

#### **Surf & Turf Kabobs 24**

Filet mignon cubes, large shrimp, peppers & onions seasoned and grilled to perfection.

#### Filet Mignon Kabobs 24

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

## **Grilled Octopus Tostones** 24

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

#### **Grouper Cakes** 16

Locally caught grouper seasoned with our special blend of herbs & spices, panko crusted and baked to a crisp.

#### Crab Cakes 18

Alaskan crab meat seasoned with our special blend of herb & spices, panko crusted and baked to a crisp.

#### Southwestern Chicken Eggrolls 16

Black bean & corn slow cooked with our tender chicken breast and our three cheese blend.

#### **Tropical Bang Bang**

#### Conch/Lobster 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 18

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

#### Crispy Shrimp 24

Five large shrimp seasoned, panko breaded & nestled on garlic aioli and drizzled with local honey.

#### **Seafood Fritters** 16

Lobster, shrimp & conch batter mixed with our special blend of herbs and spices and fried until golden brown.

#### Wings 16

Plain Jerk Honey Garlic Sweet Chili (sauces)

# Soups

Caribbean Chicken & Dumpling 14
Grouper Bisque 14
Chef's Soup 14

(Chef's choice soup of the day)

## *Salade*

## Caesar Salad 16

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

## Blu Salad 18

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



Whipped Mashed Potatoes 12 Fingerling Potatoes 12 Grilled Veggies 12

Asparagus 12 Garden Salad 12 Caesar Salad 12 Risotto 12

Spaghetti Pasta 12 French Fries 8



## **Grilled Grouper** 48

Succulent 8oz fillet of locally caught grouper grilled then topped with our brown butter caper sauce. Served with creamy whipped potatoes and pan fried veggie bundle.

(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 bundle.

#### Blu Seafood Pasta 52

Lobster, grouper & shrimp tossed together with fettucine pasta and our signature Alfredo sauce.

#### **Blu Seafood Risotto** 52

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

#### Rack of Lamb 58

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

#### Filet Mignon 68

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

## Prime Tamohawk (32oz) 260

(2-3 servings)

Twenty-eight day, wet aged, bone-in ribeye grilled to your liking & topped with truffle butter. Choice of any 2 sides.

# Surf & Turf 90

6oz—8oz tenderloin & locally caught spiny lobster, perfectly grilled and served with creamy whipped potatoes and pan fried veggie bundle.

## Chicken Parmesan 48

Tender chicken breast lightly breaded & fried, then topped with homemade marinara sauce & parmesan cheese. Served over a bed of spaghetti pasta.

## Veggie Pasta 38

Seasonal veggies tossed with spaghetti pasta and our signature garden pesto or cream sauce. (vegan per guest request)

## Veggie Risotto 38

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

# ON THE WATER