

SALADS

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| ★ DEEP BLU CAESAR | \$14 |
| aged parmesan, white anchovy, shaved croutons, house made caesar dressing | |
| ARTISAN GREENS | \$15 |
| pomegranate, watermelon radish, toasted almonds, marinated goat cheese, poppy seed vinaigrette | |
| CRANBERRY & BURRATA | \$18 |
| tender greens, burrata, honey walnuts, cranberry chutney, blood orange vinaigrette | |



CLASSICS

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|---|------|--|------|
| ★ BLU CRAB CRUSTED GROUPEUR | \$60 | ★ SURF & TURF | \$52 |
| sauce béarnaise, asparagus confit marble potatoes | | 10 oz NY strip, grilled jumbo 8/12 shrimp, marble potatoes, asparagus, drawn butter, béarnaise | |
| ★ LOBSTER RAVIOLI | \$40 | ★ BLU CRAB MAC & CHEESE | \$24 |
| sherry cream, mushrooms, chervil, almond crumb, lemon zest | | lump crab, muenster, smoked gouda | |



MAINS

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|---|------|---|------|
| GRILLED WILD MUSHROOMS | \$38 | SHORT RIB PAPPARDELLE | \$34 |
| alabama white bbq sauce, pickled mushrooms, crushed potatoes, broccolini | | 10-hour braised, tomato sugo, parmesan cheese, bread crumbs | |
| PAN SEARED SALMON* | \$36 | STEAK FRITES* | \$46 |
| marble potatoes, broccolini, green goddess cream sauce, lemon oil | | grilled NY strip, garlic aioli, smoked ketchup, house-made thick cut fries | |
| ROASTED HALF CHICKEN | \$30 | GRILLED SWORDFISH | \$36 |
| broccolini, root vegetable hash, sage jus | | yucca fries, seasonal vegetable, chimichurri | |



SHAREABLES

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|----------------------------------|-----|
| FRIED YUCCA & GARLIC AIOLI | \$8 |
| GRILLED ASPARAGUS & BÉARNAISE | \$8 |
| CHARRED BROCCOLINI | \$8 |
| lemon aioli | |
| MARBLE POTATOES | \$8 |
| HOUSEMADE THICK CUT FRENCH FRIES | \$8 |
| smoked ketchup | |

Executive Chef: Cecil Rodriguez

www.deepbluorlando.com

*Raw & undercooked food may be hazardous to your health. Please inform your server of any dietary restrictions.


Prices exclusive of Florida State sales tax & gratuity. An 18% service charge will be automatically added to all restaurant checks..

APPETIZERS

CLAM CHOWDER \$12
crostini, paprika oil

★ DEEP BLU CRAB CAKE \$28
lemon aioli, heirloom tomato,
pea tendril, grilled lemon

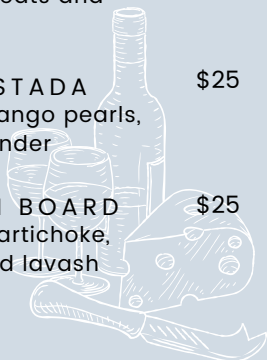
CHILI BUTTER MUSSELS \$26
white wine chili butter,
sourdough bread

 SHRIMP COCKTAIL \$25
house cocktail sauce, grilled
lemon

CHARCUTERIE BOARD \$26
chef's selection of meats and
cheeses

SPICY TUNA TOSTADA \$25
avocado mousse, mango pearls,
pickled onions, coriander

MEDITERRANEAN BOARD \$25
hummus, spinach & artichoke,
whipped feta, toasted lavash
flatbread



KIDS MENU (AGES 12 AND UNDER)

Kids' Entrees served with French Fries or Fruit Cup

HOT DOG \$11

CHEESEBURGER \$13

FISH DIPPERS \$12

MACARONI & CHEESE \$11

CHICKEN TENDERS \$12

GRILLED SHRIMP \$14



★ Signature  Gluten-Free  Vegetarian

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SUSHI

CALIFORNIA ROLL* \$19
crab | cucumber | avocado | tobiko | sesame seed

SPICY TUNA ROLL*  \$17
ahi tuna | kimchi sauce | chili sesame oil | cucumber |
green onion | sesame seed

SWAMP NUGGET ROLL \$18
inside: local alligator deep fried Japanese style
outside: eel sauce | sweet chipotle sauce | sesame
seed

SHRIMP TEMPURA ROLL \$18
shrimp tempura | sweet gourd | sesame seed |
scallion

PHILLY ROLL*  \$16
salmon | cream cheese | cucumber | sesame seed

BONNET CREEK ROLL* \$18
inside: grilled eel | avocado
outside: tobiko | sesame seed | eel sauce

CRUNCHY TUNA ROLL* \$18
inside: tuna | avocado | cucumber
outside: tempura crunch | sesame seed | spicy mayo |
eel sauce


COCONUT SHRIMP ROLL \$18
shrimp tempura | cream cheese | roasted coconut |
sweet chipotle sauce | sesame seed

RAJUN CAJUN ROLL \$18
crawfish tail meat | spicy aioli | lemon juice | blend of
cajun seasoning and citrus pepper seasoning |
sesame seed | tempura crunch | eel sauce

SPICY SALMON ROLL*  \$16
salmon | cucumber | sriracha | citrus pepper
seasoning | sesame seed

GRAND SHRIMP ROLL (6PCS) \$18
shrimp tempura | cucumber | avocado | cream
cheese

DYNAMITE ROLL*  \$20
tuna | yellowtail | salmon | wasabi-aioli | sesame seed

CILANTRO SPICY YELLOWTAIL*  \$20
inside: hamachi | cream cheese | cucumber | sriracha
outside: micro cilantro | citrus pepper seasoning |
sesame seed

VEGGIE ROLL \$14
avocado | asparagus | cucumber | sweet gourd |
sesame seed

SASHIMI & NIGIRI

available upon request. availability changes daily.

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