

Appetizers

Ahi Tuna Poke

Sesame Soy Ginger Ponzu | Guacamole | Fried Wonton Chips -16

Crispy Pork Belly

Fried Pork Belly Pieces | Cheddar Salt | Chipotle Aioli -15

Just the Tips

Filet Tips | Cabernet | Rosemary | Onions | Jalapeños | Artisan Cheese | Toast Points -15

Shrimp Cocktail

Horseradish Cocktail | Sesame Soy Aioli -18

Dive Into The Blu

Seared Scallops | Coastal Citrus Slaw | Chipotle Aioli | Crispy Tobacco Onions -18

The Goat

Panko Herb Fried Goat Cheese | Purée of Strawberry Preserves | Spiced Pecans | Fried Basil | Toast Points -12

Seafood Tower

Featuring Chef's Seafood Selection | Available Friday & Saturday, Selection Subject to Supply, Limited Quantities
Half Tower Option Available

Salads & Soup

Chef's Soup Selection

Cup of Signature House Soup -9

Pear & Blue Cheese Salad

Arcadian Lettuce | Brown Sugar Blackened Pears | Blue Cheese | Sun-dried Tomatoes | Toasted Pecan Vinaigrette -10

Caesar Salad

Romaine | Shaved Grana Padano | Fried Capers | House Garlic & Sage Croutons | Classic Caesar Dressing -9

Spinach Salad

Baby Spinach | Blueberries | Strawberries | Goat Cheese | Eggs | Applewood Bacon | Red Onions | Heirloom Tomatoes | Spiced Pecans | Sherry Vinaigrette with Truffle -13

850 Salad

Arcadian Lettuce | Heirloom Tomatoes | Castelvetrano Olives | Swiss Cheese | Shaved Grana Padano | Cured Ham -13

20% gratuity added for parties of 6 guests or more.

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Entrées

Blu Halo Chop

Bone-In Pork Chop | Blueberry Chutney | Goat Cheese | Smashed Potatoes -30

Bowden Burger

Ground Wagyu | Ciabatta | Applewood Smoked Bacon | Shredded Romaine | Tomato | Cheddar | Bacon Tomato Jam | Truffle Fries -17

Pasta Ramona

Prosciutto | Corn | Baby Tomatoes | Arbol-Cheddar Sauce -18
Chicken -23 | Shrimp -25 | Scallops -27

Triple "P" Chicken

Panko | Parmesan | Poblano | Applewood Bacon | Smashed Potatoes | Arcadian Lettuce | Lime Vinaigrette | Chevre -23

Lamb Chops

Polenta | Tabasco Berry Coulis -40

Grouper

Southern: Bumpy Road Grits | Collard Greens | Tobacco Onions
Western: Olives | Capers | Sun-dried Tomatoes | Red Onion | Orange Vinaigrette | Avocado/Jalapeño Crema -29

Steaks

Filet

Filet of Angus Beef Tenderloin -Market Price
Choice of Smashed Potatoes or Broccoli

Ribeye

Boneless Angus Ribeye - Market Price
Choice of Smashed Potatoes or Broccoli

Toppings

Scallops -10 | Jumbo Shrimp -10 | Bearnaise -3 | Roasted Garlic -3 | Smoked Blue Cheese -4 | Coffee Rub -2

To Share

Grilled Cream Corn

Charred Sweet Corn | Cream | Blistered Bell Peppers | Bacon | Chipotle Peppers -9

Lobster Mac

Seashell Pasta | Lobster | Truffle | Bacon | Parmesan Panko Crust -16

Smashed Potatoes

Russet Potatoes | Roasted Garlic | Parmesan -7

Brussels Sprouts

Garlic | Chorizo | Blue Cheese -9

Truffle Fries

Parmesan | Herbs | Truffle Oil -5

Mushrooms

Garlic | Butter | Rosemary -7

Broccoli

Lemon | Parmesan | Garlic -7

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.