

Blu Mar

HAMPTONS

Starters

Smashed Avocado & Chips 18.

Charcoaled zucchini, chips with salsa

Blu Chips 22.

Zucchini & eggplant, tzatziki dip

Crispy Shishito Peppers 12.

Miso sauce

Blu Pizza

Tomato, fresh mozzarella, basil 20.

or

Truffled goat cheese, spinach, bridgehampton mushrooms, fontina, shaved black truffle 28.

Acapulco Chicken Rice Soup 18.

Red chile, avocado, cilantro, lime

Brussel Sprouts 20.

Fig, grapes, walnuts, yogurt

Roasted Mixed Cauliflower with Golden Raisins 20.

Raisins, ricotta, pine nuts and capers

Grilled Spanish Octopus 24.

Hummus, toasted spiced chickpeas, roasted cherry tomato, smoked paprika oil

Grilled Lamb Spedini 22.

Spicy yogurt and date dip

George's Blanc

Potato Fritters 28.

Sour cream, caviar, chive butter

Grilled King

Trumpet Mushrooms 20.

Whiskey aged soy, caramelized shallots, black garlic

Spicy Tuscan Ribs 22.

Slow roasted over creamy polenta

Pan Seared Scallops 20.

Spiced oxtail, truffle potatoes

Greens

Watercress 20.

Red quinoa and avocado salad with pears and blue cheese vinaigrette

Caprese 24.

Large and small heirloom tomatoes, fresh buratta, basil oil, saba

Greek 24.

Cucumber, tomatoes, onion, olives, peppers, fresh feta cheese, oregano, vinaigrette

Grain & Seed Salad 18.

With avocado and egg

Blu Beet Salad 21.

Roasted beets, spring greens, blue cheese, walnuts

Caesar 19.

Hearts of romaine, olive oil, lemon, garlic, parmesan

Blue Mar

HAMPTONS

Hand-Crafted Pasta

Porcini Stuffed Pork Tenderloin 34.

Over fettuccine with cultivated mushroom sauce

Rigatoni Bolognese 30.

Veal, beef, red wine simmered in a tomato sauce

Baked Ziti 30.

Fresh ricotta, homemade burrata, pomodoro, parmesan

Sacchetti Alla Vodka 32.

Ricotta and parmesan purses, vodka, pomodoro, cream, onion, peas

Spinach Tagliatelle 32.

Grilled chicken, white beans, escarole, garlic, prosciutto, tomato and parmesan

Entrees

All served with Potato and Root Vegetable Purée and Seasonal Vegetables

Herb Seared Maine Cod 42.

Warm butter beans, romesco

Wild Striped Bass 56.

In a saffron broth with clams, mussels and shrimp with fingerling potatoes and fennel

Pan Roasted Halibut in a Pistachio & Pine Nut Crust 48.

Herb emulsion

Pan Roasted Faroe Island Salmon 44.

Black garlic, soy, honey glaze

Seared Peconic Bay

Sea Scallops 44.

Summer corn salsa, sumac and jerusalem artichoke

Triple Prime Burger 29.

Caramelized onion, gorgonzola, and bacon

Grilled Branzino Oreganata 49.

Lemon, roast garlic butter

Crispy Breast of Natural Chicken 36.

Heirloom tomato and arugula salad with parmesan

Grilled Filet Mignon 56.

Stuffed with roasted garlic in a rich red wine gorgonzola sauce

Smokey Lamb Chops 68.

Hot and sour eggplant

Short Rib Beef Wellington 48.

Over a puree of roasted sweet potato

food allergy? Please notify the server, owner, manager or chef