



The Blu Menu

Small Bites

3PM
To
Close

The Blue Lobster Tower — \$34

*Tempura-Fried Lobster Stacked With Avocado, Cucumber
Our Signature Blue Dill Aioli, Carrots, Masago
Crisp Rice Cake, Dill, Spicy Honey On The Side*

Blue Melting Tacos — \$24

Chorizo Or Chicken

*3-Blue Corn Tortillas, Roasted Onions, Melted Pepper
Jack Cheese, Lettuce, Cilantro Sour Cream*

Smashburger Melting Tacos — \$27

*3-Blue Corn Tortillas, Beef Brisket Blend, Melted Pepper
Jack Cheese, Spicy Mayo, Caramelized Onions, Lettuce*

Crispy Fire Bites — \$22

*4 Tempura-Fried Bites Of Mozzarella, Cream Cheese &
Jalapeños, Blue Dill Aioli, Spicy Mayo On The Side*

Nachos Blu — \$22

Chicken Or Chorizo

*Homemade Blue Tortilla Chips, Bacon
Melted Pepper Jack & Mozzarella, Blue Dill Aioli
Sour Cream & Jalapeños, Cilantro Sour Cream On The Side*

Poke Aoi Nachos — \$26

Spicy Tuna Or Salmon

*Homemade Blue Tortilla Chips, Avocado, Cucumber
Seaweed Salad & Jalapeños In Ponzu-Soy Dressing
Spicy Mayo, Scallions, Cilantro, Sesame Seeds*

Tuna Cigars — \$26

*Spicy Tuna Rolled Crisp, Cucumber
Tempura Flakes, Masago, Wasabi & Ponzu on the Side*

Crab Royal — \$28

*Tempura Soft Shell Crab, Whipped Feta, Hot Honey
Sun-Dried Tomato Olivada, Blue Dill Aioli, Grilled Crostini*

The Octave — \$28

*Sliced Octopus Tossed With Garlic, Soy & Sriracha
Scallions, Sesame Seeds, Edamame, Crispy Breadcrumbs
Homemade Blue Tortilla Chips*

The Venetian Lobster Sliders — \$28

*Two Tempura-Fried Lobster, Roasted Red Peppers, Arugula
Shaved Parmigiano, Truffle Oil, Lemon Aioli
On Mini Toasted Brioche*

Kinsaki — \$30

*Whole Roll Tempura-Fried, Salmon, Avocado, Cucumber
Cream Cheese, Topped With Spicy Mayo, Eel Sauce
Sesame Seeds, Tobiko, Seaweed Salad*





The Blu Menu

3PM
To
Close

Flatbread

Santorini Crisp — \$26

Garlic Butter Shrimp Scampi, Three-Cheese Garlic Cream Blend, Mozzarella, Arugula, Capers, Tomatoes Crispy Breadcrumbs, Blue Dill Aioli

Lobster Blu Crisp — \$28

Three-Cheese Garlic Cream Blend, Tempura-Fried Lobster Sun-Dried Tomatoes, Chopped Fresh Dill, Lemon Zest Crispy Breadcrumbs, Truffle Oil, Truffle Zest, Blue Dill Aioli

Sandwiches

Pollina — \$24

Pan-Fried Breaded Chicken, Roasted Red Peppers Fresh Mozzarella, Truffle Oil, Arugula, Basil Lemon Aioli On Focaccia

The Valencia — \$25

Chorizo, Roasted Peppers, Caramelized Onions Mozzarella, Garlic Aioli On Focaccia

The Aegean — \$26

Pan-Seared Shrimp, Feta, Capers Tomatoes, Arugula, Lemon Aioli on Focaccia

The Siena — \$28

Sliced Skirt Steak, Sun-Dried Tomatoes, Arugula Basil Balsamic Glaze, Shaved Parmigiano Garlic Aioli On Focaccia

Add Side Of Fries Or Side Caesar Salad - \$5

Elevated Fries

Hot Honey Garlic Fries — \$14

Garlic, Rosemary, Sea Salt, Mozzarella Spicy Honey, Black Pepper, Garlic Aioli

Parmesan Truffle Fries — \$14

Truffle Oil, Parmigiano Cheese, Truffle Aioli

Lemon Oregano Fries — \$14

Lemon Juice, Olive Oil, Oregano Black Lava Salt, Feta, Lemon Aioli