

APPETIZERS

Just the Tips

Filet Tips | Cabernet | Rosemary | Onions | Jalapeños
Artisan Cheese | Toast Points -18

The Goat

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

Ahi Tuna Poke

Sesame Soy Ginger Ponzu | Guacamole | Fried
Wonton Chips -19

Dive Into the Blu

Seared Scallops | Coastal Citrus Slaw | Chipotle Aioli
Crispy Tobacco Onions -20

Shrimp Cocktail

Horseradish Cocktail | Sesame Soy Aioli -18

Charred Octopus

Chorizo | Potatoes | Corn | Thai Chili Sauce -25

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

SOUP & SALAD

Chef's Soup Selection

Cup of Signature House Soup -9

Caesar Salad

Romaine | Shaved 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 Vinaigrette with Truffle
-14

Wedge Salad

Iceberg Lettuce | Baby Tomatoes | Peppadews |
Carrots | Red Onions | Blue Cheese Crumbles | Blue
Cheese Dressing -15

850 Salad

Arcadian Lettuce | Heirloom Tomatoes | Castelvetrano
Olives | Swiss Cheese | Shaved Grana Padano | Cured
Ham -16

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

Bone-In Pork Chop | Blueberry Chutney | Goat Cheese | Smashed Potatoes -36

Triple "P" Chicken

Panko | Parmesan | Poblano | Applewood Bacon Smashed Potatoes | Arcadian Lettuce | Lime Vinaigrette | Chevre -30

Lamb Chops

Fingerling Potatoes | Rainbow Carrots | Fire Roasted Peppadews | Bacon Fig Aioli -40

Southern Grouper

Blackened Grouper | Bumpy Road Grits | Collard Greens | Tobacco Onions -34

Chilean Sea Bass

Sauteed Spinach | Cilantro Chimichurri | Peppadew Crema -43

Sesame Seared Tuna

Seaweed Salad | 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

Filet of Angus Beef Tenderloin
Choice of Smashed Potatoes or Broccoli
-52

Ribeye

Boneless Angus Ribeye
Choice of Smashed Potatoes or Broccoli
-55

Toppings

Scallops -10 | 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

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

Grilled Cream Corn

Charred Sweet Corn | Cream | Blistered Bell Peppers |
Bacon | Chipotle Peppers -10

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