

## Starters

### **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, hibiscus 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.

## Soups

### **Chef's Soup 14**

(Chef's choice soup of the day)

### **Caribbean Chicken & Dumpling 14**

### **Grouper Bisque 14**

### **Southwestern Chicken Eggrolls 16**

Black bean & corn slaw 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.

### **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)

## Salads

### **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 raspberry vinaigrette.

(ALL SEAFOOD IS SEASONAL, SUBJECT TO AVAILABILITY AND PRICE CHANGE BASED ON MARKET VALUE)

PRICES NOT INCLUSIVE OF VAT 10% (GOVERNMENT TAX) AND GRATUITY.

# ON THE WATER

## Entrées

### **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 veggies. (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 veggies.

### **Blu Seafood Pasta 52**

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

### **Blu Seafood Risotto 52**

Grilled lobster, grouper & shrimp tossed together with a 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 veggies.

### **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 veggies.

### **Prime Tomahawk (2-3 servings) 198**

Bone-in 28oz 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 veggies.

### **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.

### **Veggie Risotto 38**

Seasonal veggies roasted and folded into our creamy white wine risotto.

## Sides

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 5

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