

OYSTERS

{~Minimum Half A Dozen~} - Oysters and raw bar available after 4pm

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

Oysters and raw bar available after 4pm **RAW BAR**

Shrimp Cocktail (4PCS) **24**

Served with Home-Made Horseradish Cocktail Sauce

Lobster-On-The-Shell **MP**

Half or Full Chilled Lobster

King Krab Legs (3oz.) **19**

Jumbo Crab Served with Aioli and Lemon

Platter of the Sea **95/140**

Crab Legs (3oz.), 4 Shrimp, 1/2 or 1 Lobster, 4 Oysters, 4 Clams

CRUDO / RAW DISHES

Salmon Ceviche **20**

Pomegranate, Pickled Red Onions, Tomatillo, Cilantro, Lemon & EVOO

Tuna Tartare **24**

Avocado, Radish, Chives & Orange Vinaigrette

Scallops Carpaccio **26**

Shaved Cucumber, Grapefruit, Cherry Tomato Confit, Dill, Lime & EVOO

Chef's Crudo Plate (1 of each) ~ **34**

SALADS

Seafood Salad **29**

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

Shrimp Ceaser Salad **28**

Romaine Hearts, Croutons & 4 Grilled Shrimp

Tricolore Salad **17**

Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds & Honey Mustard Dressing

Lobster and Burrata Salad **31**

Warm Lobster Meat, Seasonal Tomatoes, Arugula & Burrata

BRUSCHETTAS

Tomato, Burrata & Basil **9**

Goat Cheese & 'Nduja (Spicy, Spreadable Pork Salami*) **9**

*Contains Roasted Peppers

Bocherones (Large White Anchovies) & **Sundried Tomato Pesto** **9**

Bruschetta Trio (One of Each) **24**

CHARCUTERIE

Prosciutto Di Parma Italy **10**

Sopressata Italy **8**

Coarsely Ground Artisanal Salami, Lightly Seasoned & Aged

Spanish Chorizo Spain **8**

Dry Cured Coarsely Grind Sausage, Dense Texture and Smoky Flavor

Duck Terrine France **12**

Smooth Buttery Classic Duck Terrine

Cured Beef Prosciutto Albania **10**

3 Months~Lean, Seasoned with Cumin, Pepper & Mild Paprika

Mortadella with Pistachios Italy **7**

Lean, Heat Cured Pork Salami, Sweet and Buttery Taste, Enhanced with Peppercorns and Pistachios

CHEESES

Yerba Cabra, Past. Goat Spain **9**

Semi-Soft, Creamy Tangy Citrus Notes, Herb Crusted

Manchego, Past. Sheep (Aged 12mths) Spain **8**

Nutty Flavor, Hints Of Grass, Hay With A Tangy Note

Brie Seine et Marne, Past. Cow France **7**

Soft, Very rich & Creamy, Hints Of Mushroom & Almond

Parmigiano Reggiano, Unpast. Cow Italy **10**

Hard, Dry and Granular Texture

Pecorino Crotonese, Past. Sheep Italy **8**

Semi-Firm, Aged & Sharp

Asiago Vecchio, Past. Cow (Aged 12 Mths) Italy **8**

Nutty, Dense, Firm & Flaky

MEAT & CHEESE BOARD ~ 32

Prosciutto Di Parma, Mortadella with Pistachios, Yerba Carbra & Manchego with Rosemary Focaccia, Fruit Compote, Pickled Garlic & Nuts.

APPEZIZERS/TAPAS

Mixed Mediterranean Olives **7**

Mediterranean Mussels, Clams, Merguez Sausage **27**

Sautéed with Fresh Tomato, Cilantro & Spicy Lamb Merguez Sausage

Pan Seared Halloumi **22**

Honeycomb, Orange Marmalade & Vincotto

Grilled Spanish Octopus **29**

Roasted Fingerling Potatoes, Salsa Tonnata & Caper Berries

Fritto Misto ~ (Gluten Free) **28**

Crispy Calamari, Shrimp, Scallop & Zucchini with Fresh Lemon & Herbs

Gambas al Ajilo **26**

Pan seared in Lemon Sauce, Garlic, EVOO & Smoked Spanish Paprika

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

PASTAS

Garganelli with Lobster Bisque	30
Minced Lobster Meat in a Creamy Bisque with Fresh Chives	
Linguini alle Vongole	29
Clams, Parsley, Garlic White Wine & EVOO	
Bucatini with Sardines	27
Seared Sardines, Saffron, Raisings, Peanuts, Dill, Touch of Tomato & Toasted Breadcrumbs	
Risotto "al nero"	38
Squid Ink Risotto with Mixed Seafood Sauce	
Gnocchi di patate	26
Homemade Potatoes Gnocchi with Duck Ragù	

MAIN DISHES

Duck Confit (1/2 duck)	39
Slow Braised Duck, Grand Marnier and Orange Reduction, served with Blueberry Barley Risotto	
Branzino al Sale	49
Whole Branzino (Approx. 2Lbs) baked in Sea Salt.	
Grilled Tuna Tagliata	38
Sliced Tuna Steak served with Mediterranean Relish	
Grilled Australian Lamb Chops (4pcs)	49
Served with Tzatziki (Mint-Yogurt) & Broccoli Rabe & Fingerling Potatoes	
Angus Beef Strip Loin Steak	47
14 oz. Grass Fed Angus Beef, Baby Arugula & Shaved Parmesan	
Mixed Grilled Seafood (For Two or more)	89
Scallops, Shrimp, Branzino Fillet, Salmon, Calamari, Octopus with Mussels & Clams	
Caciucco alla Livornese	39
Italian Seafood and Fish Stew served in a Pizza Crust "Cartoccio"	
Salmon	32
Pan Seared with Lemon and Capers Sauce, Served with Escarole and Beans	

Side Dishes ~ 12

Roasted Fingerling Potatoes	Sautéed Broccoli Rabe
Escarole & Beans	Mixed Grilled Vegetables

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	



MAIN MENU

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