

APPETIZER PLATES

Butternut Squash Soup ^{GF}

Spiced Pumpkin Seed | Bourbon Maple Syrup
10

deep blu Crab Cake *

Lemon Aioli | Heirloom Tomato | Pea Tendril
Grilled Lemon
30

Ceviche

Aji Amarillo | Radish
Tomato | Citrus | Corn Tostada
25

Shrimp Cocktail

House Cocktail Sauce | Chipotle Agua Chile
Grilled Lemon
26

Charcuterie Board

Cured Meats | Artisan Cheese
Grapes | Fig
Pickled Vegetables
26

Prince Edward Island Mussels

Spicy Coconut Broth | Sake | Chorizo
Grilled Sourdough Bread
24

SALADS

Baby Gem Caesar Salad

Manchego | White Anchovy
House Caesar | Shaved Crouton
16

Artisan Greens ^{GF}

Walnuts | Asian Pear | Radish
Smoked Goat Cheese | Apple Cider Vinaigrette
18

Golden Beet Salad

Frisée | Burrata | Pepita Pesto
Vincotto | Shaved Crouton
21

SHAREABLES

Potato Puree ^{GF}

10

Grilled Asparagus & Béarnaise ^{GF}

10

Roasted Potatoes ^{GF}

10

House Made Thick Cut French Fries

Smoked Ketchup
10

*Raw & undercooked food may be hazardous to your health.

Prices exclusive of Florida State sales tax & gratuity. Parties of six or more will have an 18% gratuity added to their total.

Please inform your server of any health or dietary restrictions so we may do our best to accommodate your needs.



S E A F O O D & G R I L L E

DEEP BLU CLASSICS

blu Crab Crusted Grouper *

Sauce Béarnaise | Asparagus
Roasted Potatoes
60

Grilled Swordfish *

Squash | Bok Choy
Grilled Scallion Salsa Verde
Coconut Curry Espuma
42

blu Crab Mac & Cheese

Smoked Gouda | Muenster
Lump blue Crab
24

Seared Scallops *

U-10 Scallops | Parsnip
Hazelnut | Leek | Sweet Drop Peppers
60

MAINS

Lamb Ragu

Garganelli | Leek
Reggiano | Whole Milk Ricotta | Lemon
36

Grilled Salmon *

Fingerling Potatoes | Roasted Fennel
Charred Lemon Cream | Dill Oil
P petite Greens
38

Half Chicken & Vegetables

Potato Puree | Seasonal Vegetable
Natural Chicken Jus | Petite Greens
30

Seafood Zarzuela

U-10 Scallops | Shrimp | Mussels | White Fish
Chorizo | Tomato | Saffron | Baguette
60

Steak Frites *

NY Strip | Garlic Aioli | Smoked Ketchup
House Made Thick Cut Fries
45

Grilled Ribeye *

10 oz Ribeye | Potato Puree
Grilled Asparagus | deep blu Steak Sauce
58

Executive Chef Cecil Rodriguez

Restaurant Manager Ruben Figueroa