

SAVORY EATS

ANCHO CALAMARI

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

THAI WINGS

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

SAUTÉED PRAWNS

Sautéed prawns in a fresh garlic and tomato sauce with
kalamata olives, pesto and a green onion garnish. 12.95

JAMAICAN JERK CHICKEN SATAY

Pineapple/jicama salsa and lime over
a bed of wild greens. 10.95 · add a stick 1.50

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

BLU SLIDERS

3 house ground prime sirloin mini burgers. 8.95
· add cheese, bacon, or avocado .25/ea
· add another slider! 2

STEAMED CLAMS

Local manila clams sautéed in white wine,
lemon and garlic butter. 13.50

BLU MAC & CHEESE

Creamy cheddar paired with gruyère. Served au gratin. 8.50

FLAT-BREAD PLATE

Oven-baked flat-bread drizzled with olive oil and a balsamic
reduction. Roasted elephant garlic, cambozola, mixed olive
tapenade and marinated roasted peppers. 11.50

ST. LOUIS BBQ RIBS

Slow cooked, tender pork ribs in spicy honey BBQ sauce
topped with frizzled onions. 12.95

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

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

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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BLU SEAFOOD

Add small salad 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

PARMESAN CRUSTED ROCKFISH

Parmesan & panko crusted rockfish with caper beurre blanc, herb roasted red potatoes & seasonal veggies. 14.95

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

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

FLAVORFUL MEATS

Add small salad 4

Potato choices · garlic mashed or baby reds.

DRY AGED NEW YORK STEAK

10 oz. topped with a big hunk of maytag blue cheese. Choice of potatoes, seasonal veggies and a touch of demi-glaze. 24.95

COWBOY RIBEYE

14 oz. cut with a housemade dry creole rub, cooked to order, topped with frizzled fried onions. Served with house mashers and grilled corn on the cob. 19.95

STUFFED PORK CHOP

Roasted and seared, then stuffed with housemade herb-pecan dressing. Served with a baked apple packed with sun-dried cherries. Choice of potatoes and seasonal veggies. 18.95

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

BLU SLOW-ROASTED PRIME RIB

Slow-roasted all day. Then seared with housemade herb rub. Choice of potatoes and seasonal veggies. 22
Served Fridays & Saturdays after 5pm!

MEATLOAF

10oz of house ground top sirloin, baked with a BBQ glaze, served with mashed potatoes, country style gravy and seasonal veggies. 14.50

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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

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

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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

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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