



BLU

ON THE WATER



www.BLUonthewater.com

APPETIZERS

OYSTER ROCKEFELLER

(4) local oysters, sautéed spinach, caramelized onion, applewood bacon, breadcrumbs, asiago cheese, pepperoncini cream sauce | 15

CLAM CAKES

½ dozen - 7 | dozen - 12

CLAM CAKES & CHOWDER

New England or Manhattan clam chowder | 9
substitute lobster bisque +1

CRAB CAKES

arugula, chipotle aioli drizzle | 15

BACON WRAPPED SCALLOPS ^{GF}

with a sweet habanero sauce | 19

CALAMARI

arugula, cherry peppers, kalamata and green olives, shaved parmesan, side marinara | 12.5

CEVICHE

mussels, shrimp, calamari in a citrus mango salsa with cilantro | 14

MUSSELS FRITES P.E.I.

mussels, chorizo, garlic butter, shallots, chives, tarragon, topped with house cut fries, aioli drizzle | 15

BAKED STUFFED SHRIMP

(3) jumbo shrimp, house made seafood stuffing | 15

BRUSSEL SPROUTS

sour cream, bacon, chives | 11

CHICKEN TENDERS

served with your choice of sauce | 10

FRIED CHEESE PLANKS

mozzarella, parmesan, asiago, romana, fontina | 10

STEAMERS ^{GF} 2 lbs | market

ROASTED RED PEPPER HUMMUS

served over warm naan with fresh garden vegetables, olive oil drizzle | 12

ENTRÉES

SURF & TURF

8oz filet mignon topped with sautéed shrimp in a spicy mango salsa, yukon gold mashed, asparagus | 37

FILET MIGNON*

8oz filet, fingerling potatoes, cipollini onion, cherry tomato, radish, topped with local four-pepper goat cheese | 28

BAKED SEA SCALLOPS

sea scallops, white wine, garlic, bread crumbs, yukon gold mashed, local vegetables | 21

GRILLED SWORDFISH* ^{GF}

purple sour cream mashed, asparagus, lemon dill aioli | 23

ROASTED STATLER CHICKEN

fingerling potatoes, broccoli rabe, artichoke caper sauce | 18

BEER BATTERED FISH & CHIPS

battered with Narragansett Lager, fries, coleslaw, tartar | 15

BAKED STUFFED COD

seafood stuffing, topped with lobster cream sauce, yukon gold mashed, local vegetables | 17

LAZY LOBSTER CASSEROLE

shucked lobster meat, served en casserole with butter, white wine, cracker crumbs, with yukon gold mashed, local vegetables | market

HONEY ORANGE TERIYAKI SALMON

sweet carrots, white rice, black toasted sesame | 22

SEARED SEA SCALLOPS

Vermont cheddar risotto with asparagus and cauliflower, topped with (3) U10 sea scallops | 24

PENNE ALLA VODKA

grilled chicken breast, mildly spicy pink vodka sauce, shaved parmesan | 19
substitute jumbo shrimp +6

BAKED STUFFED LOBSTER

house made seafood stuffing, yukon gold mashed, local vegetables | market

RAW BAR

fresh off the boat daily

BUCK-A-SHUCK* ^{GF}

\$1 oysters & littlenecks
(3pm - 5pm Monday - Thursday) excludes holidays

CAPTAIN'S PLATTER* ^{GF}

20 local oysters, 10 jumbo shrimp, 10 littlenecks | 92

ADMIRAL'S PLATTER* ^{GF}

30 local oysters, 20 littlenecks, 15 jumbo shrimp, whole chilled lobster | market

JUMBO SHRIMP COCKTAIL ^{GF} 3.5 ea

LOCAL OYSTERS* ^{GF} 2.75 ea

POINT JUDITH LITTLENECKS* ^{GF}

1.75 ea

SALADS

ADD TO ANY SALAD:

Grilled Chicken +5 • Lobster Salad +16 • Sea Scallops +13
Jumbo Shrimp +10 • Salmon +13 • Seared Ahi Tuna +9

HOUSE SALAD ^{GF}

fresh greens, grape tomato, red onion, cucumber, egg, house vinaigrette | 9

CHICKEN CAESAR

grilled chicken breast, romaine, croutons, shaved parmesan | 14

BERRY TUNA

seared tuna, arugula, red onion, grape tomato, blueberries, blackberries, strawberries, berry compote, walnuts, lemon lime vinaigrette | 18

FILET ARUGULA

8oz sliced filet, arugula, grape tomato, shallots, honey apple vinaigrette | 26

SALMON CITRUS

fresh broccoli slaw, pineapple, blood orange, honey apple vinaigrette | 21

CHOPPED GREEK

chopped romaine, kalamata and green olives, grape tomato, feta, greek dressing, grilled telera | 12

CAPRESE ^{GF}

vine-ripe tomato, fresh mozzarella, basil, kalamata olives, balsamic glaze | 10

SEARED SCALLOP ^{GF}

sea scallops, fresh greens, diced apple, fresh garden vegetables, poppy seed dressing | 17

LOBSTER

cold claw-knuckle lobster meat, lightly dressed with mayo, fresh greens, grape tomato, red onion, cucumber, candied pecan, sliced apple, house vinaigrette | 24

CHOWDERS

MANHATTAN CLAM CHOWDER 7.5

NEW ENGLAND CLAM CHOWDER ^{GF} 7.5

LOBSTER BISQUE 8.5

SIDES

HOUSE CUT FRIES 4

SWEET POTATO FRIES 6

YUKON GOLD MASHED 4

COLESLAW 4

LOCAL VEGETABLE MEDLEY ^{GF} 4

ONION RINGS 6

ASPARAGUS 6

SOUR CREAM BACON BRUSSEL SPROUTS 6

BURGERS & SANDWICHES

Served with house cut fries

Substitute: sour cream bacon brussel sprouts +2
onion rings +2 | sweet potato fries +2

AHI TUNA STEAK*

6oz seared tuna, cucumber wasabi slaw, on multigrain | 15

TURKEY BURGER

guacamole, lettuce, tomato, onion, served on multigrain | 12

BBQ BACON BURGER*

½ lb Certified Angus Beef, aged cheddar, onion rings, lettuce, tomato, served on warm brioche | 12

BLU BURGER*

½ lb Certified Angus Beef, bleu cheese crumbles, lettuce, tomato, onion, served on warm brioche | 12

CONNECTICUT LOBSTER ROLL

claw-knuckle lobster meet sautéed in butter & served warm on a grilled top split brioche roll | 26

NEW ENGLAND LOBSTER ROLL

cold claw-knuckle lobster meat, lightly dressed with mayo, served over mixed greens in a grilled top split brioche roll | 24

BAJA FISH TACOS

(ALSO AVAILABLE AS CHICKEN TACOS)
grilled seasoned reef snapper, guacamole, chipotle slaw, topped with mango salsa & sriracha on grilled white flour tortillas with aged cheddar | 15
add a third taco +6

CAJUN SHRIMP TACOS

grilled cajun shrimp, fresh pico de gallo, bell pepper, diced apple, on grilled white flour tortillas | 16
add a third taco +6

POKE TUNA TACOS

lightly seared poké tuna, honey orange teriyaki, sautéed cabbage, black toasted sesame, on grilled white flour tortillas | 15
add a third taco +6

VEGGIE TACOS

grilled local vegetables, honey ginger sauce, black toasted sesame, on grilled white flour tortillas | 12
add a third taco +5

CARIBBEAN JERK CHICKEN

aged cheddar, mixed greens, roasted pepper, hummus, served on warm naan | 12

BLACK BEAN VEGGIE BURGER

lettuce, tomato, onion, guacamole, on multigrain | 12

BUFFALO CHICKEN WRAP

breaded chicken, lettuce, tomato, bacon, bleu cheese dressing, tomato basil wrap | 11

^{GF} GLUTEN-FRIENDLY *please notify your server if you have gluten intolerance*
GLUTEN-FREE BREAD OR PASTA AVAILABLE UPON REQUEST +2
VEGAN CHICKEN AVAILABLE UPON REQUEST +3

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE