

WINE BY THE GLASS

SPARKLING

Costaros Prosecco	9
Costaros Prosecco Rosé	9
Villa Balestra Moscato Rosé	9

WHITE

Dr. Loosen "Dr. L." Riesling	8
Ken Forrester Chenin Blanc	8
Impero Pinot Grigio	8
Hay Maker Sauvignon Blanc	9
Cambria Chardonnay	10
Benziger Chardonnay	9

ROSÉ

Charles & Charles	9
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RED

Etude "Lyric" Pinot Noir	10
Benton-Lane Pinot Noir	12
Artezin Zinfandel	10
Kaiken Malbec	8
Hidden Crush Cabernet Sauvignon	9
Silver Palm Cabernet Sauvignon	11

See Additional Menu for wines by the bottle.

SIGNATURE COCKTAILS

OCEAN SIDE COOLER 10

Nippitaty Gin, Chateau Aloe Liqueur, Cardamom Bitters, Club Soda

GREEN THUMB 10

Ketel One Botanical Cucumber-Mint, Green Chile Vodka, Génépy, Soda Water

CHARLESTON TEA 9

Firefly Sweet Tea Vodka, Water, Lemonade

LE COCÓ 10

Myers's Platinum Rum, Triple Sec, Coconut Water

PEACH SPRITZ 10

Ketel One Botanical Peach-Orange Blossom Vodka, Aperol, Moscato Rosé

PASSION FRUIT MIMOSA 9

Sparkling Wine, Chinola Passion Fruit Liqueur

BOTANICAL BREEZE 10

Ketel One Botanical Grapefruit-Rose Vodka, Hibiscus Tea, Grapefruit Juice

MAI TAI 10

Myers's Platinum Rum, Triple Sec, Orgeat, Velvet Falernum, Myers's Dark Rum Floater

KENTUCKY BUCK 10

Bulleit Rye Whiskey, Cinnamon Bitters, Ginger Beer

WATERMELON SOUR 10

Denizen Merchants Rum, Cardamom Bitters, Watermelon Puree, Basil

FROZEN COCKTAILS

FROSÉ 9

Rosé Wine, Strawberry Puree

NUTTY MONKEY 10

Captain Morgan Pineapple, Amaretto, Banana Mix

FOLLY VICE 10

Naked Turtle Rum, Piña Colada & Strawberry Mix

OCEAN POTION 10

Captain Morgan Pineapple, Piña Colada & Mango Mix

ATLANTIC BREEZE 10

Captain Morgan Pineapple, Strawberry & Mango Mix

BUSHWACKER 10

Captain Morgan Rum, Coconut Rum, Crème De Cacao, Cappuccino Mix

BLU RITA 10

Tequila, Grand Marnier, Blue Curaçao, Margarita Mix

DIRTY COLADA 10

Captain Morgan Rum, Piña Colada Mix

SALTED WATERMELON SMASH 10

Smirnoff Watermelon Vodka, Salted Watermelon Mix, Lime Juice

BEER

DOMESTIC	5	IMPORTED	6	CIDER	6	DRAFT	5
Bud		Heineken		Bold Rock		Bud Light	
Bud Light		Modelo		Ships Wheel		Pacifico	
Michelob Ultra		Corona				Shocktop	
Coors Light		Corona Light		CRAFT	7		
Miller Lite				Ask your server for our Local & Seasonal Selections.			

BLU

BEACH
BAR & GRILL

STARTERS

SHRIMP AVOCADO TOAST Grilled Carolina Shrimp, Smashed Avocado, Radish Salad, Multigrain Toast	13	TUNA TARTARE* Ahi Tuna, Soy, Pickled Ginger, Seaweed, Wasabi Cream, Wonton Chips	16
SCALLOPS CRUDO* Radish, Jalapeño, Sprouts, Cucumber-Herb Vinaigrette	15	CEVICHE* Fresh Catch, Cucumber, Lime, Cilantro, Onion, Yucatan Cocktail Sauce, Plantain Chips	13
COCONUT CURRY SHRIMP Red Curry-Coconut Broth, Jasmine Rice, Cilantro	14	CHILLED GRILLED VEGETABLES Grilled Seasonal Vegetables, Herbed Goat Cheese, Grilled Focaccia	11
CRISPY CALAMARI Harissa Aioli, Caramelized Lemon, Sweet Pepper Salsa	13	BUTTERBEAN HUMMUS Cherry Tomato, Goat Cheese, Olives, Grilled Pita	9
GUAC & SALSA Tortilla Chips	9	TRUFFLE FRIES White Truffle Oil, Parmesan Cheese	7

SOUPS & SALADS

CLAM CHOWDER Chopped Clams, Potato, Onion, Bacon, Cream, Sherry	8	EXOTIC SALAD Lobster, Shrimp, Artisan Greens, Fennel, Celery, Carrot, Radish, Green Goddess Dressing	19
GRILLED SALMON* Artisan Lettuce, Avocado, Roasted Tomato, Lemon-Basil Vinaigrette	16	GRILLED FLANK STEAK* Baby Spinach, Roasted Corn, Tomato, Egg, Queso Fresco, Chimichurri Vinaigrette	16
CHICKEN CAESAR Romaine, Crouton, Asiago, Caesar Dressing	12		

SANDWICHES & TACOS

Served with choice of Fries, Slaw, or Fruit

BLACKENED FISH SANDWICH Golden Sriracha-Preserved Lemon Mayo, LTO, Herb Focaccia	13	BAJA FISH TACOS Blackened Mahi, Napa Cabbage, Pico de Gallo, Jalapeño Aioli	12
GRILLED BLACK ANGUS BURGER* Cheddar, Applewood Smoked Bacon, LTO, Pickle, Brioche Bun	13	FLANK STEAK TACOS Grilled Onion & Poblano Pepper, Jalapeño Aioli, Queso Fresco	12
LOBSTER & SHRIMP ROLL Lobster, Shrimp, Diced Celery, Tarragon, Mayo, Lemon Juice, New England Roll	16	CRISPY CHICKEN SANDWICH Chicken Sofrito, House Pickles Honey-Garlic Aioli, Brioche	12

PASTAS & RICE

ARROZ CON POLLO Braised Chicken, Grilled Shrimp, Grilled Sausage, Poblano Pepper, Corn, Jasmine Rice, Green Mole	25	AHI RICE BOWL* Seared Ahi Tuna, Jasmine Rice, Radish, Sprouts, Farm Egg, Ponzu Sauce	23
LAMB PAPPARDELLE Braised Lamb, Saffron Pappardelle, Asiago, Walnut-Mint Breadcrumbs	24	SCALLOP RISOTTO Creamy Arborio Rice, Sweet Corn, Fine Herbs	27

FROM THE GRILL

LAND

NY STRIP*	28	Served with: Smashed Red Potatoes, Charred Tomato, Grilled Scallion, Exotic Mushroom <i>Choice of Chimichurri or Demi Glace</i>
FILET MIGNON*	33	
JOYCE FARMS CHICKEN	19	
SURF & TURF Filet Mignon & Scallops	35	

SEA

MAHI*	25	Served with: Garden Vegetables, Blend of Farro, Barley, Jasmine Rice, Sweet Pepper Relish <i>Choice of Green Mole or Preserved Lemon Aioli</i>
SWORDFISH*	28	
SALMON*	21	
LOBSTER TAIL*	33	

SKEWERS

BEEF TENDERLOIN*	18	Served with: Mixed Green Salad <i>Choice of Chimichurri, Demi Glace, Green Mole or Preserved Lemon Aioli</i>
SWORDFISH*	16	
SHRIMP*	14	
CHICKEN*	12	

SIDES

ROASTED CAULIFLOWER Cashew, Poblano Pepper, Dried Mango, Morita Chile Oil, Lime	8	"SHE CRAB" MAC & CHEESE Crab Meat & Roe, Smoked Gouda	10
CHARRED CARROTS Campfire Roasted, Chimichurri, Asiago	8	CRISPY BRUSSELS SPROUTS Roasted Apple, Asiago	8

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more