

SOUP ~ SALADS ~ APPETIZERS

Shrimp Cocktail (4PCS)	14
Served with Home-Made Horseradish Cocktail Sauce	
New England Clam Chowder	8
Thick Cream Clam Bisque with Potatoe, Celery & Corn	
Tricolore Salad	12
Arugula, Endive & Radicchio with Lemon Dressing	
Beet Summer Salad	13
Red Beets, Pineapple, Feta Cheese & Balsamic Glaze	
Ceaser Salad	12
Romaine Hearts, Croutons	
Add Shrimp ~ 4	
Grilled Spanish Octopus	18
Roasted Fingerling Potatoes, Salsa Tonnata & Caper Berries	
Fritto Misto ~ (Gluten Free)	15
Crispy Calamari, Shrimp, Scallop & Zucchini with Fresh Lemon & Herbs	
Grilled Sausage	10
Sweet Pork Sausage with Broccoli Rabe & Papas Bravas	
Pan Seared Halloumi	15
Honey Comb, Kumquats & Vincotto	

SANDWICHES~PANINI

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

MAIN DISHES

Fish & Chips	16
Traditional Crispy Flounder Fillet with French Fries	
Grilled Tuna Steak	19
Served with Mixed Vegetable Caponata & Balsamic Glaze	
Grilled Australian Lamb Chops (3 pcs)	24
Served With Tzatziki (Mint-Yogurt) & Broccoli Rabe	
Half Cornish Hen	18
Brick Oven Roasted with Homemade Curly Fries	

PASTA

Linguini alle Vongole	20
Clams, Parsley, Garlic & EVOO	
Penne Siciliana	16
Eggplant, Fresh Tomatoes & Burrata	

BRICK OVEN PIZZA

Margherita	14
San Marzano Tomatoes, Mozzarella & Fresh Basil	
Prosciutto	18
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	
Seafood	20
Mussels, Clams, Octopus, Calamari, Cherry Tomato & Fresh Parsley	
Broccoli & Sausage	19
Mozzarella, Sweet Sausage, Broccoli Rabe & Shaved Parmesan	

LUNCH PRIX FIXE 20

New England Clam Chowder with Choice of:

- Angus Burger (Add cheese \$2)
- Ceaser Salad (Add shrimp \$4)
- Margherita Pizza
- Penne Siciliana
- Half Cornish Hen

With Soda & Regular Coffee
No Refills

WITH THIS MENU

Stella Artois 7

House Red Wine Gl. 7

House White Wine Gl. 7

Please Visit Our Other Location Medi Winebar @811 9th Ave

www.mediwinebar.com

BEERS

Stella Artois - Pilsner 5% ABV Leuven, Belgium Crisp Classic Belgian Lager with Light Hoppy Aroma	8
Half Acre Daisy Cutter Pale Ale 5.2% ABV Chicago, IL West Coast Pale Ale, Chock-Full of Aromatics. Dry Medium Bodied & Easy Drinking	9
Montauk IPA-Wave Chaser 6.4% ABV Montauk, NY Unfiltered, Tropical Fruit, Medium Body and Floral	10
Sixpoint Oyster Stout 5.7% ABV Brooklyn, NY Dark & Silky Smooth, Nutty Roasted Notes with Subtle Touches of Salt And Brine	9
Threes Attention Span APA 5.2% ABV Brooklyn, NY Mango, Fresh Cut Grass and Orange Marmalade	11
Downeast Cider 5.1% ABV Boston, ME Gluten Free, Unfiltered, Apple & Pear Aromas, Crisp with a Dry Finish	9
Duvel "Green" Triple Hop (Bottle only) 9.5% ABV Belgium Complex, Medium Bodied, Hop Derived Fruitiness with a Dry, Clean Finish	12
KCBC Monsieur Maniac Pilsner -5.2% ABV Brooklyn, NY Belgian Style, Light Spice Nose & Crisp, Clean Finish	10
KCBC Robot Fish (16 oz. Can only) 6.1% ABV Brooklyn, NY Golden Haze, Dank Citrus, Tropical Finish <i>*Limited Edition</i>	10



WINES BY THE GLASS/BTL

WHITE

Ponte De Barca Albarino '14 Rias Baixas	SPAIN	12/45
Roche des Lumieres Sancerre '15 Loire Valley	FRANCE	18/68
Armeli Pinot Grigio delle Venezie IGT '15 Veneto	ITALY	11/42
Rode Cellars Chardonnay '15 Santa Barbara CA	USA	14/52

ROSE

Cascades '15 Coteaux D'Aix en Provence	FRANCE	16/56
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REDS

Touraine 100% Pinot Noir '15 Loire	FRANCE	12/46
Monasterio de Yuso Crianza '13 Rioja	SPAIN	17/64
Cascina Pace Barbera D'alba '13 (On Tap) Piemonte	ITALY	9
BonAnno Cabernet Sauvignon '14 Napa Valley	USA	19/72

SPARKLING

Furlan Prosecco Cuvée Beatrice DOC Veneto	ITALY	12/55
Cava Castellar Brut NV Cava	SPAIN	11/49
Louis Roederer Brut Rose '08 Champagne	FRANCE	165
Dom Perignon '06 Champagne	FRANCE	295
Louis Roederer "Cristal" '06 Champagne	FRANCE	355

LUNCH MENU

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~www.blueseasfoodbar.com~