

## BRUNCH COCKTAILS

<b>BLOODY MARY ~10</b> (CONTAINS CLAM JUICE)	<b>SCREWDRIVER ~ 10</b>
<b>MIMOSA ~ 10</b>	<b>GREYHOUND ~ 10</b>
<b>PEACH BELLINI ~ 10</b>	<b>PEAR BELLINI ~ 10</b>

### ..... OYSTER SHOOTERS ~ 8 .....

VODKA, SEA SALT, BLUE POINT OYSTER

SPECIAL EVENT MENU (SEATING LIMITED TO 90 MIN)

**BOTTOMLESS DRINKS & ENTRÉE (\*) 34**

Choice of Entrée (marked\*) & Any Selection of Brunch Cocktail

**\$29 Bottle of Sparkling/\$10 Glass**

## OYSTERS

{~Minimum Half A Dozen~}

### ..... EAST COAST .....

<b>Malpeque (Canada)</b>	<b>3.35</b>
Robust Flavor, Tender & Balanced-Briny/Sweet	
<b>Blue Point (Long Island)</b>	<b>2.95</b>
Mild, Meaty, Large In Size with A Slightly Sweet Finish	
<b>Wellfleet (Cape Cod)</b>	<b>3.50</b>
Plump, Mild & Slightly Sweet, Briny & Crisp, Clean Finish	

### ..... WEST COAST .....

<b>Kumamoto (Pacific North East)</b>	<b>4.45</b>
Deep Cups, Flavorful Petite Meats, Mild Brininess with Honeydew	
<b>Shigoku (Washington State)</b>	<b>3.95</b>
Firm, Clean, Bright & Briny, With Hints Of Cucumber & Melon	
<b>Giga Cup (Washington State)</b>	<b>3.80</b>
Medium Size, Smooth Fresh & Briny	
<b>Full House (1 Of Every Kind)</b>	<b>22</b>
<b>Flush Royale (2 Of Every Kind)</b>	<b>36</b>

## RAW BAR

<b>Shrimp Cocktail (4PCS)</b>	<b>16</b>
Served with Home-Made Horseradish Cocktail Sauce	
<b>Lobster-On-The-Shell</b>	<b>MP</b>
Half or Full 2LB Chilled Lobster	
<b>Mr.Krabs (2oz.)</b>	<b>12</b>
Jumbo Crab Meat with Aioli	
<b>Chilled Alaskan King Crab Legs (2.5oz.)</b>	<b>15</b>
Horseradish Mayo	
<b>Platter of the Sea</b>	<b>78</b>
Crab (2oz.), 4 Shrimp, ½ Lobster with 1 of Every Oyster (6)	

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

## SOUP & SALADS

<b>New England Clam Chowder</b>	<b>8</b>
Thick Cream Clam Bisque with Potatoes, Celery & Corn	
<b>Tricolore Salad</b>	<b>12</b>
Arugula, Endive & Radicchio with Lemon Dressing & Goat Cheese	
<b>Beet Summer Salad</b>	<b>13</b>
Red Beets, Pineapple, Feta Cheese, Red Onion & Balsamic Glaze	
<b>Ceaser Salad</b>	<b>12</b>
Romaine Hearts, Homemade Dressing & Croutons	
<i>Add Shrimp~4</i>	

## BRUNCH PLATES

<b>*Quiche du Jour</b>	<b>10</b>
Leeks, Mushrooms, Onions, Asparagus & Fontina Cheese	
<i>Add Bacon~4</i>	
<b>*Fritata</b>	<b>12</b>
Spinach, Mixed Vegetable & Goat Cheese	
<i>Egg White~2</i>	
<b>*Waffles &amp; Berries</b>	<b>14</b>
Served with Mixed Berries & Maple Syrup	
<b>*Bacon &amp; Waffles</b>	<b>14</b>
Thick-Cut Smoked Bacon with Waffle & Maple Syrup	
<b>Lobster Eggs Benedict</b>	<b>19</b>
Poached Eggs over Potato Gratin & Béarnaise Sauce	
<b>Pancetta Eggs Benedict</b>	<b>17</b>
Pork Belly Italian Bacon, Poached Eggs, Potato Gratin & Béarnaise Sauce	
<b>Steak &amp; Eggs</b>	<b>24</b>
Grilled Sirloin Steak, Scrambled Eggs, Arugula & Shaved Parmesan Cheese	
<b>Fish &amp; Chips</b>	<b>18</b>
Traditional Crispy Flounder Fillet with French Fries	
<b>Scrambled Eggs, Avocado &amp; Smoked Salmon</b>	<b>24</b>
Scrambled Eggs, Half Avocado with Cream Cheese, Nova Scotia Smoked Salmon, Chives & Fresh Dill	
<b>Linguini alle Vongole</b>	<b>20</b>
Clams, Parsley, Garlic & EVOD	

## SANDWICHES

<b>Smoked Salmon</b>	<b>12</b>
Sliced Cucumber with Dill & Greek Feta	
<b>Tuna Burger</b>	<b>15</b>
Guacamole, Frisse, Watermelon Radish & Aioli	
<b>*Angus Burger</b>	<b>12</b>
Grass Fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red Onion	
<i>Add Cheese~2</i>	
<b>Panino</b>	<b>12</b>
Arugula, Fresh Tomato, Prosciutto & Brie Cheese	

## BRICK OVEN PIZZA

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<b>*Margherita</b>	14
San Marzano Tomatoes, Mozzarella & Fresh Basil	
<b>Prosciutto</b>	18
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	
<b>Seafood</b>	20
Mussels, Clams, Octopus, Shrimp, Calamari, Cherry Tomato & Fresh Parsley	
<b>Broccoli &amp; Sausage</b>	19
Mozzarella, Sweet Sausage, Broccoli Rabe & Shaved Parmesan	
<b>Occhio di Blue</b>	16
Mozzarella, Pancetta, Onion, Finished with Softly Baked Egg	

## BRUNCH PRIX FIXE

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### BOTTOMLESS DRINKS & ENTRÉE 34

#### Any Selection of Brunch Cocktail

BLOODY MARY ~ SCREWDRIVER

MIMOSA ~ GREYHOUND

PEACH BELLINI ~ PEAR BELLINI

#### \*Quiche du Jour (*Add Bacon~4*)

#### \*Fritata (*Egg White~2*)

#### \*Waffles & Berries

#### \*Bacon & Waffles

#### \*Angus Burger (*Add Cheese~2*)

#### \*Margherita Pizza

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SPECIAL EVENT MENU LIMITED TO 90 MIN



# BRUNCH MENU

Please Visit Our Other Location Medi Winebar @811 9th Ave  
[www.mediwinebar.com](http://www.mediwinebar.com)

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