

OYSTERS

{~Minimum Half A Dozen~}

EAST COAST

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

WEST COAST

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

RAW BAR

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

CRUDO /RAW DISHES

Salmon Tartare	13
Cucumbers, Mango, Tarragon, Lemon & EVOO	
Tuna Crudo	14
Avocado, Radish, Chives & Ginger Vinaigrette	
Orata Carpaccio	10
Lemon Confit, Shaved Fennel, Sea Salt, Dill & Kalamata Olives	
Spanish Mackerel Ceviche	12
Pickled Onion, Cherry Peppers, Cherry Tomatoes, Cilantro & Avocado	
Hand Chopped Grass-Fed Fillet Mignon	14
Capers, Black Olives, Cocktail Onion, Green Peppercorn & Quail Egg	

Chef's Crudo Plate ~ 24

A ROTATING CHEF'S SELECTION OF THREE CRUDO

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

MARCUITERIE

Iberico De Bellota "Pata Negra" (1/2oz/1oz) Spain	15/28
Prosciutto Di Parma Italy	9
Speck Italy	10
Dry Cured Lightly Smoked Ham	
Spanish Chorizo Spain	8
Dry Cured Coarsely Grind Sausage, Dense Texture and Smoky Flavor	
Duck Terrine France	9
Smooth Buttery Classic Duck Terrine	
Cured Beef Prosciutto Albania	10
3 Months~Lean, Seasoned With Cumin, Pepper & Mild Paprika	
Mortadella with Pistachios Italy	9
Lean, Heat Cured Pork Salami, Sweet and Buttery Taste, Enhanced With Peppercorns and Pistachios	

CHEESES

Yerba Cabra, Past. Goat Spain	9
Semi-Soft, Creamy Tangy Citrus Notes, Herb Crusted	
Manchego, Past. Sheep (Aged 12mths) Spain	10
Nutty Flavor, Hints Of Grass, Hay With A Tangy Note	
Brie Seine et Marne, Past. Cow France	11
Soft, Very rich & Creamy, Hints Of Mushroom & Almond	
Parmigiano Reggiano, Unpast. Cow Italy	12
Hard, Dry and Granular Texture	
Pecorino Crotonese, Past. Sheep Italy	8
Semi-Firm, Aged & Sharp	
Asiago Vecchio, Past. Cow (Aged 12 Mths) Italy	7
Nutty, Dense, Firm & Flaky	

MEAT & CHEESE BOARD ~ 28

Prosciutto Di Parma, Mortadella with Pistachios, Yerba Carbra & Manchego with Rosemary Focaccia, Fruit Compote, Pickled Garlic & Nuts.

SALADS

Beet Summer Salad	13
Red Beets, Pineapple, Red Onion, Feta Cheese & Balsamic Glaze	
Shrimp Ceaser Salad	18
Romaine Hearts, Croutons & Grilled Shrimps	
Tricolore Salad	12
Arugula, Endive & Radicchio with Goat Cheese, Toasted Almonds, Honey Mustard Dressing	
Octopus Carpaccio & White Bean Salad	14
Scallions, Fresh Tomatoes, Red Onion, Parsley & Lemon, EVOO	

BRUSCHETTAS

Tomato, Burrata & Basil	5
Fruit De Mere (Seafood)	5
Bocherones (Large White Anchovies) & Sundried Tomato Pesto	5
Bruschetta Trio (One of Each)	12

APPE TIZERS/TAPAS

Mixed Mediterranean Olives	7
Mediterranean Mussels & Clams	16
Sautéed with Fresh Tomato, Cilantro & Spicy Lamb Merguez Sausage	
Pan Seared Halloumi	16
Honey Comb, Kumquats & Vincotto	
Seared Sea Scallop (2Pcs)	17
Served with Yogurt & Zucchini, Avocado & Mint Relish	
Baked Vegetable Ratatouille	12
Zucchini, Eggplant, Tomato, Burrata Flakes & Basil infused EVOO	
Grilled Spanish Octopus	19
Roasted Fingerling Potatoes, Salsa Tonnata & Caper Berries	
Fritto Misto ~ (Gluten Free)	16
Crispy Calamari, Shrimp, Scallop & Zucchini with Fresh Lemon & Herbs	
Grilled Tuna Steak	20
Served with Mixed Vegetable Caponata & Balsamic Glaze	
Grilled Australian Lamb Chops (2pcs)	16
Served With Tzatziki (Mint-Yogurt) & Broccoli Rabe	
Gambas al Ajilo	15
Pan seared in Lemon Sauce, Garlic, EVOO & Spanish Paprika	
Grilled Sausage	10
Sweet Pork Sausage with Broccoli Rabe & Papas Bravas	

MAIN DISHES

Half Cornish Hen	20
Brick Oven Roasted with Homemade Curly Fries	
Penne Cozze & Ceci	23
Mussels, Chickpeas, Fresh Tomatoes & Baked Salted Ricotta	
Linguini alle Vongole	24
Clams, Parsley, Garlic & EVOO	
Branzino al Sale	38
Whole Branzino baked in Sea Salt	
Angus Beef Strip Loin Steak	38
14 oz. Grass Fed Angus Beef, Arugula & Parmesan	
Mixed Grilled Seafood	40
Scallop, Shrimps, Branzino, Calamari, Octopus with Mussels & Clams	

Side Dishes ~ 8

Roasted Fingerling Potatoes	Sautéed Broccoli Rabe
Escarole & Beans	Grilled Vegetables

BRICK OVEN PIZZA

Margherita	15
San Marzano Tomatoes, Mozzarella & Fresh Basil	
Prosciutto	19
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	
Seafood	20
Mussels, Clams, Octopus, Calamari, Shrimp, Cherry Tomato & Fresh Parsley	
Burrata	18
Mozzarella, Fresh Sliced Tomato, Burrata & Dried Oregano	
Broccoli & Sausage	19
Mozzarella, Sweet Sausage, Broccoli Rabe & Shaved Parmesan	



DINNER MENU

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 ~www.blueseasfoodbar.com~