

Blue Point Coastal Cuisine

oyster bar

sashimi of fresh ahi \$13
edamame and seaweed salad

chefs seafood tower \$23 per person
for parties of two or more

oestra caviar \$ market price
fine domestic caviar, traditional service

assorted fresh oysters \$15
on the half shell with three mignonettes

traditional shrimp cocktail \$13
housemade cocktail sauce

smoked salmon plate \$11
vodka creme fraiche, red onion, capers, brioche toast points

soup & greens

soup of the day \$8

manhattan clam chowder \$9

our famous lobster bisque \$12
with port and rosemary

mixed baby greens with goat cheese and beets \$8
mixed berry vinaigrette

caesar salad \$9
baby romaine, garlic crostini and shaved parmigiano-reggiano

warm spinach salad \$9
radicchio, shaft blue cheese, candied pecans and bacon balsamic vinaigrette

pressed arugula \$10
seasonal fruit and dried fig salad, lemon vinaigrette and pine nut emulsion

hook

blue point stack 'for two' \$25
lobster claws, blue crab ginger salad, spicy cilantro shrimp

selection of artisan cheeses and handcrafted salamis \$13
marinated olives, tomato confit

shrimp and lobster potstickers \$13

hot & sour cucumbers, lemongrass ponzu glaze

beef bresaola \$12

baby arugula, shaved parmesan, lemon vinaigrette

jumbo lump crab cake \$12

lemon remoulade, walnut apple salad

pan seared mussels \$11

tomato saffron broth and herb butter

steamed clams \$13

champagne and whole grain mustard

spicy mediterranean calamari \$10

roasted red bell pepper aioli

line

fresh cioppino \$29

crab leg, oyster, mussels, clams, shrimp, and fish in saffron tomato fumet

citrus marinated swordfish \$29

grilled with black thai rice, citrus emulsion, shiitake mushrooms

miso and tangerine marinated salmon \$28

soba noodle salad, spicy cucumber kimchee, tangerine-chili sauce, shrimp vegetable spring roll

lobster crusted pacific seabass \$33

baby "marble mix" potatoes, wild mushrooms, black truffle vinaigrette

spaghetti with wild Florida red shrimp \$28

tomatoes, basil, arugula, parmesan reggiano

ahi duo \$33

pan seared yellowfin stuffed with local asparagus, ginger port butter sauce paired with a basil and nori wrapped yellowfin spring roll

pan seared dayboat scallops \$35

goat cheese and portobello ravioli, caramelized shallot herb sauce

crab and pancetta stuffed whole trout \$28

lemon brown butter vinaigrette, cider reduction, fingerling potatoes, toasted almonds

oven roasted Jidori Farm chicken \$26

stuffed with fontina, prosciutto, spinach and mushrooms

roasted rack of lamb \$36

cassoulet of white beans, mergueze sausage, braised field greens and oven dried local tomatoes

12 oz butter poached australian spiny lobster tail \$65

sweet pea risotto, lobster-carrot emulsion

seasonal crab combination \$60

alaskan king crab, snow crab cluster, jumbo lump crab cake, green beans, garlic mashed potatoes

dried apricot and fig stuffed pork tenderloin \$29

bacon and onion potato cake, calvados gastrique

u.s.d.a prime aged beef

10 oz prime filet mignon \$45

potato galette, asparagus, cabernet reduction

14 oz prime ribeye \$39

garlic mashed potatoes, sauteed spinach, red wine reduction

14 oz prime new york strip \$42

steak frites, sauteed spinach, green peppercorn sauce

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selection of housemade desserts