

## Appetizers

### **Filet Mignon Kabobs 24**

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

### **Conch Ceviche 18**

Fresh local conch, thinly sliced and marinated in citrus juice, onions, tomatoes, cilantro, avocado and crispy plantain

### **Grouper Cakes 16**

Locally caught grouper seasoned with our special blend of herbs & spices, panko-crusted and baked to a crisp  
(may contain small bones)

### **Southwestern Egg Rolls 16**

Black beans, corn and tender chicken breast, slow cooked with our three-cheese blend. Rolled in an eggroll wrap & fried to a crisp

### **Jerk Chicken Skewers 16**

Tender chicken breast, marinated and piled onto a bamboo skewer with peppers, onions and pineapple. Grilled on an open fire then topped with mango vinaigrette

### **Popcorn Conch/ Popcorn Lobster 24**

Fresh conch or lobster lightly breaded and deep fried. Topped with Pico de Gallo and 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. Topped with Pico de Gallo & our Blu Dancing Calypso sauce

### **Wings 16**

Plain Jerk Sweet Chili  
(sauces)

## Soups

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

### **Grouper Bisque 14**

### **Roasted carrot and ginger bisque 14**

## 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, feta cheese, citrus segments and roasted beets topped with our specialty raspberry vinaigrette

## Sides

Whipped Mashed Potatoes 12

Potato Wedges 12  
(Tossed in parmesan cheese, garden herbs & olive oil)

Grilled Veggies 12

Asparagus 12

Garden Salad 12

Caesar Salad 12

Risotto 12

Spaghetti Pasta 12

French Fries 8

Polenta 12

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

PRICES NOT INCLUSIVE OF VAT 10% (GOVERNMENT TAX) AND GRATUITY 12%.

## *A La Carte*

### **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 62**

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

### **Blu Seafood Pasta 48**

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

### **Beer Braised Lamb Shank 42**

Australian Lamb shank seared then braised in our local beer and Blu's signature herbs and spices. Served with creamy garden herb polenta

### **Filet Mignon 72**

8oz Tenderloin grilled to your liking & topped with red wine demi-glace & crispy shallots. Served with creamy whipped potatoes and pan-fried veggies

### **Prime Tomahawk (32oz) MP** (2-3 servings)

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

### **Surf & Turf MP**

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

### **Chicken Parmesan 38**

Tender chicken breast lightly breaded & fried. Served on a bed of spaghetti and topped with homemade marinara sauce & parmesan cheese

### **Pollo Toscano 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 sautéed spinach and cherry tomatoes

### **Veggie Stir Fry 28**

Seasonal veggies, red and green cabbage, onions and peppers.  
Tossed in Blu's garden herb pesto

**Protein Add Ons:** Grouper 16   Shrimp 14   Lobster 28   Chicken 12

## *Dessert*

**Cheesecake 12**

**Key Lime Pie 12**

**Vanilla Ice Cream 12**

Make it a Sundae 18

Toppings: Chocolate, Caramel or Strawberry.

**Espresso 7**

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

PRICES NOT INCLUSIVE OF VAT 10% (GOVERNMENT TAX) AND GRATUITY. 20% GRATUITY WILL BE ADDED TO ALL GROUPS OF 14 OR MORE.