

# APPETIZERS

## Just the Tips

Filet Tips | Red Wine | Rosemary | Onions | Jalapeños  
Artisan Cheese | Toast Points -20

## The Goat

Panko Herb Goat Cheese | Purée of Strawberry  
Preserves | Spiced Pecans | Fried Basil | Toast Points -15

## Ahi Tuna Poke

Sesame Soy Ginger Ponzu | Guacamole | Wonton  
Chips -20

## Dive Into the Blu

Seared Scallops | Elote Sauce | Lime Crema  
Crispy Tobacco Onions -Market Price

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## Seafood Tower

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

Half Tower Option Available

-market price

Add Caviar

Diced Egg, Shallots, Creme Fraiche,

-market price

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# SOUP & SALAD

## Chef's Soup Selection

Cup of Signature House Soup -9

## Shrimp & Lentil Salad

Shallots | Bell Peppers | Avocado | Cilantro | Mint  
Chili Lime Vinaigrette -23

## Caesar Salad

Romaine | Grana Padano | Fried Capers | House Garlic  
& Sage Croutons | Classic Caesar Dressing -12

## Spinach Salad

Baby Spinach | Blueberries | Strawberries | Goat Cheese  
Eggs | Applewood Bacon | Red Onions | Heirloom  
Tomatoes | Spiced Pecans | Sherry-Truffle Vinaigrette -16

## 850 Salad

Arcadian Lettuce | Heirloom Tomatoes | Queen  
Olives | Swiss Cheese | Grana Padano | Ham -17

## Wedge Salad

Romaine | Pancetta | Baby Tomatoes Peppadews |  
Carrots | Red Onions | Blue Cheese Crumbles | Blue  
Cheese Dressing -15

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Our food is made to order. Please take this time to enjoy your company.

20% gratuity added for reservations/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.

# ENTREES

## Blu Halo Chop

Double Bone-In Pork Chop | Blueberry Chutney  
Goat Cheese | Smashed Reds -38

## Triple "P" Chicken

Panko | Parmesan | Poblano | Applewood Bacon  
Smashed Reds | Arcadian Lettuce | Lime Vinaigrette |  
Goat Cheese -30

## Chilean Sea Bass

Spinach | Cilantro Chimichurri | Peppadew Crema -45

## Southern Grouper

Blackened Grouper | Bradley's Grits | Collard Greens  
Tobacco Onions -36

## Lamb Chops

Baby Red Potatoes | Asparagus | Tomatoes | Brie  
Bacon Fig Aioli -45

## Sunny Summer Salmon

Trottole Pasta | Spinach | Artichokes | Sun-dried  
Tomatoes | Tarragon-Dijon Cream -35

## Baby Back Ribs

Apple-Whiskey BBQ Sauce | Chipotle Mac and  
Cheese -38

## Sesame Seared Tuna

Wakame | Soy Aioli | Wasabi Aioli -29

# STEAKS

>>Steak Temps<<

Blue = very red, cold center | Rare = red, cool center | Medium Rare = red, warm center | Medium = pink, hot center  
Medium Well = dull pink center | Well Done = not recommended

## Filet

Certified Angus Beef  
8oz Filet of Beef Tenderloin  
Served with Smashed Reds  
-55

## Ribeye

Certified Angus Beef  
14oz Boneless Ribeye  
Served with Smashed Reds  
-58

## Toppings

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

# TO SHARE

## Broccoli

Lemon | Parmesan | Garlic -8

## Smashed Reds

Red Potatoes | Roasted Garlic | Parmesan -8

## Truffle Fries

Parmesan | Herbs | Truffle Oil -6

## Mushrooms

Garlic | Butter | Rosemary -9

## Lobster Mac

Cavatappi Pasta | Lobster | Truffle | Bacon | Parmesan  
Panko Crust -18

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