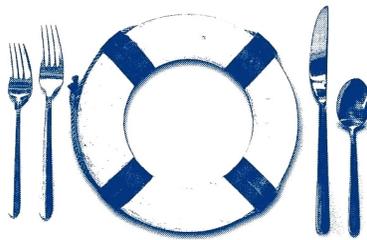


# caféblue

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 18*

### **Peel & Eat Shrimp\***

*Half-pound Cajun seasoned and chilled Gulf shrimp with classic cocktail sauce 16*

### **Snow Crab Claws\***

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

### **Ceviche**

*Fresh fish marinated in lime juice and tossed with your choice of tropical fruit salsa  
or traditional pico de gallo 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 18*

### **Fried Calamari**

*Sesame and chile crusted with teriyaki dipping sauce 14*

### **Jerk Chicken Quesadilla**

*Jerk chicken, green chiles and cheese, served with tropical fruit salsa and sour cream 10*

### **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 16*

### **Coconut Shrimp**

*Beer battered, sweet coconut crusted Gulf shrimp, with jalapeño-apricot marmalade 16*

### **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 13*

### **Alaskan King Crab Legs**

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

### **\*Gluten Friendly**

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## Soups

### New England Clam Chowder

Cup 6 Bowl 8

### Classic French Onion Soup

Bowl 9

### Lunch Combo

Choose 2: Bowl of Soup, Side Salad, 1/2 Cuban Sandwich 14

## Side Salads

### Blue Wedge

Iceberg wedge, topped with Maytag blue cheese, smoked bacon, cherry tomatoes, red onion, ranch dressing and Goldfish crackers 10

### Classic Caesar Salad

Romaine lettuce, parmesan cheese and garlic croutons tossed in our Caesar dressing 8

### Summer Salad\*

Spring mix, feta cheese, red cabbage, carrots, candied pecans and dried cranberries, tossed in our apple cider vinaigrette 9

### House Salad

Mixed greens, cherry tomatoes, cucumbers, red cabbage, carrots and garlic croutons 7

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 17

### 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 14

### 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 18

### 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 14

### 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 15  
add fried oysters 7

### **Black & Blue Burger°**

Blackened and topped with Maytag blue cheese, sweet onion jam,  
smoked bacon, shredded lettuce and tomato 15

### **Uncle Troop's Classic Cheeseburger°**

Cheddar cheese, shredded lettuce, tomato and sliced pickles 14

## Sandwiches

### **Grilled Cuban Sandwich**

Slow roasted pork and ham, Swiss cheese, chipotle mayo and pickle relish,  
baked then grilled, served with hand-cut fries 14

### **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 13

### **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 18

### **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 17

## 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 14

### **Gulf Coast Fried Shrimp Tacos**

Two corn tortillas stuffed with fried Gulf shrimp, zesty coleslaw and chipotle-lime sauce 14

## Po-Boys

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

### **Fried Gulf Shrimp 13**

### **Fried Gulf Oysters 15**

### **The "Halfie" (Fried Oysters & Fried Shrimp) 14**

### **Grilled Andouille Sausage & Fried Crawfish Tails 12**

### **Happy Hour Monday All Day, Tuesday-Friday 3p-6p**

-Half-price select Oysters on the Half Shell

-Half price shrimp appetizers:

Shrimp Cocktail, Coconut Shrimp and Peel & Eat Shrimp

-Half-price drink specials:

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  
Make it "low carb"- served with today's seasonal vegetable

**Salmon (Atlantic) 20**  
**Mahi-Mahi (Guatemala) 19**  
**Rainbow Trout (Idaho) 21**

**Chilean Sea Bass (Pacific) market**  
**Redfish (Texas) 21**  
**Ahi Tuna (Pacific)° 26**

**Make it "Cajun Style" 7**

Add blackening spice and shrimp & crawfish brandy cream sauce

## Seafood

### Cedar Plank Salmon\*

Brown sugar-ancho chile crusted Atlantic salmon  
on a bed of sautéed spinach & mushrooms, topped with mint-cucumber slaw 17

### Catfish Louisiane\*

Blackened catfish topped with Cajun shrimp & crawfish brandy cream sauce, served with rice pilaf and sautéed spinach 15

### Fried Shrimp "Blue Plate"

Crispy Gulf shrimp served with Cajun remoulade, hand-cut fries and zesty coleslaw 17

### Lump Blue Crab Cakes

Sautéed lump blue crab cakes, served with Cajun remoulade, rice pilaf and zesty coleslaw 18

### Seafood Crêpes

Baked in a garlic white wine cream sauce, served with lemon-thyme mixed greens 14

### Sesame Crusted Ahi Tuna Steak°

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

### Fried Oyster Platter

Sesame crusted Gulf oysters served with Cajun remoulade, hand-cut fries and zesty coleslaw 17

### Beer Battered Fish & Chips

Crispy golden catfish served with Cajun remoulade, hand-cut fries and zesty coleslaw 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 15

### 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

### Rosemary Artichoke Pasta

Penne pasta sautéed with sun-dried tomatoes, cherry 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 10

## Desserts

### Molten Chocolate Cake

Amy's Irish Cream ice cream, chocolate covered espresso beans and caramel sauce 12

### Crème Brûlée\*

Gosling's Black Seal Rum spiked crème brûlée, topped with fresh seasonal berries 9

### Rum & Caramelized Apple Bread Pudding

Amy's Rum Raisin ice cream and Don Q rum caramel sauce 10

### Fresh Squeezed Key Lime Pie

Made with real Key limes and buttery pecan and graham cracker crust 9

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**

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## Weekend Brunch

Saturday and Sunday 9a-3p

### Sparkling Brunch Cocktails

Available anytime by the glass or carafe

#### Mimosa

Classic or Passion Fruit 4/18

#### Grand Champ

Champagne  
and Grand Marnier Cordon Rouge 7/30

#### Champagne Germain

Champagne, St. Germain  
and fresh strawberry 7/30

#### Paula's Poinsettia

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

#### Ruby Red Cocktail

Champagne  
and Deep Eddy Ruby Red Vodka 6/26

#### Texan 75

Champagne, Bombay Sapphire  
and Paula's Texas Lemon 7/30

#### Mimosa Flight

Bottle of chilled house champagne with mini carafes of  
orange, passion fruit and cranberry 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 18

#### Classic Eggs Benedict°

Toasted English muffin with Canadian bacon,  
poached eggs and hollandaise,  
served with hash browns and fresh fruit 14

#### Biscuit & Gravy Benedict°

Warm, fresh biscuit topped with country sausage,  
poached eggs and sausage gravy,  
served with tater tots and fresh fruit 14

#### Beef Tenderloin Benedict°

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

#### 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 18

#### 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 19

## French Toast

#### Bananas Foster French Toast

Thick cut French toast topped with bananas,  
Don Q rum caramel sauce  
and sweet vanilla whipped cream 12

#### 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 12

#### Classic French Toast Platter°

Thick cut classic French toast,  
served with two fried eggs, bacon,  
sausage, hash browns and fresh fruit 14

## Favorites & Omelets

#### Maine Lobster & Asparagus Omelet\*

Filled with Maine lobster, asparagus, cheddar & jack cheese, topped with hollandaise,  
served with hash browns and fresh fruit 18

#### Chicken Fried Rib-Eye & Eggs°

With sausage gravy, two fried eggs  
and a buttermilk biscuit,  
served with hash browns and fresh fruit 19

#### Migas

Eggs scrambled with  
crispy corn tortilla strips and pico de gallo,  
topped with queso,  
served with hash browns and fresh fruit 12

#### Blue Plate Breakfast°

Two eggs (any style), hash browns,  
toast and fresh fruit, with your choice  
of bacon or sausage 12

#### Cajun Shrimp & Crawfish Omelet\*

Cheese omelet topped with  
Cajun shrimp & crawfish brandy cream sauce,  
served with tater tots and fresh fruit 16

#### 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 11

#### 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 17

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