

Tapas Appetizers

Crispy Calamari Black-Eyed Pea Flour, Creole Mustard & Sweet Chili Sauce	10
*Seared Rare Ahi Tuna Pickled Vegetables, Bok Choy & Sesame Noodles	12
Crab & Shrimp Cake Creamy Grits, Andouille Jus	12
Vegetable Pad Thai Spring Rolls Citrus-Chili Sauce, Sriracha Peanuts, Herb Salad	7/14
Smoked Chicken Wings Celery & Chipotle Ranch (Asian BBQ Or Buffalo)	10
Smoked Chicken & Crawfish Spring Roll Kim Chi, Black Pepper Sauce	7/14
Sweet Garlic Shrimp Tomato, Roasted Garlic, White Wine, Grilled Crostini	13
Hot Crab Dip Lemon-Herb Crumb Topping, Toasted Baguette	10
Baked Brie Roasted Garlic, Cranberry Chutney, Apple Relish & Toasted Flat Bread	13
Fried Oysters "Rockefeller" Chorizo, Spinach, Tomato & Onion Confit, Garlic Aioli	11
Tofu Lettuce Wraps Hosin Sauce, Vegetables & Fried Rice Noodles	8
Bacon Chicken Bites Pickled Jalapeno, Tomato Relish & Romesco Sauce	8
*Moroccan Filet Tender Kabob Garbanzo Beans Salad, Hummus Sauce	10
Fried Brussels Sprouts Bacon, Red Onion Marmalade, Manchego Cheese, Burnt Lemon Vinaigrette	9

Salads & Soups

She Crab Soup	Cup 4.5	Bowl 7
Tomato Bisque	Cup 4.5	Bowl 7
Soup of the Day	Cup 4.5	Bowl 7
Bleu House Salad Cucumber, Tomato, Cheddar Cheese and Croutons		4.9
Classic Caesar Salad Garlic Croutons, Black Pepper Parmesan Dressing		7
Mixed Green Salad Poached Apples, Walnuts, Blue Cheese & Red Wine Vinaigrette		7.5
Iceberg Wedge Salad Blue Cheese Dressing, Apple Smoked Bacon, Preserved Tomatoes		7
Spinach Salad Tomatoes, Eggs, Red Onion, Bacon, Grain Mustard Vinaigrette & Goat Cheese		7.5
BLT Salad Heirloom Tomatoes, Apple wood Bacon, Romaine, Mozzarella and Basil Vinaigrette		8

Additional Dressings: Soy-Ginger Vinaigrette, Honey Mustard, Bleu Cheese, Ranch, Thousand Island & Red Wine Vinaigrette, Creamy Italian

Add On To Any Salad As Entree

Grilled Chicken Breast 6	*Grilled Salmon 9	Jumbo Shrimp 9
Crab & Shrimp Cakes 10	Lobster Tail 15	Fried Oysters 10

Sandwiches

Served with French Fries, Mashed Potatoes or Sautéed Vegetables

Crab & Shrimp Cake Sandwich Sweet Chili Mayonnaise, Cheddar Cheese, Lettuce & Tomato, Brioche bun	13
Salmon Patty "Burger" Herb Mayonnaise, Lettuce, Tomato, Swiss cheese & Brioche Bun	11
*Smoked Bacon & Pimento Cheese Burger Black Angus Burger on a Brioche Bun with Lettuce & Tomato	12
Chicken Club Grilled Chicken, Bacon, Arugula, Onion-Tomato Salad, Garlic Aioli, and Swiss on Brioche Bun	10

Pastas

Grilled Chicken Penne Pasta Spinach, Pimentos, Caramelized Onion, Parmesan	18
Seafood Fettuccini Shrimp, Scallops, Fresh Fish & Fresh Crab, Tomato, White Wine Broth	23
Cheese Ravioli with Squash, Fried Sage Brown Butter, Brussels sprouts & Shaved Parmesan	16
Chinese Flat Noodle Broccoli, Carrots, Peppers & Onions, Shitakes, Sweet Thai Basil Sauce	Tofu-15 Chicken-18 Shrimp & Scallops-22

Chef Entrees

Shrimp & Grits Andouille Sauce, Creamy Grits, Spinach & Cherry Tomatoes	22
Blackened Catfish Dirty Quinoa ,Collared Greens ,Crawfish Brown Butter Sauce	20
Seared Diver Sea Scallops Corn, Leek & Rock Shrimp Risotto, Truffle Vinaigrette	27
Goat Cheese Crusted Chicken Breast Nicoise Vegetables & Sweet Mustard Sauce	19
Fried Dill Pickle Marinated All Natural Half Chicken Gravy, Mashed potato , Collard Green	18
Grilled Mahi Mahi Coconut Rice ,Spinach, Red Curry ,Pineapple Salad	22
*Angus Filet Mignon Herb Mushroom Potato, Spinach, Bacon Onion Stew,White Balsamic Brown Butter	27
*Seared Atlantic Salmon Cauliflower, Cavatelli Pasta, Bacon, English Peas ,Sherry Raisin Vinaigrette	23
*Surf & Turf Grilled 8oz Angus Filet Mignon, 5oz Maine Lobster Tail, Whipped Potatoes, Asparagus	36
*Grilled NZ Rack of Lamb Curry Quinoa, Collared Green, Mint Jus	25
*Sesame Crusted Ahi Tuna Bok Choy, Carrot Confit, Shitakes & Soy Ginger Lime Vinaigrette	24
Red Wine Braised Angus Short Rib Celery Root Puree, Fall Vegetables & Natural Jus	26
Grilled Maple Leaf Duck Breast Kimchi Fried Rice, Baby Bok Choy ,Dried Cranberry ,Plum Sauce	26
Crumb Fried Seafood Flounder, Shrimp, Oysters, Crab & Shrimp Cake, French Fries, Southern Slaw	23
Spring Vegetable Tasting Roasted Cauliflower and Cavatelli,	17
Roasted Beets & Brussels Sprouts, Asian Vegetable Sauté, Tofu Madeira	

Steakhouse Cuts

Served a choice of Two sides or House Salad and One Side & Sauce
 Add On: Crab Cake \$5; Oscar \$6; Shrimp \$8; Lobster Tail \$14

Herb Roasted Chicken Breast	19
Two Maine Lobster Tails 10oz	31
Seared Jumbo Shrimp 8oz	22
*Grilled Angus Filet Mignon 8oz	27
Lump Crab & Shrimp Cakes 8oz	20
*Blue Cheese Crusted Angus Sirloin 12oz	24
*Angus Rib-Eye 12oz	26
*Angus Flat Iron 10oz	22

Sides (extra side \$4)

Sauces (extra sauce \$.50)

Andouille Jus
 Sweet Mustard Sauce
 White Balsamic Brown Butter
 Horseradish Crème
 *Béarnaise
 Lemon Wine Butter

Sautéed Broccoli

Roasted Brussels Sprouts & Beets
 Hand Breaded Fried Okra
 Sautéed Spinach (Add \$ 1)
 Sautéed Asparagus (Add \$ 1)
 Sweet Potato Puree
 Collard Green
 Yukon Mashed Potatoes
 French Fries(Pomme Frites add \$1)

20% gratuity added to parties of 8 or more

Jon Rumery– Executive Chef

Freddy Lee- owner

Gerald Warden – Sous Chef

RARE: Cool, red center **MEDIUM RARE:** Warm red center, with a hint of pink **MEDIUM:** Warm pink center
MEDIUM-WELL: Some pink in center **WELL:** No Pink, cooked all the way through

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

!!! IF YOU HAVE ANY FOOD ALLERGY PLEASE INFORM YOUR SERVER !!!