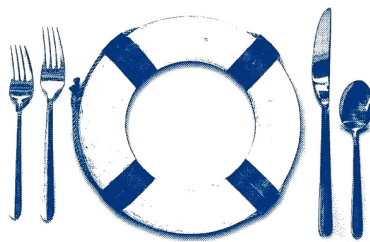


caféblue

CLASSIC SEAFOOD & OYSTER BAR





Oyster Bar

Oysters on the Half Shell*°

*Chef's daily selection of freshly shucked oysters
with classic cocktail sauce and green apple-jalapeño vinegar*

1/2 Dozen ~ Dozen ~ market price

Jumbo Shrimp Cocktail*

Chilled jumbo Gulf shrimp with classic cocktail sauce 16

Peel & Eat Shrimp*

Half-pound Cajun seasoned and chilled Gulf shrimp with classic cocktail sauce 14

Snow Crab Claws*

Chilled Atlantic snow crab claws with Tequila-lime Louis sauce ~ market price

Island Ceviche

Fresh fish marinated in lime juice and tossed with tropical fruit salsa 14

Seafood Sampler°

*Oysters on the half shell (4), jumbo Gulf cocktail shrimp (4),
Atlantic snow crab claws (2) and island ceviche ~ market price
~add Alaskan King Crab Legs (1/2 lb), chilled and split ~ market price*

Grand Seafood Tower°

*Oysters on the half shell (8), jumbo Gulf cocktail shrimp (8), Atlantic snow crab claws (4),
island ceviche and jumbo lump crab cocktail ~ market price
~add Alaskan King Crab Legs (1/2 lb), chilled and split ~ market price*

Hot Appetizers

Thai Style Mussels

*P.E.I. mussels, steamed in a sweet & spicy Thai coconut-curry broth,
served with grilled French bread 16*

Lump Blue Crab Cakes

Sautéed lump blue crab cakes, white wine mustard sauce and zesty coleslaw 15

Fried Calamari

Sesame and chile crusted with teriyaki dipping sauce 12

Jerk Chicken Quesadilla

Jerk chicken, green chiles and cheese, served with tropical fruit salsa and sour cream 9

Sesame Crusted Ahi Tuna°

Ahi tuna, seared rare & sliced, with seaweed salad and sweet & spicy Asian BBQ sauce 16

Fried Oysters

Sesame crusted, served over fresh ginger-lime slaw, topped with lemon aioli and scallions 13

Coconut Shrimp

Beer battered, sweet coconut crusted Gulf shrimp, with jalapeño-apricot marmalade 14

Oysters Rockefeller

Broiled with bacon-Pernod creamed spinach and lemon garlic bread crumbs ~ market price

Crispy Baby Back Ribs

*Glazed with sweet & spicy Asian BBQ sauce,
topped with scallions and toasted sesame seeds 12*

Alaskan King Crab Legs

*Half-pound split crab legs, broiled and topped with lemon garlic butter,
served with garlic parmesan bread ~ market price*

**Café Blue's custom flatware is available for purchase for \$38 per place setting,
or by the individual piece. Ask your server for details.**

***Gluten Friendly**

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Soups

New England Clam Chowder

Cup 5 Bowl 8

Classic French Onion Soup

Bowl 8

Bowl of Soup & House Salad 12

Bowl of Soup & 1/2 Cuban Sandwich 12

Side Salads

Blue Wedge

Iceberg wedge, topped with Maytag blue cheese, smoked bacon, cherry tomatoes, red onion, ranch dressing and Goldfish crackers 9

Classic Caesar Salad

Romaine lettuce, parmesan cheese and garlic croutons tossed in our Caesar dressing 7

Summer Salad*

Spring mix, feta cheese, red cabbage, carrots, candied pecans and dried cranberries, tossed in our apple cider vinaigrette 7

House Salad

Mixed greens, cherry tomatoes, cucumbers, red cabbage, carrots and garlic croutons 6

House-made Dressings:

Lemon-Thyme Vinaigrette, Ranch, Apple Cider Vinaigrette, Creamy Maytag Blue Cheese, Raspberry Vinaigrette, 1000 Island, Ginger-Lime Vinaigrette, Warm Bacon-Brown Sugar

Entree Salads

Brown Sugar Salmon Salad*

Brown sugar-ancho chile crusted Atlantic salmon, roasted on a cedar plank, over mixed greens, red cabbage, carrots, cucumbers, cherry tomatoes, fresh orange, toasted almonds and goat cheese, tossed in our raspberry vinaigrette 14

Sesame Crusted Ahi Tuna & Mango Salad°

Sashimi grade tuna, seared rare, sliced and drizzled with sweet & spicy Asian BBQ sauce, over mixed greens, red cabbage, carrots, cucumbers, mango, wasabi peas, sunflower seeds, and cherry tomatoes, tossed in our ginger-lime vinaigrette 16

Fried Shrimp Cobb Salad

Sesame crusted fried shrimp, over romaine lettuce, red onions, cherry tomatoes, smoked bacon, cucumbers, avocado and boiled egg, tossed in our 1000 Island dressing 13

Chicken Strawberry Salad*

Chilled pulled chicken, fresh strawberries, mixed greens, red cabbage, carrots, goat cheese, toasted almonds, cucumbers and cherry tomatoes, tossed in our raspberry vinaigrette and drizzled with a balsamic reduction 12

Asian Chopped Steak Salad°

Grilled beef tenderloin tips drizzled with sweet & spicy Asian BBQ sauce, over mixed greens, red cabbage, carrots, cucumbers, toasted peanuts, scallions, fresh red bell peppers, cherry tomatoes, edamame and crispy wonton strips, tossed in our ginger-lime vinaigrette 16

Crab Cake Caesar Salad

Sautéed lump blue crab cake, over romaine lettuce, parmesan cheese and garlic croutons, tossed in our Caesar dressing 15

Grilled Chicken Summer Salad*

Jerk marinated grilled chicken, over mixed greens, red cabbage, carrots, feta cheese, candied pecans and dried cranberries, tossed in our apple cider vinaigrette 13

Blackened Shrimp Spinach Salad

Blackened shrimp over fresh spinach, bacon, sliced mushrooms, boiled eggs, feta cheese, crispy onion strings and fresh blueberries with warm bacon-brown sugar dressing 15

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Burgers

Our burgers are freshly ground in-house
Served on a challah bun with hand-cut fries

Bacon & Brie Burger°

Smoked bacon, creamy brie, Louis sauce and crispy onion strings 14
~add fried oysters 7~

Black & Blue Burger°

Blackened and topped with Maytag blue cheese, sweet onion jam, smoked bacon, shredded lettuce and tomato 14

Uncle Troop's Classic Cheeseburger°

Cheddar cheese, shredded lettuce, tomato and sliced pickles 13

Sandwiches

Grilled Cuban Sandwich

Slow roasted pork and ham, Swiss cheese, chipotle mayo and pickle relish, baked then grilled, served with hand-cut fries 13

Blackened Ahi Tuna Sandwich°

Blackened ahi tuna, zesty coleslaw, tomato and sliced pickles on a challah bun, served with Cajun remoulade and hand-cut fries 15

Captain Pete's Jerk Chicken Sandwich

Jerk spiced grilled chicken breast topped with Monterey jack cheese, shredded lettuce and tropical fruit salsa on a challah bun, served with hand-cut fries 10

Dr Pepper "Fork & Knife" Steak Sandwich°

Dr Pepper tenderloin tips, zesty coleslaw, hand-cut fries and creamy horseradish sauce prepared on open-faced French bread, served with lemon-thyme mixed greens 16

Crab Cake & Avocado BLT

Sautéed lump blue crab cake, sliced avocado, smoked bacon, shredded lettuce and tomato on a challah bun, served with Cajun remoulade and hand-cut fries 15

Tacos

Served with mixed greens tossed in ginger-lime vinaigrette

Blackened Mahi-Mahi Tacos*

Two corn tortillas stuffed with blackened mahi-mahi, fresh spinach and tropical fruit salsa 13

Gulf Coast Fried Shrimp Tacos

Two corn tortillas stuffed with fried Gulf shrimp, zesty coleslaw and chipotle-lime sauce 13

Po-Boys

Topped with zesty coleslaw, tomato and pickle, served with Cajun remoulade and hand-cut fries

Fried Gulf Shrimp 12

Fried Gulf Oysters 14

The "Halfie" (Fried Oysters & Fried Shrimp) 13

Grilled Andouille Sausage & Fried Crawfish Tails 11



Happy Hour

~Monday All Day, Tuesday-Friday 3p-6p~
-Half-priced select Oysters on the Half Shell
and Peel & Eat Shrimp

-Half-priced frozen ritas, draft beer,

wines by the glass and signature cocktail pitchers



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Simply Grilled Market Fresh Fish*

Simply grilled fish are lightly seasoned with Steve Marlin's Seafood Seasoning, brushed with lemon and olive oil and served with rice pilaf and sautéed spinach

Salmon (Atlantic) 19
Mahi-Mahi (Guatemala) 18
Rainbow Trout (Idaho) 19

Chilean Sea Bass (Pacific) 30
Redfish (Texas) 19
Ahi Tuna (Pacific)° 25

Seafood

Cedar Plank Salmon*

*Brown sugar-ancho chile crusted Atlantic salmon
on a bed of sautéed spinach & mushrooms, topped with mint-cucumber slaw 14*

Catfish Louisiane*

Blackened catfish topped with Cajun shrimp & crawfish brandy cream sauce, served with rice pilaf and sautéed spinach 14

Sesame Crusted Ahi Tuna Steak°

Seared rare, sliced and topped with sweet & spicy Asian BBQ sauce, served over fresh ginger-lime slaw 18

Fried Shrimp "Blue Plate"

Crispy Gulf shrimp served with Cajun remoulade, hand-cut fries and zesty coleslaw 14

Fried Oyster Platter

Sesame crusted Gulf oysters served with Cajun remoulade, hand-cut fries and zesty coleslaw 15

Lump Blue Crab Cakes

Sautéed lump blue crab cakes, served with Cajun remoulade, rice pilaf and zesty coleslaw 15

Beer Battered Fish & Chips

Crispy golden catfish served with Cajun remoulade, hand-cut fries and zesty coleslaw 12

Seafood Crêpes

Baked in a garlic white wine cream sauce, served with lemon-thyme mixed greens 13

Trout Piccata

Rainbow trout sautéed in lemon caper brown butter, served with rice pilaf and sautéed green beans 14

Steak, Chicken and Pasta

Petite Filet Mignon°

4 oz. center cut beef tenderloin, grilled and topped with truffle garlic butter, served with thick-cut Shiner Bock onion rings and creamed spinach 19

Crab Mac & Cheese

Penne pasta, lump blue crab, tomatoes and spinach in a creamy white wine cheese sauce 11

Captain Pete's "Jamaican Me Crazy" Jerk Chicken*

Jerk spiced grilled chicken breast topped with Monterey jack cheese and tropical fruit salsa, served with rice pilaf and sautéed spinach 12

Rosemary Artichoke Pasta

Penne pasta sautéed with sun-dried tomatoes, mushrooms and artichokes in a rosemary and garlic white wine parmesan sauce 11
add Grilled or Jerk Chicken 6 add Sesame or Jerk Tuna° 8
add Grilled or Blackened Shrimp 7 add Grilled or Cedar Plank Salmon 7

Desserts

Rum & Caramelized Apple Bread Pudding

Amy's Rum Raisin ice cream and Don Q rum caramel sauce 8

Crème Brûlée*

Gosling's Black Seal Rum spiked crème brûlée, topped with fresh seasonal berries 7

Chocolate Flan Cake

Grand Marnier crème anglaise, cajeta and fresh strawberries 8

Fresh Squeezed Key Lime Pie

Made with real Key limes and buttery pecan and graham cracker crust 7
Take home a whole, ready to serve Key Lime Pie!
Great for all occasions- holidays, parties or gifts! Ask your server for details.

Executive Chef~Benjamin Nathan

Chef de Cuisine~Chelsea Giovanelli

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Weekend Brunch

Saturday and Sunday 9a-3p

Sparkling Brunch Cocktails

Available anytime by the glass or carafe

Mimosa

Classic, Passion Fruit
or Blueberry-Pomegranate 4/18

Grand Razz

Champagne
and Grand Marnier Raspberry Peach 6/26

Champagne Germain

Champagne, St. Germain
and fresh strawberry 6/26

Paula's Poinsettia

Champagne, Paula's Texas Orange
and cranberry juice 5/22

Ruby Red Cocktail

Champagne
and Deep Eddy Ruby Red Vodka 5/22

Texan 75

Champagne, Bombay Sapphire
and Paula's Texas Lemon 6/26

Mimosa Flight

Bottle of chilled house champagne with mini carafes of orange, passion fruit
and blueberry-pomegranate juices 20

Eggs Benedict

Eggs Benedict Arnold°

Sautéed blue crab cakes topped with poached eggs
and Cajun shrimp & crawfish brandy cream sauce, served with hash browns and fresh fruit 15

Classic Eggs Benedict°

Toasted English muffin with Canadian bacon,
poached eggs and hollandaise,
served with hash browns and fresh fruit 12

Biscuit & Gravy Benedict°

Warm, fresh biscuit topped with country sausage,
poached eggs and sausage gravy,
served with tater tots and fresh fruit 12

Beef Tenderloin Benedict°

Toasted English muffin with
grilled beef tenderloin,
poached eggs and hollandaise,
served with hash browns and fresh fruit 17

Smoked Salmon Benedict°

Toasted English muffin with Atlantic salmon,
poached eggs, hollandaise and capers,
served with hash browns and fresh fruit 16

Maine Lobster Benedict°

Toasted English muffin with Maine lobster,
poached eggs and hollandaise,
served with hash browns and fresh fruit 17

Eggs Florentine*°

Grilled portabella with creamed spinach,
topped with poached eggs
and sun-dried tomato butter sauce,
served with hash browns and fresh fruit 13

Surf & Turf Benedict°

Toasted English muffin with grilled beef tenderloin, lump blue crab, poached eggs
and hollandaise, served with hash browns and fresh fruit 18

French Toast

Bananas Foster French Toast

Thick cut French toast topped with bananas,
Don Q rum caramel sauce
and sweet vanilla whipped cream 11

Berries & Cream French Toast

Thick cut French toast topped with
fresh blueberries, strawberries, maple syrup
and sweet vanilla whipped cream 12

Cap'n Crunch French Toast

Cap'n Crunch crusted thick cut French toast
topped with peach maple syrup, toasted pecans
and sweet vanilla whipped cream 11

Classic French Toast Platter°

Thick cut classic French toast,
served with two fried eggs, bacon, sausage,
hash browns and fresh fruit 13

Favorites & Omelets

Maine Lobster & Asparagus Omelet*

Filled with Maine lobster, asparagus, cheddar & jack cheese, topped with hollandaise,
served with hash browns and fresh fruit 17

Chicken Fried Rib-Eye & Eggs°

With sausage gravy, two fried eggs
and a buttermilk biscuit,
served with hash browns and fresh fruit 18

Migas

Eggs scrambled with
crispy corn tortilla strips and pico de gallo,
topped with queso,
served with hash browns and fresh fruit 11

Blue Plate Breakfast°

Two eggs (any style), hash browns,
toast and fresh fruit, with your choice
of bacon or sausage 11

Cajun Shrimp & Crawfish Omelet*

Cheese omelet topped with
Cajun shrimp & crawfish brandy cream sauce,
served with tater tots and fresh fruit 14

Ham, Mushroom & Swiss Omelet*

Served with hash browns and fresh fruit 11

Veggie Omelet*

Onions, bell peppers, mushrooms, tomato,
fresh jalapeños and cheddar cheese,
served with hash browns and fresh fruit 10

Smoked Tomato, Spinach & Goat Cheese Egg White Omelet*

Served with hash browns and fresh fruit 12

New Orleans Style BBQ Shrimp & Grits°

Gulf shrimp sautéed with andouille sausage and spicy New Orleans style BBQ sauce
over cheddar-jalapeño grits, topped with two poached eggs and cornmeal fried okra 16

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