



**menu**

### **appetizers and salads**

bluezoo's new england style clam chowder.....light and brothy with salt cured bacon, house-made oyster crackers 8

hearts of romaine.....brioche crouton, "acg" emulsion, crunchy elephant garlic chips 11

roasted beet salad.....mixed salad greens, goat cheese fondue, three-way walnut 11

"Olive's" classico flatbread.....roasted tomato sauce, fresh mozzarella, torn basil 11

teppan seared jumbo sea scallops.....braised beef short rib, silky cauliflower puree 14

yellowfin tuna tartare.....from the "Olive's" table, twisted cucumber salad, crispy rock shrimp, orange glaze, scallion cream 13

garlic roasted jumbo shrimp.....creamy polenta, fennel butter 14

veal sweetbreads....root vegetable puree, fall mushroom, truffle jus 15

### **shellfish**

selection platter of maine lobster tail, oysters, clams, jumbo shrimp, day's ceviche, tuna cruda .....dipping sauces 49

chilled maine lobster tail.....french cocktail sauce, mango salsa 21

chilled poached jumbo shrimp.....avocado puree, bloody mary sauce, fennel salt 15

### **blue raw bar**

littleneck clams "per piece" 1.5

daily harvest oysters "per piece" 2.75

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. we are happy to discuss with you and attempt to accommodate any dietary or special needs diets. prices exclusive of tax and gratuity; for parties of 6 and more an 18% gratuity will be added.

### **simply fish.....32**

our daily selection of finest fresh fish selected from coastal waters around the world, simply grilled on our teppanyaki grill, served with your selection of sauce below.....

.....warm crabmeat, dijon mustard, chives

..... red curry coconut

.....carrot harisssa

sauce supplements

add lobster 5

### **berbere spiced swordfish**

.....farro risotto, seasonal organic vegetable, mascarpone sheet, braised fennel 32

### **chef pasta**

.....featured pasta of the day using fresh seasonal ingredients market price

### **miso glazed chilean sea bass**

.....warm sesame spinach, pea tendril salad 35

### **this evening's dancing fish**

.....smoked paprika rub, fingerling chorizo hash, green olive, orange, saffron market price

### **bacon wrapped tuna**

.....herb silky potato, garlic spinach, mushroom vinaigrette 29

### **king salmon block**

.....macaire potato, bacon clam ragoût, tomato butter, almond haricot vert 29

### **cast iron half chicken**

.....'panzanella' bread pudding, melted tomato, parmesan 27

### **snake river farms pork loin**

.....brined n' braised shoulder ragoût, charred sweet corn, fennel, baby zucchini 29

### **flame grilled tenderloin of beef filet**

.....horseradish fingerling potatoes, charred frisée salad, balsamic veal jus 38

### **surf and turf**

.....char grilled kobe ny strip, butter poached lobster, au gratin potato, truffled asparagus, celery root 60

### **two-pound maine "cantonese lobster"**

.....fried and tossed in sticky soy glaze 60

### **side dishes**

lobster broccoli stuffed cheddar potato 9

shake & bake fries.....grated parmesan, crushed garlic 7

tempura haricot vert.....truffle aioli 8

crab croquettes.....old bay remoulade 11

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## bluezoo desserts

warm chocolate cake with liquid ganache center.....  
maracaibo chocolate cream pudding, peanut ice cream 13

raspberry chocolate napoleon, litchi mousse and manjari chocolate cream.....  
raspberry litchi sorbet 13

milk chocolate and exotic caramel cake.....  
mango sauce and caramel sorbet 13

mai tai banana cream tart.....  
roasted pineapple and dark rum flambéed exotic fruit sorbet 14

zweet burger, berry compote and citrus cream filled lemon cake.....  
berry orange zest sorbet and beignet 14

8.4.08

## kids dinner menu

### grilled beef tenderloin 16

.....steamed vegetable, choice of fries or mashed potato

### chargrilled breast of chicken 12

.....steamed vegetable, choice of fries or mashed potato

### crisp fried fish fillets 12

.....steamed vegetable, choice of fries or mashed potato

### spaghetti 10

.....butter or tomato sauce

### classic cheese pizza 10

### dessert

### trio of cookie sandwiches 7.5

.....peanut butter cookie, chocolate chip cookie, double chocolate cookie, vanilla and chocolate ice cream, caramel and chocolate sauces

4.9.08

kids 3 - 9

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