

Appetizers

Filet Mignon Kabobs 18

Fresh cut premium beef tenderloin peppers and onions grilled on an open fire then topped with an Argentinian chimichurri.

Grilled Octopus Tostones 18

Tender octopus charred on an open fire & served with fresh avocado, mango jalapeño sauce, pico de gallo & crispy fried plantain.

Tropical Bang Bang Conch 24

Fresh conch lightly breaded and deep fried. Roasted red peppers, green peppers, red onions and sweet pineapple tossed in Chef Ty's signature bang bang sauce.

Coconut Shrimp 14

Large butterfly shrimp breaded and rolled in sweet coconut flakes. Golden deep fried & served with our sweet chili sauce.

Tempura Veggies 14

Seasonal veggies lightly breaded & golden deep fried. Served with sweet chili sauce.

Salads

Caesar Salad 14

Fresh romaine tossed with our specialty Caesar dressing and topped with parmesan cheese & toasted croutons.

Blu Salad 16

Mixed greens, red peppers, green peppers, red onions, cherry tomatoes & avocado topped with our specialty mango vinaigrette

Family Style

Whole Chicken 120 (4 servings)

Garden herb crusted whole chicken, deboned and oven finished. Choice of any 3 sides.

Deboned Whole Fish 130 (4 servings/3 sides) 240 (8 servings/4 sides)

Catch of the day seasoned to perfection, deboned and grilled on an open fire.

Prime Tamohawk (32oz) 152 (2-3 servings)

Bone-in ribeye grilled to your liking & topped with white truffle butter. Choice of any 3 sides.

Sides

Whipped mashed potatoes

Grilled Veggies

Garden Salad

Caesar Salad

French Fries

Today's Specials

(ALL SEAFOOD ITEMS ARE SEASONAL AND BASED ON AVAILABILITY. MENU PRICES ARE SUBJECT TO CHANGE.)

VAT 10 % NOT INCLUDED IN PRICING

A La Carte

Grilled Grouper 48

Succulent 8oz fillet of locally caught grouper grilled then topped with our chimichurri sauce. Served with rustic creamy whipped potatoes and pan fried veggie medley. (jerk or blackened)

Grilled Lobster 58

Exuma spiny lobster grilled to perfection & topped with lemon butter sauce. Served with creamy whipped potatoes and pan fried veggie medley

Blu Seafood Risotto 48

Lobster, grouper & shrimp seasoned and grilled on an open flame and served on top of creamy white wine risotto.

Rack of Lamb 44

Tender Australian Lamb marinated in fresh mint and olive oil, grilled to your liking & topped with mint jus. Served with rustic creamy whipped potatoes and pan fried veggie medley.

Filet Mignon 59

8oz Tenderloin grilled to your liking & topped with red wine demi glace & crispy carrots. Served with rustic, creamy whipped potatoes and pan fried veggie medley.

Pollo Exuma 38

Airline chicken breast marinated in rosemary and basil olive oil, pan seared and finished in the oven. Topped with our signature mushroom sauce and served with rustic creamy whipped potatoes and pan fried veggie medley.

Grilled Tofu 32

Tofu marinated in sweet orange chili sauce, grilled & served with rustic, creamy whipped potatoes and pan fried veggie medley.

Veggie Risotto 38

Seasonal veggies roasted & folded into our creamy white wine risotto.
(vegan per guest request)