

Bleu Brunch Menu

Bleu Plate

Three eggs any style, bacon, fruit, hash browns & toast 9.5

Eggs Benedict

Classic style with hash browns 9.5

Belgian Waffle

Fresh whipped butter, fresh strawberries, Vermont maple syrup 7

Steak & Eggs

8oz CAB Sirloin, sunny side-up eggs & hash browns 15

Norwegian Egg Sandwich

Smoked salmon, fried egg, cheddar, crème Fraiche & Arugula 10

Mexican Omelet

Chorizo, tomatoes, onions, cilantro, cheddar, hash browns 9

Egg White Vegetable Omelet

Zucchini, yellow squash, tomatoes, mushrooms, chives & topped with goat cheese 9

Ham & Cheese Omelet

Maple cured ham, cheddar cheese, hash browns 9

Cinnamon Roll French Toast

Candied walnuts, honey mascarpone cheese & fresh strawberries 8

Banana Foster Pancakes

Caramelized Banana, Grand Marnier 10

Crab Cakes Benedict

Poached eggs, maple ham, hollandaise & hash browns 12

Sides

Bacon 5 Mixed Fruit 4 Hash Browns 4 Grits 4

Muffin Basket 5

Brunch Drinks

Bloody Mary 4

Mimosa 4

Fresh Orange Juice 3

Tapas Appetizers

Crispy Calamari Black-Eyed Pea Flour, Creole Mustard & Sweet Thai Chili Sauce 10

Seared Tuna Sesame noodles, Pickled Onions-Ginger-Shitakes, Citrus Ponzu 10

Fried Oysters “Rockefeller” Chorizo, Spinach, Tomato & Onion Confit, Garlic Aioli 10

Crab & Shrimp Cake Creamy Grits, Andouille Jus 11

Vegetable Pad Thai Spring Rolls Citrus-Chili Sauce, Sriracha Peanuts, Herb Salad 6/12

Smoked Chicken & Crawfish Spring Roll Kimchi, Black Pepper Sauce 6/12

Sautéed Shrimp Asparagus, Oyster Mushroom & Bacon Salad, Fig Balsamic 10

Hot Crab Dip Lemon-Herb Crumb Topping, Toasted Baguette 10

Trio of Dips Tomato & Leek, Goat Cheese, Hummus 8

Baked Brie Cranberry Chutney, Spice Apple, Roasted Garlic, Flat Bread 12

Salads & Soups

She Crab Soup Cup 4.5 Bowl 7

Soup of the Day Cup 4.5 Bowl 7

Winter Squash Soup Cup 4.5 Bowl 7

Bleu House Salad Cucumber, Tomato, Cheddar Cheese and Croutons

Traditional Caesar Salad Garlic Croutons, Black Pepper Parmesan Dressing

Mixed Green Salad Poached Apples, Walnuts, Blue Cheese & Red Wine Vinaigrette

Iceberg Wedge Salad Blue Cheese Dressing, Apple Smoked Bacon, Preserved Tomatoes

Spinach Salad Tomatoes, Eggs, Red Onion, Bacon, Grain Mustard Vinaigrette, Goat Cheese & Pears

BLT Salad Heirloom Tomatoes, Apple wood Bacon, Romaine, Mozzarella and Basil Vinaigrette

Arugula Salad Goat Cheese, Tomato Fondue, Fresh Apples, Roasted Garlic Lemon Vinaigrette

Price includes choice of above salads and choice of an option below

Blackened Filet Tips 13 Asian Spice Ahi Tuna 14 Grilled Jumbo Shrimp 10

Grilled Chicken Breast 9 Grilled Salmon 12 Seared Jumbo Scallops 14

Crab & Shrimp Cakes 12 Lobster Tail 16 Fried Oysters 12

Chicken Salad Fresh Fruit, Candied Walnuts, Mixed Greens & Lemon Olive Oil Dressing, Parmesan

Cobb Salad Smoked Turkey, Black Forest Ham, Olives, Blue Cheese, Fresh Apples, Bacon, Egg, Cherry
Tomatoes, Red Onion, Blue Cheese Dressing 8

Nicoise Salad Grilled Asparagus, Crispy Potatoes, Red Onion, Anchovies, Eggs, 8

Marinated Tomatoes, Olives & Dijon Vinaigrette

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

Pizzas

Pepperoni Pizza Pepperoni, Mozzarella, Marinara 9

Smoked BBQ Pork Pizza BBQ Pork, Red Onion, Cilantro, Tomato, Scallions 9

Three Cheese Pizza Fresh Mozzarella, Diced Mozzarella, Parmesan, Marinara 8

Bleu Plate Special \$8.50 with 2 sides and Texas Toast

Choice of One

Choice of Two

Bleu Meat Loaf & Gravy

Hickory Smoked BBQ

Fried Catfish or Flounder

Beer Battered Flounder

Fried Okra

Mashed Potatoes

Chips

Cream Corn

Coleslaw

Mash Sweet Potatoes

French Fries

Green Beans

Salmon Patty with Tartar Sauce

Grits

Bleu's Pick 2 Menu

Two Bleu Sandwich & Salad Choose Two Items from the Following Four Categories:

7.9

Salads: House Salad with Choice of Dressing, Caesar, or Mixed Green

½ Sandwich: BLT, BBQ Pork, Club, Chicken Salad, Reuben, Egg Salad

Soup: She Crab, SOD, Gazpacho

Quiche of the Day or Fresh Fruit

Bleu's Sandwiches (Choice of One Side)

(French Fries, Mashed Potatoes, Grits, Steamed Rice, Pasta Salad, Sautéed Vegetables, or Fried Okra)

Country Egg Salad Sandwich Sweet Relish, Lettuce, Tomato on Buttered Wheat Bread	7.9
BLT Applewood Bacon, Lettuce, Tomato and Herb Mayonnaise on Wheat Bread	8
BBQ Sandwich House Smoked Pork BBQ on Hearty White Bread with Cole Slaw	8
Reuben Sandwich Pastrami, Swiss Cheese, 1000 Island, Sauerkraut, on Toasted Rye Bread	8
Buffalo Chicken Wrap with Lettuce, Tomato, White Cheddar, & Ranch or Blue Cheese	8
Sautéed Vegetable Wrap Summer Vegetables, Steamed Rice & Citrus Chili Mayonnaise	8
BBQ Bacon Cheese Burger Cheddar Cheese, Cole Slaw, Onion Rings on Texas Toast	10
Angus Burger Choice of Cheese, Lettuce, Tomato, and Onion on a Kaiser Roll	9
Mushroom-Swiss-Bacon Burger Black Angus Burger on a Kaiser Roll with Ancho Chile Mayonnaise	10
Shaved Prime Rib Sandwich Bacon Onion Marmalade, Garlic Aioli and Blue Cheese on a Hoagie Roll	12
Bleu Club Ham, Turkey, Bacon, Arugula, Onion-Tomato Salad, Garlic Aioli, and Swiss on Hoagie Roll	9
Crab & Shrimp Cake Sandwich Sweet Chili Mayonnaise, Cheddar Cheese, Lettuce & Tomato, Kaiser Roll	12
Salmon Patty "Burger" Herb Mayonnaise, Lettuce, Tomato, Swiss Cheese & Kaiser Bun	9

Chicken Salad Sandwich Lettuce, Tomato, Raisins, Honey Wheat Bread 9

The "Fat Pig" Ham, Apple wood Bacon, Smoked Pork, Garlic Aioli & Swiss Cheese, Hoagie Roll 9

New England Lobster Rolls Poached Lobster Salad, Lettuce, Old Bay Lemon Mayonnaise 14

Bleu's Lunch Entrees

Add a House Salad to Any Entrée for \$3

All Entrees Come With Mashed Potatoes, and Sautéed Vegetables

(Except Shrimp & Grits, Stir Fry, Shrimp Curry & Pastas)

Surf & Turf 8oz Sirloin, Shrimp, Mashed Potatoes & Vegetables 17

Grilled Atlantic Salmon with Lemon Wine Butter 12

Lunch Sirloin with White Balsamic Brown Butter 15

Seared Sea Scallops with Lemon Wine Butter 12

Grilled Chicken Breast with Mustard Butter 9.5

Fried Chicken Breast with Gravy 9.5

Crab & Shrimp Cakes with Creole Mustard 12

Seared Tuna with Ponzu Sauce 12

Shrimp & Grits Creamy Grits, Spinach, Andouille Sauce 11

Shrimp Curry Peas, Tomatoes, Leeks, Potatoes and Steamed Jasmine Rice 11

Pasta Alfredo Creamy Alfredo with Penne & Broccoli Chicken -9 Shrimp-10

Shrimp & Cheese Tortellini Cajun Cream Sauce, Green Onions, Tomatoes, and Bacon 11

Szechuan or Thai Basil Stir Fry Fresh Vegetables & Steamed Jasmine Rice

Tofu-8

Chicken-9

Shrimp-10

Filet-10

John Tharp— Executive Chef Freddy Lee- Chef Frank Beal— Sous Chef

Tapas Appetizers

Crispy Calamari Black-Eyed Pea Flour, Creole Mustard	10
Seared Tuna Chinese Hot Mustard, Wasabi, Cucumber Red Onion& Peanut Salad	10
Fried Oysters “Rockefeller” Chorizo, Spinach, Tomato & Onion Confit, Garlic Aioli	10
Crab & Shrimp Cake Creamy Grits, Andouille Jus	11
Vegetable Pad Thai Spring Rolls Citrus-Chili Sauce, Sriracha Peanuts, Herb Salad	6/12
Smoked Chicken & Crawfish Spring Roll Kim chi, Black Pepper Sauce	6/12
Shrimp Tempura Sweet Thai Basil Sauce, Kim chi	10
Hot Crab Dip Lemon-Herb Crumb Topping, Toasted Baguette	10
Baked Brie Roasted Garlic, Cranberry Chutney, Apple Relish & Toasted Flat Bread	11
Seared Tofu Asian Vegetable Salad, Coconut-Peanut Sauce	8
Trio of Dips Preserved Tomato & Leek, Goat Cheese & Chive, Mint Pea & Avocado	8
Seared Sea Scallops Vegetable “Risotto” , Lemon Basil Sherry Vinaigrette	12
PEI Mussels Tomato, Leek & Garlic White Wine Broth or Tomato Pesto Butter	10
Salads & Soups	
She Crab Soup Cup 4.5 Bowl 7	
Gazpacho 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
Traditional Caesar Salad Garlic Croutons, Black Pepper Parmesan Dressing	6.9
Mixed Green Salad Poached Apples, Walnuts, Blue Cheese & Red Wine Vinaigrette	7.3
Iceberg Wedge Salad Blue Cheese Dressing, Apple Smoked Bacon, Preserved Tomatoes	6.9
Spinach Salad Tomatoes, Eggs, Red Onion, Bacon, Dijon Vinaigrette& Goat Cheese	7.3

Beefsteak Tomato Salad Fresh Mozzarella, Chiffonade Basil, Balsamic Vinaigrette 6

Arugula & Endive Salad Goat Cheese, Fresh Apple, Tomato Fondue & 8

Roasted Garlic Lemon Vinaigrette

Nicoise Salad Grilled Asparagus, Crispy Potatoes, Red Onion, Anchovies, Eggs, 8

Marinated Tomatoes, Olives & Dijon Vinaigrette

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

Add On To a Salad

Blackened Filet Tips 8 Miso-Glazed Ahi Tuna 8 Grilled Jumbo Shrimp 7

Grilled Chicken Breast 5 Grilled Salmon 8 Seared Jumbo Scallops 10

Crab Cakes 9

Lobster Tail 14

Fried Oysters 9

Sandwiches

Served with French Fries, Mashed Potatoes or Sautéed Vegetables

Mushroom-Swiss-Bacon Burger Black Angus Burger on a Kaiser Roll with Ancho Chile Mayonnaise 10

Shaved Prime Rib Sandwich Roasted Sweet Peppers, Garlic Aioli, and Swiss Cheese on a Hoagie 13

Bleu Club Ham, Turkey, Bacon, Arugula, Fennel-Onion-Tomato Salad, Garlic Aioli, and Swiss on Hoagie 9

Crab & Shrimp Cake Sliders Iceberg Lettuce, Tomatoes & Creole Mustard Remoulade 11

Salmon Patty Sliders Iceberg Lettuce, Tomatoes & Creole Mustard Remoulade 9

Pastas

Grilled Chicken Penne Pasta, Spinach, Olives, Sundried Tomatoes & Goat Cheese 17

Seafood Pappardelle Shrimp, Scallops, Mussels & Fresh Crab, Tomato, White Wine Broth 18

Carbonara Prosciutto, Bacon, Sweet Peas, with Angel Hair 16

Cheese Ravioli with Sherry Brown Butter, Garden Peas, Tomatoes, Carrots, Spinach 16

Chinese Flat Noodle Chinese BBQ Tofu, Bok Choy, Peas, Carrots, Celery, Green Tea-Citrus Glaze 15

Steakhouse Cuts Served with a House Salad, and Choice of One Side and One Sauce

Add On: Crab Cake \$5; Oscar \$6; Shrimp \$7; Lobster Tail \$10

Grilled Salmon 8oz 22

Grilled Pork Tenderloin 8oz 19

Grilled Chicken Breast 12oz 18

Two Lobster Tails 10oz 31

Grilled Jumbo Shrimp 8oz 19

Ahi Tuna 8oz 23

Grilled Filet Mignon 8oz 25

Lump Crab & Shrimp Cakes 8oz 20

Angus Sirloin 12oz 19

Angus Rib-Eye 12oz 23

Angus Prime Rib 8oz 20

12oz 24

16oz 27

Sauces (extra sauce \$.50)

Balsamic Port Sauce

Andouille Jus

Ponzu

White Balsamic Brown Butter

Champagne Mustard Vinaigrette

Horseradish Crème

Béarnaise

Lemon Wine Butter

Sides (extra side \$4)

Yukon Mashed Potatoes

Hand Breaded Fried Okra

French Fries

Sautéed Broccoli

Sautéed Green Beans

Sautéed Spinach

Sautéed Asparagus

Sweet Potato Puree

Baked Potato

Chef Entrees

Shrimp & Grits Andouille Sauce, Creamy Grits, Spinach & Cherry Tomatoes 19

Pan Blackened Catfish Smoked Andouille & Crawfish Shitake Pan Gravy, White Cheddar Grit Cake 20

Seared Diver Sea Scallops Corn, Leek & Rock Shrimp Risotto, Champagne Mustard Vinaigrette 25

Filet Mignon Caramelized Broccoli, Leek & Corn Hash, Bacon Onion Stew & White Balsamic Butter 25

Roasted Chicken Stuffed Sausage, Black-Eye Peas, Leeks, Tomatoes & Roasted Garlic Sherry Vinaigrette
18

Surf & Turf 8oz Grilled Filet Mignon, Lobster Tail, Whipped Potatoes, Asparagus 33

Grilled Pork Loin Wild Mushroom & Cheddar Grits, Collard Greens & Sage Pan Gravy 19

Grilled Hanger Steak Au Poivre Garlic Parmesan Frites & Spinach 20

Seared Rare Tuna Lemongrass Ginger Dumplings, Bok Choy, Spiced Onions & Ponzu 22

Pan Roasted Trout Lentils, Tomato, Leeks, Shrimp, Mussels & Tomato Pepper Basquaise 19

Braised Short Ribs Herb Potato Cake, Spring Vegetables & Truffle Madeira Vinaigrette 21

Grilled Duck Breast Mushroom Pot Stickers, Baby Bokchoy, Corn, Cranberries & Spiced Hoisin Sauce 23

Grilled Lamb Chops Minted Pea Spaetzle, Merguez, Beets, Sweet Carrots & Lamb Sauce 24

Grilled Atlantic Salmon Caramelized Onion, Potato “Gnocchi” Salad & Truffle Bacon Vinaigrette 22

Pepper Glazed Angus Rib-Eye Horseradish Potatoes & Garlic Spinach 23

Crumb Fried Seafood Flounder, Shrimp, Oysters, Crab & Shrimp Cake, French Fries & Southern Slaw 22

Spring Vegetable Tasting Chef’s Selection of Fresh Vegetables 14

20% gratuity added to parties of 8 or more

John Tharp— Executive Chef Freddy Lee- Chef Jon Rumery— Sous Chef

Drink Specials

Monday \$3 dollar margarita

Tuesday Half price wine by the glass

Wednesday Half price draft beer

Thursday Half price Specialty Martinis

Sunday \$4 bloody marry and
mimosa

7 days per week half price apps at the bar from 3-
6pm

Ask your Server for details