



BLU OCEAN GRILLE

Shareable Appetizers

Baja Tacos 15

corn tortillas | blackened mahi tuna | cilantro slaw
pickled red onion | chipotle aioli | lime wedge

Queso Fundido Con Chorizo 13

mexican style cheese fondue | chorizo | spiced tortilla chips

Smoked Bacon Sea Scallops 22

basmati rice | toasted nori | scallion | ponzu sauce | toasted sesame seeds

Grilled Caribbean Chicken Sliders 14

jerk seasoning | lettuce | tomato | pineapple salsa | chipotle aioli

Shrimp Gazpacho Shooters 13

chilled shrimp cocktail | spanish soup | cilantro leaf

Bang Bang Shrimp 15

crisp fried gulf shrimp | bang bang sauce | cilantro slaw

Blue Ocean Wings 10/20

24 hour brined | house seasoning
choose from korean bbq | honey buffalo | garlic parmesan

Soups

Spanish Gazpacho 11

chilled spanish style tomato soup

Lobster and Shrimp Bisque 13

sherry laced cream | lobster | shrimp | chives

Lunch served 11:00 AM - 4:00 PM



BLU OCEAN GRILLE

Sandwich Creations

Wagyu Burger 17

toasted brioche bun | cheddar cheese | lettuce | tomato | red onion | dill pickle

Los Cabos Quesadilla 15

griddled flour tortilla | pico de gallo | sour cream | sauteed red and green peppers
caramelized onion | guacamole

Add grilled chicken 6, shrimp 8

East Coast Crab Cake Sandwich 21

pan seared crab cake | tomato | lettuce | cajun remoulade | toasted brioche bun | grilled lemon

The Turkey Burger 16

toasted brioche bun | whipped avocado | pepper jack cheese | lettuce | tomato | pineapple salsa

Grilled Cheese Short Rib Sandwich 15

slow braised short ribs | white cheddar | caramelized onion | griddled marbled rye
horseradish aioli

Chicago Reuben 15

hand carved corned beef | swiss cheese | sauerkraut | russian dressing | griddled marble rye

Signature Salads

Chili Crusted Mahi 24

pan seared mahi | arugula | toasted almonds | pineapple salsa | lime vinaigrette

Classic Caesar Salad 12

romain lettuce | croutons | caesar dressing | pecorino romano

Add grilled chicken 7, shrimp 8, grilled salmon 12

Vietnamese Lime Chicken Satay 14

marinated chicken skewers | watermelon | arugula | sweet chili vinaigrette | thai peanut sauce

Blu Ocean House Salad 11

baby greens | julienne carrots | tomatoes | cucumber

Vine Ripe Tomato & Artichokes 16

marinated tomato salad | warm artichoke hearts | burrata | torn herbs | evoo
garlic crostini

Lunch Served 11:00 AM - 4:00 PM

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BLU OCEAN GRILLE

Happy Hour Menu 10

Queso Fundido

Mexican style cheese fondue | Chorizo | spiced tortilla chips

L.A. Baja Tacos

Corn tortillas | blackened local Mahi | cilantro slaw | pickled red onions | chipotle aioli | lime wedge

Blu Ocean Wings

24-hour brine | house seasoning | choice of honey buffalo garlic parmesan | korean BBQ

Caribbean Grilled Chicken Sliders

Jerk seasoning | lettuce | tomato | pineapple salsa | chipotle aioli

Hummus

House-made hummus | olive tapenade | roasted garlic | evoo grilled pita | smoked paprika

Crisply Calamari

Golden fried | spicy tomato sauce | lemon aioli | fried parsley

Wagyu Burger

Toasted brioche bun | cheddar | bacon | lettuce | tomato red onion | dill pickle

BBQ Chicken Flatbread

Slow roasted chicken | caramelized onions | mozzarella house bbq sauce | arugula salad

Margherita Flatbread

Pomodoro sauce | fresh tomatoes | torn basil | evoo

Krafty Cocktails 10

Blu Ocean Signature

white rum | hibiscus gin | blu curacao | ginger syrup lime juice | pineapple juice

Ninja Blitz

vodka | orange liqueur | lime juice | gin | rum | tequila

North Garden Old Fashioned

bourbon | scotch | apple brandy | demerara syrup | aromatic bitters

Sweet Cheeks

tequila | limoncello | campari | orange juice | agave syrup lemon juice

Beer

All bottle and draft beer 1/2 off

Wines by the Glass 7

Meiomi Pinot Noir | Rodney Strong Chardonnay

Mionetto Prosecco | Butter Cabernet Sauvignon

Seaglass Pinot Grigio | Napa Cellars Sauvignon Blanc

Happy Hour 3:00 PM - 5:00 PM Monday - Sunday

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Chefs Creations

Grilled Filet Mignon 36

wild mushroom cabernet sauce | three cheese horseradish potato gratin
seasonal vegetables | classic bearnaise sauce

Grilled Veal Chop Milanese 42

risotto milanese | pomodoro sauce | fresh mozzarella | fried basil

Pan Roasted Grouper Vera Cruz 35

latin spices | rustic olive sauce | roasted fingerlings | seasonal vegetables

West Coast Cioppino 38

italian style pan roast | shrimp | clams | grouper | sea scallops | mussels
aromatic tomato broth | pearl pasta | garlic crostini

Tuscan Chicken Paillard 17

pounded thin chicken breast | tomato basil bruschetta
balsamic vinaigrette | arugula salad | evoo

Australian Lamb Chops 28

grilled double bone lamb chops | tomato basil bruschetta
seasonal vegetables | whipped potatoes | merlot demi

Grilled Prime Strip New York Strip Steak 39

three cheese potato gratin | seasonal vegetables
mushroom cabernet sauce | classic bearnaise sauce

Pan Roasted Jumbo Sea Scallops Risotto 39

Asparagus | Peas | Vine Ripe Tomatoes | arugula | Scampi sauce

Miso Sake Salmon Ramen Bowl 38

faroe island salmon | shiitakes | miso dashi broth | marinated egg
scallions | baby Bok choy | Szechuan sauce

Pasta Gemelli En Brodo 7/15

sauteed kale & garlic | shallots | crushed red pepper | vegetable stock
lemon walnut pesto

Sides 5

three cheese horseradish gratin | whipped potatoes
roasted fingerling potatoes | steamed basmati rice
seasonal vegetables | grilled asparagus | sauteed spinach

Dinner Hours 4:00 PM - 9:00 PM Sunday - Thursday

4:00 PM - 10:00 PM Friday & Saturday



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Small Plate Creations

East Coast Crab Cake 23
pan seared | tomato bacon jam
lemon aioli | whipped avocado

Prince Edward Island Mussels 16
one pound fresh mussels | garlic
tomatoes | shallots | fresh herbs
lemon butter | white wine | garlic
crostini

Jumbo Gulf Shrimp 16
chilled gulf shrimp | classic cocktail
sauce | lemon wedge

Tuna Poke Bowl 14
ponzu tossed | sushi grade ahi
chilled basmati rice | scallion | carrots
cucumber | avocado | baby green
sweet chili vinaigrette

Calamari 14
golden fried | arrabiata sauce
lemon aioli | grilled lemon

Korean Short Rib Tacos 15
corn tortillas | slow braised short rib
kimchi slaw | gochujang mayo

Soups

Lobster and Shrimp Bisque 13
gulf shrimp | lobster | sherry

French Onion Soup 11
rich beef stock | caramelized onions | sherry | gruyere cheese | garlic crouton

Salad Additions

Vine Ripe Tomato & Artichokes 16
marinated tomato salad | warmed
artichoke hearts | burrata | torn
herbs | evoo | garlic crostini

Chili Crusted Mahi 24
pan seared mahi | arugula | toasted
almonds | pineapple salsa | lime
vinaigrette

Middle Eastern Hummus 16
house made | olive tapenade
roasted garlic | grilled pita | evoo
smoked paprika

The Loaded Wedge 11
iceberg lettuce | blue cheese | tomatoes
chives | boiled egg | balsamic vinaigrette

Caesar Salad 12
pecorino romano | caesar dressing
croutons Add grilled chicken 6, shrimp 8,
or salmon 12

Dinner Hours: 4:00 - 9:00 Sunday - Thursday | 4:00 - 10:00 Friday - Saturday

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Dessert Menu

Blu Ocean Affogato 14

House-made Vanilla Gelato | hot shot of espresso | chocolate chunk cookie brushed with dark chocolate

Pistachio Baklava Cheesecake 14

Japanese style cheesecake | layers of crispy phyllo and cinnamon sugar pistachios | doused in a honey lemon syrup

Black Onyx Torte 14

Blackout cake layers | silky smooth chocolate mousse rich chocolate ganache glazed chocolate shell

Eclair Cake 12

Traditional Eclair Pate Choux | Vanilla bean pastry cream | seasonal fruit

Key Lime with a Twist 12

Graham cracker crust | key lime custard tequila Cointreau | coconut meringue

Brittany's White Chocolate Carrot Cake 12

Silky white chocolate cream cheese frosting white chocolate ganache | coconut sprinkle
A twist on the classic

Dessert Cocktails

Lemon Cheesecake Martini 14

Limoncello | licor 43 | simple syrup | lemon juice heavy cream

Flaming Banana Foster Martini 15

Brown sugar simple | vanilla simple | vanilla vodka | heavy cream | banana liqueur butterscotch liqueur dash of cinnamon | banana garnish

Tawny Port 21

Ruby Port 18

White Port 18

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