

blue - Lunch

Soups

Refreshing Red and Green Gazpacho \$14
steamed shrimp

Traditional Anguillian Fish Soup \$16
garlic croutons, rouille & cheese

Appetizers

Ahi Tuna Tartar \$22
wakame salad & teriyaki dressing

Blue's Trio Platter \$16
fried calamari, conch fritter, shrimp tempura, served with 3 dips

Melon & Prosciutto \$14
fresh tarragon essence & arugula

Island Crab Cakes \$18
spicy tartar sauce

Tofu & Vegetables \$12
sautéed with Thai curry

St. Tropez Vegetable Basket
prepare your own seasonal vegetable plate, hand selected by the chef
presented basket style
\$14 for two, \$25 for four

Salads

Chef's Salad of the Day \$18

Buffalo Mozzarella Salad \$20
heirloom tomatoes, rocket leaves & basil

Salade Niçoise \$28
confit & seared yellow fin tuna with grilled red peppers,
marinated tomatoes, anchovies & shaved fennel

Char-Grilled Vegetables & Spinach Salad \$23
goat cheese fritters, orange balsamic dressing

Crisp Caesar Salad \$18
tossed with homemade Caesar dressing, Parmesan tuiles
heart of romaine, herb & garlic croutons with anchovies
shaved Parmesan & Caesar dressing
with beef \$26 with shrimp \$28 with chicken \$24

Lobster & Avocado Citrus Salad \$38
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

Seafood Fettuccini Pasta \$24

shellfish bisque

Penne Provencale \$22

penne pasta tossed with fresh cherry tomatoes, capers, garlic kalamata olives & garden basil

Linguini Primavera \$20

linguini pasta, served with summer vegetables confit fresh herbs & shaved Parmesan

Marguerita Pizza \$21

semolina crust, fresh mozzarella, garden basil, organic tomatoes

Cheese Pizza \$18

mushrooms, spinach, ham **\$3 per topping**

Tuna Carpaccio Pizza \$26

soy aioli

Sandwiches & Wraps

Classic Club Sandwich \$18

roasted turkey breast, cured ham smoked bacon, shoestring fries

The Original Panini \$21

fresh mozzarella & vine tomato confit, garden basil

Chipotle Lobster Quesadilla \$32

grilled lobster, black beans, roasted peppers fresh cheese and cilantro, mango dressing

Grilled Sirloin Baguette \$32

béarnaise sauce & French fries

West Indian Curry Chicken Wrap \$22

braised chicken curry, rolled in flour tortilla, pineapple chutney

Lobster Wrap \$32

medley of fresh local lobster chunks, with avocado lettuce leaf in a citrus mayo dressing, rolled in flour tortilla

Grilled Market Vegetable Wrap \$18

freshly grilled vegetables rolled in flour tortilla

Mahi Mahi Sandwich \$26

house sprouts, roasted pepper aioli, vegetable crisp

Char-Grilled 8oz Black Angus Burger \$22

toasted homemade bun, onion marmalade, Creole sauce

Sunny Slider Trio \$18

three "3-bite" fish, chicken and beef sandwiches served with French fries

Entrée

Catch of the Day \$Market price

Grilled Butterfly Coquelet \$26

herbs & lemon, diable sauce, garlic fingerling potato

Traditional Beef Tenderloin Tartar \$38

hand cut Black Angus tenderloin served raw with condiments French fries & green salad

Fish and Chips Caribbean Style \$27

fried jerk grouper served with French fries

Yellow Tail Snapper \$30

Olive oil & herbs mash potato, creole sauce

Grilled Local Crayfish \$45

Rice, ginger-lime butter sauce



Desserts

Warm Banana Cake \$14
whiskey ice cream and caramel sauce

Vanilla Crème Brûlée \$14
ginger infused crème brûlée, fresh tropical fruit

Fresh Fruit Plate \$14

Classic Cheese Cake \$14
with berries

Grand Marnier Soufflé Glace \$14
with raspberry sauce

Warm Chocolate Brownie \$14
peanut caramel sauce, vanilla ice cream and roasted nuts

Ice Cream Menu

Vanilla Queen
profiterole, vanilla ice cream, whipped cream, chocolate sauce

Bananarama
*fresh banana with rum raisin ice cream
chocolate sauce and roasted nuts*

Tropical Wave
*fresh tropical fruit salad with pineapple sorbet
served in a chocolate cup*

Chocolate Lover
chocolate ice cream, brownie and chocolate sauce

Creole Sensation
*nougat ice cream with raisins, dried fruit and honey
served with raspberry sauce*

Peach Melba
*vanilla ice cream and peach with syrup
strawberry sauce and whipped cream*

\$15

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