

BRUNCH COCKTAILS

BLOODY MARY ~12 (CONTAINS CLAM JUICE) **SCREWDRIVER ~ 12**
MIMOSA ~ 12 **GREYHOUND ~ 12**
PEACH BELLINI ~ 12 **PEAR BELLINI ~ 12**
GLASS OF SPARKLING -12

1L Brunch Pitchers ~ 34

..... OYSTER SHOOTERS ~ 10

VODKA, SEA SALT, BLUE POINT OYSTER

SPECIAL EVENT MENU (SEATING LIMITED TO 90 MIN)

BOTTOMLESS DRINKS & ENTRÉE (*) \$44

Choice of Entrée (marked*) & Any Selection of Brunch
Cocktail

\$36 BOTTLES FOR LUNCH AND BRUNCH

Cava Brut Sparkling, *NV Catalonia SPAIN*
 Cava Rose Castellar Demi-Sec, *NV Catalonia SPAIN*
 Luca Toni Rose, *Vino de la Tierra Castilla SPAIN*
 Abadija Real Verdejo Viura, *Castilla Y Leon SPAIN*
 Poderi del Naspoli Sangiovese, *Emilia Romana ITALY*

OYSTERS

{~Minimum Half A Dozen~}

..... EAST COAST

Long Island (New York State) **3.45**
 Mild, Meaty, Large in Size with A Slightly Sweet Finish

..... WEST COAST

Giga Cup (Washington State) **4.75**
 Medium Size, Smooth Fresh & Briny

RAW BAR/CRUDO

Shrimp Cocktail (4PCS) **24**
 Served with Home-Made Horseradish Cocktail Sauce

Lobster-On-The-Shell **MP**
 Half or Full 2LB Chilled Lobster

King Crab Legs (3oz.) **18**
 Jumbo Crab Served with Aioli and Lemon

Platter of the Sea **96**
 Crab Legs (3oz.), 4 Shrimp, ½ Lobster with 4 Oysters & 4 Clams

Salmon Ceviche **20**
 Pomegranate, Pickled Red Onions, Tomatillo, Cilantro, Lemon & EVOD

Tuna Tartare **24**
 Avocado, Radish, Chives & Orange Vinaigrette

Scallops Carpaccio **26**
 Shaved Cucumber, Grapefruit, Cherry Tomato, Confit, Dill, Lime & EVOD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
 SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

SOUP & SALADS

New England Clam Chowder **10**
 Thick Cream Clam Bisque with Potatoes, Celery & Corn

Seafood Salad **29**
 Octopus, Scallops, Shrimp, Calamari, Mussels, Clams, Lemon & EVOD

Tricolore Salad **17**
 Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey
 Mustard Dressing

Ceaser Salad **16**
 Romaine Hearts, Homemade Dressing & Croutons
Add Shrimp: \$4 per piece

BRUNCH PLATES

***Quiche du Jour** **16**
 Assorted Mixed Vegetables
Add Bacon~\$5

***Frittata** **16**
 Spinach, Mixed Vegetable & Goat Cheese
Egg White~\$4

***Waffles & Berries** **18**
 Served with Mixed Berries & Maple Syrup

***Bacon & Waffles** **18**
 Thick-Cut Smoked Bacon with Waffle & Maple Syrup

Lobster Eggs Benedict **26**
 Poached Eggs over Potato Gratin & Béarnaise Sauce

***Pancetta Eggs Benedict** **20**
 Pork Belly Italian Bacon, Poached Eggs, Potato Gratin &
 Béarnaise Sauce

Steak & Eggs **34**
 Grilled Sirloin Steak, Scrambled Eggs, Arugula & Shaved
 Parmesan Cheese

Fish & Chips **28**
 Traditional Crispy Flounder Fillet with French Fries

Scrambled Eggs, Avocado & Smoked Salmon **30**
 Scrambled Eggs, Half Avocado with Cream Cheese, Nova Scotia Smoked
 Salmon, Chives & Fresh Dill

Linguini alle Vongole **29**
 Clams, Parsley, Garlic & EVOD

SANDWICHES

Smoked Salmon **19**
 Sliced Cucumber with Dill & Greek Feta

Tuna Burger **26**
 Guacamole, Arugula, Radish & Aioli

***Angus Burger** **19**
 Grass Fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red
 Onion *Add Cheese~\$3*

***Panino** **16**
 Arugula, Fresh Tomato, Prosciutto & Brie Cheese

BRICK OVEN PIZZA

Margherita	19
San Marzano Tomatoes, Mozzarella & Fresh Basil	
Prosciutto	26
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	
Seafood	27
Mussels, Clams, Octopus, Calamari, Shrimp, Cherry Tomato & Fresh Parsley	
'Nduja* & Carciofi	24
Spicy, Spreadable Pork Salami, Artichokes, San Marzano Tomato & Mozzarella <i>*Contains Roasted Peppers</i>	
Burrata	22
Mozzarella, Fresh Sliced Tomato, Burrata & Dried Oregano	

BRUNCH PRIX FIXE

BOTTOMLESS DRINKS & ENTRÉE \$44

Any Selection of Brunch Cocktail

BLOODY MARY ~ SCREWDRIVER

MIMOSA ~ GREYHOUND

PEACH BELLINI ~ PEAR BELLINI

*Quiche du Jour (*Add Bacon~\$5*)

*Fritata (*Egg White~\$4*)

*Waffles & Berries

*Bacon & Waffles

*Angus Burger (*Add Cheese~\$3*)

*Margherita Pizza

*Pancetta Eggs Benedict

*Panino

* Fish & Chips

SPECIAL EVENT MENU LIMITED TO 90 MIN



BRUNCH MENU

Please Visit Our Other Locations:

Medi Winebar 811 9th Ave www.mediwinebar.com
Giardino54 400 ½ West 54th St. www.giardino54.com

856 9th Ave New York, NY 10019 ~ 212-757-7511
~www.blueseafoodbar.com~