

## EGGS AND MORE

Only served till 2PM

### BISTRO EGGS

Two fresh eggs with breakfast potatoes and a choice of corned beef, bacon or pork apple sausage.

10.25

### SPINACH 'N' GOAT CHEESE OMELETTE

Herbed goat cheese, fresh tomatoes, spinach and artichoke hearts.

10.95

### EGGS BENEDICT YOUR WAY

black forest ham.....	11.95
dungeness crab cakes.....	14.25
salmon and spinach.....	12.95
spinach and grilled tomatoes.....	9.95

Served with poached eggs on english muffins with dill hollandaise and a side of breakfast potatoes.

### AVOCADO SCRAMBLE

Fresh tomatoes, grilled mushrooms and black forest ham, with a side of cilantro crema .

11.95 · sub crab 3

### JOE'S SCRAMBLE

Sautéed onions, seasoned housemade prime ground sirloin, fresh spinach and jack cheese.

10.95

### FRESH CORNED BEEF HASH

Slow-roasted, with house seasoning.

Served with poached eggs.

10.95

### CHICKEN FRIED STEAK 'N' EGGS

Prime sirloin pounded thin. Marinated in breaded buttermilk coating and cooked to a crisp. Served with two eggs over easy, mashers and country gravy.

11.95

\*Consuming raw or under cooked eggs, meats or seafood may increase risk of food borne illness.

B R U N C H

## BLU FAVORITES

Only served till 2PM

### BELGIAN WAFFLE

Served with hot real maple syrup'n' butter,  
fresh strawberries and whipped cream.

9.25

### FRENCH TOAST

Hand dipped in our housemade Grand Marnier batter, served  
with hot real maple syrup'n' butter.

9.25

### BLU SLAM

Two fresh made buttermilk pancakes, served  
with hot real maple syrup'n' butter and  
two eggs cooked any way you like.

6.95

### HOUSE FAVORITE PANCAKES

Three banana-macadamia nut cakes, served with hot real  
maple syrup'n' butter.

7.95

### OATMEAL

Cooked with sun-dried cherries, served with a side of brown  
sugar, milk and toasted sliced almonds.

6.25

### YOGURT & GRANOLA PARFAIT

Seasonal berries and bananas with dried fruits, over granola  
and honey vanilla yogurt.

8.25

## SIDES

two eggs 3

corned beef hash 5.75

crispy bacon 4.25

two plain buttermilk cakes 5.50

breakfast potatoes 3.50

muffin or toast 2.75

pork apple sausage 4.50

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# BRUNCH

## SAVORY EATS

### ANCHO CALAMARI

Tender calamari dusted with a housemade ancho chili blend.  
Lemon chipotle aioli to dip. 12.25

### GRILLED WILD SALMON

Brushed with an ancho, honey lemon glaze and served over  
sautéed spinach with lemon beurre blanc. 12.50

### BAKED ARTICHOKE DIP

Roasted green chilies and aged parmesan.  
Served with warm pita. 9.95 · add crab 4.50

### CRISPY CRAB WONTONS

Delicately crispy wontons stuffed with dungeness crab and  
cream cheese. Served with sweet Thai chili sauce  
and mango purée. 10.95 · add a wonton for 2

### THAI WINGS

Tossed in a sweet Thai sauce, served with  
housemade blue cheese dressing. 8.50 · add a wing 1.50

## GREEN PLATES

Add fresh crab for 4.50  
Grilled chicken, salmon, steak or  
crispy calamari to any salad for 3.50

### WILD SEASONAL GREENS

Organic greens topped with tomato, red onion, radish and  
sliced cucumber. Tossed with balsamic vinaigrette.  
9.50

### BLU CHEESE SALAD

Organic wild greens, housemade blue cheese dressing,  
pear fan, shaved red onions and smoked almonds.  
9.95

### CLASSIC CAESAR

Whole leaf with our housemade garlic romano croutons  
and parmesan.  
9.95

### SPINACH SALAD

Baby spinach, hard boiled eggs, button mushroom and  
bacon bits with our house made balsamic dressing.  
10.50

### CHOP CHOP SALAD

Grilled chicken, salami, swiss, black olives, garbonzo beans,  
tomatoes and basil with house dressing.  
13.95

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B R U N C H

## COMFORT SOUPS

### NEW ENGLAND CLAM CHOWDER

6/7.50

### SOUP OF THE MOMENT

5/6.50

### FRENCH ONION SOUP

A 12oz crock of this classic soup topped toasted bread, gruyere and provolone. 5.00/7.25

## TASTY SANDWICHES

Your choice of steak fries, soup or salad • Sub chowder for 1

### THE REUBEN

Grilled corned beef on rye with sauerkraut, swiss and homemade 1000 island dressing. 11.95

### BLU PRIME RIB DIP

Slow-roasted prime rib with melted swiss on a toasted french baguette with horseradish mayo. Au jus on the side. 12.95

### KING SALMON 'B.O.L.T'

Northwest salmon with bacon, onion, lettuce and tomato. Served with housemade pesto mayo on toasted wheat. 11.95

### CHICKEN CAPRESE

Drizzled with balsamic reduction, with mozzarella, sliced tomato, housemade basil and pesto mayo.  
Served on warm focaccia. 11.50

### GRILLED MAHI MAHI CIABATTA

Fresh herb grilled mahi mahi with 1000 island dressing, tomato and lettuce on ciabatta. 11.95

## TENDER BURGERS

Your choice of steak fries, soup or salad • Sub chowder for 1  
Our beef is USDA Prime Top Sirloin ground daily in-house

### BLUWATER BURGER

Smoked bacon, dijon mayo and tillamook cheese. 12.50

### WESTERN BURGER

Housemade BBQ sauce, bacon, frizzled onions and cheddar cheese. 12.95

### TURKEY BURGER

Ground turkey topped with sautéed mushrooms and melted swiss cheese. 11.95

### SALMON BURGER

Seared salmon topped with brie cheese and housemade pesto mayo. 12.95

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# B R U N C H

## HOUSE TOSSED PIZZAS

### MARGHERITA

Pomodoro, mozzarella, parmesan, roma tomatoes and basil. 12.95

### HAWAIIAN

Pomodoro, mozzarella, black forest ham and fresh pineapple chunks. 13.25

### ITALIAN HAM 'N ARUGULA

Pomodoro, mozzarella, parmesan, prosciutto, extra virgin olive oil and wild arugula. 15.25

### SAUSAGE, MUSHROOM AND PEPPERONI

Pomodoro, mozzarella, mushrooms, sausage and pepperoni. 14.95

### BARBECUE

BBQ sauce, mozzarella, grilled chicken, parmesan, red onions and cilantro. 14.95

### THE GREEK

Pesto, mozzarella, tomatoes, feta, artichoke hearts, kalamatas and capers. 14.95

## ENTREES

Add small salad for 4

### GRILLED WILD SALMON

Cooked to order fillet brushed with ancho, honey lemon glaze and served over sautéed spinach with lemon beurre blanc and baby reds. 18.95

### DUNGENESS CRAB STUFFED MAHI MAHI

Oven-roasted and drizzled with macadamia nut beurre blanc and mango chili coulis. Served with mashers and veggies. 22.50

### BLU FISH 'N' CHIPS

Northwest cod with steak fries and southern slaw. 12

### DUNGENESS CRAB MAC & CHEESE

Made with creamy cheddar and gruyere. Served au gratin. 16.50

### CHICKEN PARMESAN

Encrusted in housemade italian seasonings, bread crumbs and parmesan. Topped with marinara sauce and provolone cheese. Served with a side of alfredo pasta and veggies. 17.95

### MAHI TACOS

Create your own with guacamole, pineapple salsa, lime and sour cream slaw. Served with flour tortillas. 15.50 · add a taco 2.75

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B R U N C H

## ALWAYS AT BRUNCH

MIMOSAS & BLOODY MARYS 3.50

## MORNING CLASSICS

### BAKON MARY

Premium Bakon vodka with our own fabulous bloody mary mix. It's a little crazy....but amazing! 7.50

### ST. MIMOSA

St. Germaine, champagne and fresh grapefruit juice, with a grapefruit twist. 8.50

### VITAMIN C

Red Bull, Absolut Mandrin & OJ. 8.50

### RED BEER

Bud Light and a splash of tomato juice. 4.25

### THE COFFEE CURE

Bailey's, Frangelico, Grand Marnier and Kahlua. 8.50

## STANDARDS & WARMERS

### HOUSE RED SANGRIA

Red wine with brandy and peach schnapps, fresh fruit juices, dashed with cinnamon.  
glass 7.25 · carafe 16.50

### POMEGRANATE KAZI

Pearl pomegranate vodka with muddled lime and a splash of pomegranate juice. 8.75

### RUBY DROP

Absolut Ruby Red grapefruit vodka muddled with grapefruit and sours shaken then served up with a sugared rim. 8.75

### CLASSIC CADILLAC RITA

Hornitos Reposado tequila and Cointreau with fresh muddled lime, splash of sour and finished with a float of Grand Marnier. 8.25

### FRESCA

Just like the soda pop with Stoli Citros & fresh muddled lemons & limes topped with a touch of pink grapefruit juice. 8.75

### BLU PRESS

Stoli 'Blu'berry vodka over ice with sprite and a splash of soda then finished with a garnish of juicy blueberries. 7

### BLOOD ORANGE MANHATTAN

Bulleit bourbon with blood orange bitters and sweet vermouth, shaken cold and served up. 9.50

D R I N K S

## TRU BLU DESSERTS

### TOLLHOUSE MAGIC

A huge classic gooey and warm Tollhouse cookie made to order in a cast iron skillet with vanilla ice cream.

A Childhood Favorite!

7.75

### WAKE N' BAKE BROWNIE BUZZ

With a warm fudge brownie, chocolate ice cream, chocolate sauce, chocolate shavings, cocoa powder and chocolate covered espresso beans.

A Wonderful Buzz!

7.25

### HOUSEMADE KENTUCKY-STYLE BREAD PUDDING

With an amazing bourbon glaze, whipped cream, fresh caramel sauce and a sprinkle of toasted almonds.

Bread Pudding with a Kick!

7.75

### BANANA SPLIT

Bananas, with vanilla, strawberry, and chocolate ice cream covered in pineapple, strawberries and rich housemade chocolate sauce. Served with traditional whipped cream, Nilla wafers and a cherry on top.

An Old School Favorite Done Right!

7.75

### CHEESECAKE

Rich and delicious traditional, New York style with a light lemon zest. Made fresh in-house.

East Coast meets West Coast!

6.50

### GRAND MARNIER CHOCOLATE FONDUE

Warm rich chocolate, spiked with Grand Marnier and brought to your table with lemon pound cake and fresh seasonal fruit.

Take a Dip on the Wild Side!

10.25 (serves two)

### S'MORES

Served with all the traditional s'more fixings. Hershey's chocolate bar, marshmallows, and graham crackers with skewers and blu-fire. The Perfect End to an Evening by the Water and Plenty of Fun!

8.50 (serves two) • add 2.50 per person for more fun