

blue Lunch

Soups

Refreshing Red and Green Gazpacho \$14

Garnish with shrimp ceviche

Traditional Anguillian Fish Soup \$16

Served with croutons, Swiss cheese and saffron aioli

Appetizers

Bruchetta Pomodoro \$12

Traditional topping of Roma tomatoes, fresh basil, extra virgin olive oil served with toasted Ciabatta bread

Yellow Fin Tuna Tartar \$19/Entrée size \$28

Served with fresh mango, avocado, ginger and soy dressing

Blue's Fritto Misto \$16

Fried calamari, conch fritter, shrimp tempura, served with spicy chipotle dip

Antipasti Platter \$18

Selection of dry sausage, chorizo and ham served with country bread, marinated olives and grilled veggies

Island Crab Cake \$16

Spicy tartar sauce

St. Tropez Vegetable Basket \$14/for two

Prepare your own seasonal vegetable plate, hand selected by the chef presented basket style

Sushi and Sashimi \$20

(2) Sushi Nigiri: salmon and tuna

(3) Sushi Maki rolls:

California roll: crab stick, avocado, cucumber

Mango roll: red snapper, spicy mango, cilantro

Vegetable roll: Carrot, wakame, alfafa, bok-choy

(2) Sashimi: Amashi yellow tail and Tataki swordfish, lightly seared

Salads

Buffalo Mozzarella Salad \$20

Heirloom tomatoes and fresh Mozzarella cheese, basil and extra virgin olive oil

Niçoise Salad \$28

Confit and seared yellow fin tuna with grilled red peppers, marinated tomatoes, haricot verts, egg, potato, anchovies and shaved fennel

Char-Grilled Vegetables and Spinach Salad \$19

Goat cheese fritter, orange balsamic dressing

Crisp Caesar Salad \$16

Tossed with homemade Caesar dressing, herb and garlic croutons shaved Parmesan and white Spanish anchovies

with shrimp \$26 with chicken \$20

Shrimp and Avocado Citrus Salad \$28

Mixed organic lettuce, orange & grapefruit segments avocado, citrus dressing

Free Range Grilled Chicken Salad \$20

Mixed greens, French dressing and onion rings

Cobb Salad on Boston Lettuce \$24

Chicken breast, eggs, tomatoes, bacon, Swiss cheese blue cheese dressing

*We will accommodate any culinary or dietary allergy needs
All prices are in US Dollars and are subject to 15% service charge*

Pastas & Pizzas

Pasta Selection: Spaghetti, tagliatelle, penne or whole wheat fusilli

A la Carbonara: Creamy mushroom and Pancetta pork meat sauce \$18

Bolognese: Ground beef and tomato sauce \$18

Napolitane: Basil tomato sauce \$18

Gorgonzola: Blue cheese sauce \$20

Seafood: Mixed seafood bisque flavored with Cognac \$26

***A la Primavera: Mixed seasonal garden vegetables,
Extra virgin olive oil and fresh herbs \$22***

Marguerita Pizza \$18

Semolina crust, fresh mozzarella, garden basil, organic tomatoes

Four Cheese Pizza \$21

Semolina crust and Chefs selection of delicious cheeses

*Mushrooms, spinach, ham, extra cheese, pepperoni, onions **\$3 per topping***

Sandwiches & Wraps

Classic Club Sandwich \$18

Turkey breast, cured ham, cheese, smoked bacon, French fries

Rustic Italian Panini \$21

Fresh mozzarella, eggplant and grilled artichoke, basil pesto

Zesty-Ancho-Chili Shrimp Quesadilla \$25

*Marinated grilled shrimp, Monterrey Jack cheese, chili-cilantro and
Roasted pepper aioli, Southwestern turtle beans, grilled corn and avocado*

Pulled Barbecue Pork Sandwich \$27

Served on a rustic multigrain bread with French fries or mixed salad

Warm West Indian Curry Chicken Wrap \$21

Braised chicken curry, rolled in flour tortilla, mango chutney

Caribbean Lobster Wrap \$30

Medley of fresh local lobster chunks, with avocado,

Lettuce leaf, in a citrus mayo dressing, rolled in a spinach tortilla

Grilled Market Vegetable Wrap \$18

Freshly grilled vegetables rolled in Spinach tortilla

Grilled Mahi Mahi Sandwich \$26

House sprouts, roasted pepper aioli, vegetable crisp

Healthyfied Chicken Pita Sandwich \$20

Grilled chicken, shredded lettuce, tomato, avocado,

And low-fat sour cream dressing served in pita bread

Burgers

Char-Grilled 8oz Black Angus Burger \$19

Toasted homemade bun, onion marmalade, Creole sauce

“3 bite” Sunny Slider Trio \$18

Asian: grilled tuna, sesame slaw and wasabi-soy mayo

Mexican: grilled chicken, avocado, Tomato, sour cream, jalapeno pickle

BBQ: grilled beef, smokey barbeque sauce, lettuce, tomato, coleslaw

Island Ahi Tuna Burger \$28

Served with mango papaya slaw, sweet potato fries and chili-lime spread

Greek Style Lamb Burger \$29

With feta cheese, cucumber, tomato, lettuce, mint-cilantro raita and harissa aioli

Caribbean Veggie Burger \$16

Sautéed julienne zucchini, bell peppers and carrots served with our

Home-style Caribbean jerk sauce

Entrées

Caribbean Fish and Chips \$24

Fried jerk Mahi Mahi served with French fries

Miso brushed Red Snapper filet \$32

Served with Jasmine rice, market vegetables and soy-butter sauce

Grilled Local Crayfish \$45

Fried rice, ginger-lime butter sauce

“Pyrat” Roasted Chicken Breast \$26

Boneless organic chicken breast glazed with Pyrat Rum

Garlic kale, potato puree and lemon-rosemary chicken jus

Grilled Filet of Sirloin Steak \$36

Served with green beans, roasted garlic mash potato and green salad

Served with blue cheese sauce, wild mushroom sauce or peppercorn sauce

***Chef’s Daily Market Specials \$Market Price**

Deliciously fresh, please ask your server for today’s market specials

Desserts

Mango Crème Brulée \$14

Baked mango custard, with fresh fruit served with ginger biscotti

Berries and Cream \$14

Mixed berries and whipped cream

Chocolate Ice Cream Sandwich \$14

Chocolate round cake with chocolate ice cream served with vanilla sauce

Peach Cobbler \$14

Peaches topped with oatmeal crumble served with pistachio sauce

Warm Chocolate Brownie \$14

Served with peanut sauce, roasted nuts and vanilla ice cream

Ice Cream Menu

Chocolate Lover

Brownie, chocolate sauce and vanilla ice cream

Apple Cinnamon Delight

Vanilla ice cream with apple cinnamon syrup topped with nutmeg whipped cream

Chocolate Sundae

Chocolate ice cream, chocolate sauce, whipped cream and roasted nuts

Caribbean Ice Cream

Rum raisin ice cream with Myers rum and whipped cream

\$15

Ice Cream and Sorbets

Three scoops with today’s flavors \$12

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