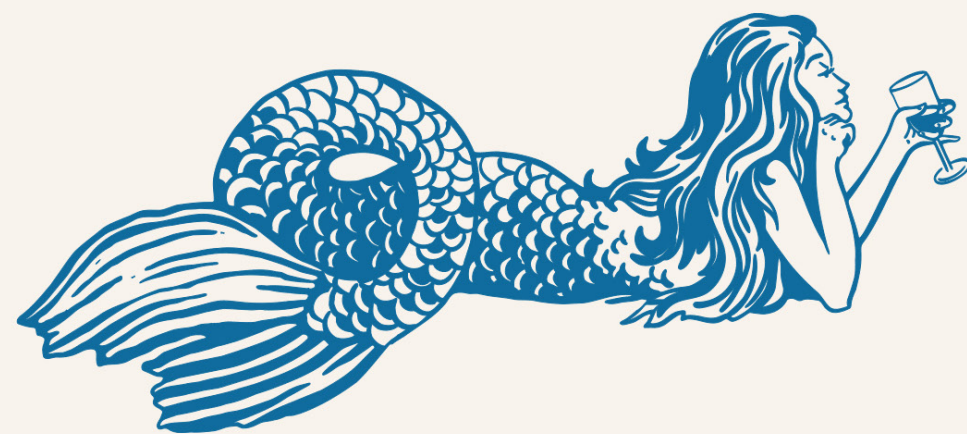




BLU POINTE

PRIME MEAT & SEAFOOD

NY





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date _____

name _____

email _____

thoughts / comments _____

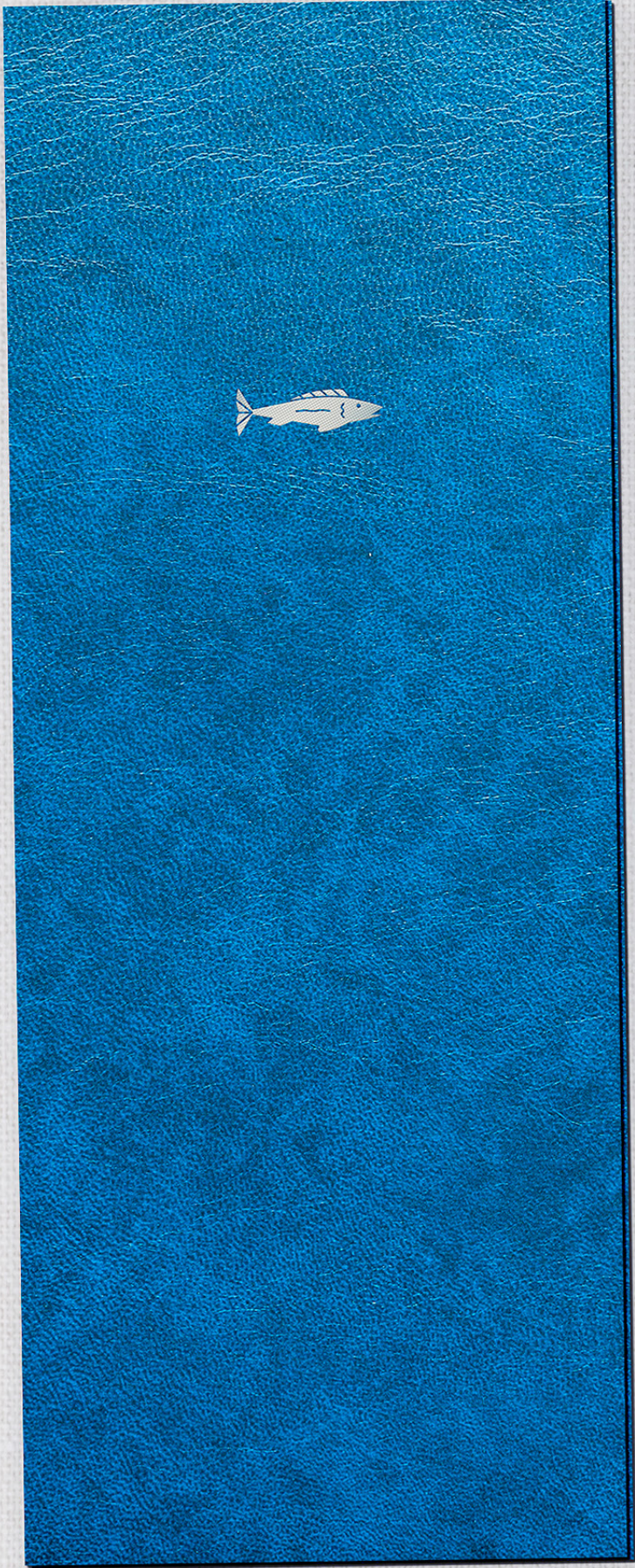
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PRIME DINING
ON THE
Hudson River
WITH
BREATH-TAKING
VIEWS







APPETIZERS

- 21 CALAMARI
flash fried, cherry peppers, spicy aioli, san marzano sauce
- 13 FRENCH ONION SOUP
gruyère crostini
- ROASTED WINTER SQUASH
19 hv goat cheese, pomegranate, pecans, rocket, maple cider vinaigrette
- 22 STEAMED PEI MUSSELS
spanish chorizo, shallots, roasted garlic cream, grilled ciabatta
- 39 KING CRAB TEMPURA
miso napa slaw, sriracha aioli, ponzu
- 36 "ANGRY" LOBSTER LOLLIPOPS
maine lobster tail, garlic chili crunch butter, citrus
- 32 MARYLAND CRAB CAKE
chesapeake bay spices, napa slaw, lemon-garlic aioli
- OYSTER BARBACOA
19 open fire grilled blue points, cowboy butter, pecorino bread crumb
- PIGS ON A WIRE
19 hickory slab bacon, bourbon barrel-aged maple glaze, rosemary "smoke"
- 22 POPCORN SHRIMP
sweet & spicy thai chili, napa slaw, cilantro

USDA PRIME BEEF

NEW YORK STRIP 12 OZ
49

RIBEYE 16OZ
59

SIRLOIN
36

CERTIFIED BLACK ANGUS

FILET MIGNON 8OZ
49

TOMAHAWK 55OZ
149 for two

BONE-IN KANSAS CITY STRIP 18OZ
55

ENHANCEMENTS

- bp steak sauce 5
- 5oz south african lobster tail 30
- italian long hot peppers 15
- bordelaise 5
- cognac peppercorn 5
- horseradish cream 5

of the Sea

- 79 ALASKAN KING CRAB LEGS
crispy yukon gold potatoes, grilled asparagus, garlic-herb butter
- 41 BLACKENED SWORDFISH
oven roasted tomatoes, cauliflower hash, spinach, lemon
- 34 SOLE FRANCESE
battered fillet of sole, lemon-white wine butter sauce, capellini
- SEARED SCALLOPS
44 whipped parsnip puree, roasted mushrooms, black truffle vinaigrette
- HIDDENFJORD SALMON
39 crab fried rice, sesame spinach, sweet & spicy gogujang, pickled cucumber
- 39 WHOLE GRILLED BRONZINO
charred lemon vinaigrette, haricot verts & crispy potatoes
- 79 SOUTH AFRICAN LOBSTER TAILS
crushed yukon gold potato, spinach, garlic-herb butter
- SQUID INK PASTA
39 squid ink spaghetti, seared shrimp, caramelized fennel, calabrian chili, blistered grape tomatoes
- LOBSTER MAC AND CHEESE
48 imported gobetti pasta, fresh picked whole maine lobster, creamy fontina cheese sauce, buttery ciabatta crumbs

of Land

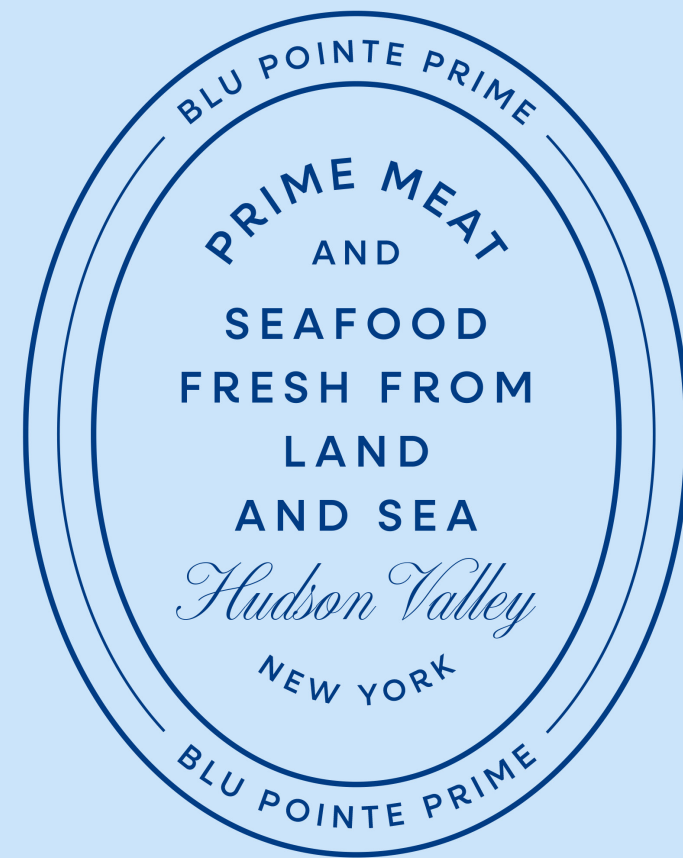
RAW BAR

- 38 WHOLE MAINE LOBSTER COCKTAIL
bloody mary sauce, lemon-thyme aioli
- half dozen / 10
dozen / 13 LITTLENECK CLAMS ON THE HALF-SHELL
riesling mignonette, bloody mary sauce
- 38 COLOSSAL CRAB COCKTAIL
lump crab meat, bloody mary cocktail sauce, lemon-thyme aioli
- 30 COLOSSAL SHRIMP COCKTAIL
horseradish, bloody mary sauce
- blue point / 3
kumamoto / 5 OYSTERS ON THE HALF-SHELL
riesling mignonette, bloody mary sauce

SHELLFISH PLATTERS

- 55 HUDSON
4 colossal shrimp, 4 littleneck clams, 4 blue point oysters
- 149 TOWER OF SHELLS
1 whole maine lobster, 4 colossal shrimp, 8 littleneck clams, 8 blue point oysters, marinated mussels
- 225 SIGNATURE TOWER
colossal crab cocktail, 1 whole maine lobster, 8 colossal shrimp, dozen blue point oysters, dozen littleneck clams, marinated mussels, tuna tartare

heirloom carrots 12 & butter 12
mac & cheese 14



THANK YOU

Come Again

BLU POINTE PRIME