



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

Truffled Tenderloin Tips°

*Blackened beef tenderloin tips topped with parmesan cheese, crispy onion strings
and truffle oil, served with béarnaise for dipping 15*

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*

New England Clam Chowder

Cup 5 Bowl 8

Classic French Onion Soup

Bowl 8

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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

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**

(Please notify your server of any food allergies when ordering)

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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

Make it "Oscar Style" 13
Add jumbo lump crabmeat & béarnaise

Seafood

Crab Stuffed Gulf Flounder

Sautéed Gulf flounder, topped with lump crab stuffing and citrus butter sauce, served with garlic whipped potatoes and asparagus 28

Cedar Plank Salmon*

Brown sugar-ancho chile crusted Atlantic salmon with blue crab butter sauce, served with rice pilaf and mint-cucumber slaw 26

Redfish Louisiane*

Blackened redfish topped with Cajun shrimp & crawfish brandy cream sauce, served with rice pilaf and asparagus 26

Fried Shrimp "Blue Plate"

Crispy Gulf shrimp served with Cajun remoulade, hand-cut fries and zesty coleslaw 18

Sesame Crusted Ahi Tuna Steak°

Ginger-soy glazed, seared rare and sliced, served with wasabi whipped potatoes and sautéed spinach 28

Shrimp Brochette*

Bacon wrapped Gulf shrimp stuffed with Monterey jack cheese and jalapeño, topped with parmesan cream sauce, served with rice pilaf and zesty coleslaw 22

Seafood Crêpes

Baked in a garlic white wine cream sauce, served with sautéed spinach & mushrooms 17

Crab Stuffed Jumbo Shrimp

Lump crab stuffed Gulf shrimp topped with parmesan cream sauce, served with rice pilaf and creamed spinach 26

Trout Almondine*

Grilled rainbow trout topped with lemon-almond butter sauce, served with garlic whipped potatoes and sautéed green beans 26

Kick Ass Sea Bass

Sesame-teriyaki glazed Chilean sea bass topped with crispy onion strings, served with rice pilaf and asparagus 35

Alaskan King Crab Legs

One-pound split crab legs, broiled and topped with lemon garlic butter, served with horseradish whipped potatoes ~ market price

Daily Seafood Feature

Chef Ben's daily fresh and creative seafood selection ~ market price

Executive Chef~Benjamin Nathan

Chef de Cuisine~Chelsea Giovanelli

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Steaks

Dirty Drunken Smoked Beef Tenderloin°

8 oz. smoked & sliced beef tenderloin, in a Forty Creek Whisky bacon brown sugar demi, served with thick-cut Shiner Bock onion rings and creamed spinach 36

Grilled Rib-Eye°

12 oz. all natural, dry-aged rib-eye, served with green peppercorn brandy sauce, garlic whipped potatoes and creamed spinach 35

Grilled N.Y. Strip°

12 oz. all natural, dry-aged N.Y. strip, topped with garlic truffle herb butter and a Forty Creek Whisky bacon brown sugar demi, served with caramelized onion whipped potatoes and crispy green beans 34

Filet Oscar*°

8 oz. center cut beef tenderloin filet lightly blackened, topped with jumbo lump crab meat and béarnaise, served with garlic whipped potatoes and asparagus 45

Simply Grilled Filet*°

8 oz. center cut beef tenderloin filet simply grilled, served with garlic whipped potatoes and asparagus 32

Thursday Night Feature

Jerk Spiced Prime Rib & Shrimp°

Captain Pete's "Jamaican Me Crazy" jerk rubbed, slow roasted prime rib, topped with 3 grilled Gulf shrimp, served with a loaded baked potato and side house salad 34

Chicken & Pasta

Chef Ben's Famous Rotisserie Chicken*

Slow roasted half chicken topped with lemon-sage brown butter, served with garlic whipped potatoes and asparagus 17

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 15

Crab Mac & Cheese

Penne pasta, lump blue crab, tomatoes and spinach in a creamy white wine cheese sauce 19

Rosemary Artichoke Pasta

Penne pasta sautéed with sun-dried tomatoes, mushrooms and artichokes in a rosemary and garlic white wine parmesan sauce 15

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.

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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

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Every Day is Special

Happy Hour

Monday-All Day

Tuesday-Friday 3p-6p

- Half-priced select Oysters on the Half Shell (1/2 dz)
 - Half-priced Peel & Eat Shrimp (1/2 lb)
 - Half-priced Drink Specials
 - Frozen Ritas
 - Draft Beers
 - Wines by the Glass and Flight
 - Signature Cocktails by the Pitcher
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Wine Down Wednesday

Every Wednesday-All Day

Half-priced wine by the glass, bottle or flight



Prime Rib Thursday

Every Thursday Evening- 5p until it sells out

Captain Pete's "Jamaican Me Crazy" jerk rubbed, slow roasted prime rib, topped with 3 grilled Gulf shrimp, served with a loaded baked potato and a side salad.

Weekend Brunch

Every Saturday & Sunday 9a-3p. Your weekend just got a bit more delectable.

- An innovative menu of benedicts, French toasts, omelets and other favorites.
 - Complimentary house-made beignets
 - Great champagne cocktails, including Passion Fruit and Blueberry-Pomegranate Mimosas
 - Our signature bloody mary, The Red Headed Stranger
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Take Café Blue home with you!

Whole Key Lime Pie

Take home a fresh squeezed, ready to serve Key Lime Pie!
Made with real Key limes and buttery pecan and graham cracker crust.
Great for all occasions- holidays, parties or gifts! 16

Signature Seasonings

Bring our flavors into your kitchen. Go ahead, take them home!

each- 6
set of 5- 28

Angry Gator Blackening Seasoning Go Ahead, Get Angry.

Steve Marlin's Seafood Seasoning Go Ahead, Make it Bold.

Uncle Troop's Smoked Steak & Burger Seasoning Go Ahead, Smoke Your Meat.

Chef Ben's Brown Sugar Ancho Chile Rub Go Ahead, Rub it In.

Captain Pete's "Jamaican Me Crazy" Rasta Rub Go Ahead, Jerk Your Meat.

Gift Cards

Available in any denomination- ask your server for details.

Custom Flatware

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