***Draft***	7
with a dozen Oysters or any Pizza ▸	5
Glass of Sparkling	8
with a dozen Oysters or any Pizza ▸	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 - 1

Minimum of 12 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.