BLU SPECIALTIES

Mango Madras 7
Malibu Mango Rum, Cranberry & Fresh Squeezed OJ

Spiked Lemonade 7
Absolut Raspberry Vodka & Fresh Squeezed Lemonade

Sweet Tea 6
Firefly Sweet Tea Vodka and Water over Ice with Fresh Lemon Squeeze

Shipwrecked 7
Captain Morgan Spiced Rum, OJ, Pineapple, Splash Grenadine

Folly Peach 6
Dekuyper Peach Schnapps, Cranberry and Sour Mix

Island Mai Tai 8
Malibu Rum Flavors, Myer’s Dark Rum, Pineapple, OJ, Splash Grenadine

Watermelon Mojito 6
Muddled Fresh Mint and Lime, Bacardi Grand Melon Rum, and Soda Water

MARTINIS

Tru Blu Martini 10
Grey Goose Vodka, Hypnotiq, White Cranberry Juice, Lemon Twist

Gin Martini 9
Bombay Sapphire Gin, Dry Vermouth, Olives

Vodka Martini 8
Absolut Vodka, Dry Vermouth, Olives or Lemon Twist

Chocolate 9
Absolut Vanilla Vodka, Godiva Chocolate Liqueur

Cosmo 9
Ketel One Citron Vodka, Triple Sec, Splash Cranberry

Watermelon 8
Absolut Vodka, Dekuyper Watermelon, Sprite

Double Espresso 8
Van Gogh Espresso Vodka, Absolut Vanilla Vodka, Bailey’s Irish Cream

SOUP & SALAD

Chef’s Daily Soup 6

Artisan Greens 7
Gazpacho Vinaigrette, Manchego Crisp

Roasted Beets 8
Baby Arugula, Laura Chenel Goat Cheese, California EVO

Grilled Romaine 8
Blue Cheese Dressing, Balsamic Gastrique, Pine Nuts

Watermelon Salad 7
Mediterranean Olives, Feta, Arugula

Wedge of America 7
Iceberg Wedge, Aged Cheddar, Smoked Bacon, Red Onions, Buttermilk Ranch
**Entrees**

**Fresh Catch**  
Market Price  
Chef’s Daily Inspiration

**Seafood Jambalaya 25**  
Red Rice, Andouille Sausage, Creole Sauce

**Pan Roasted Chicken 21**  
Panzanella, Roasted Almonds, White Gazpacho

**Pan-Seared Grouper 24**  
Fried Green Tomatoes, Anson Mills Grits, Tomato-Basil Emulsion

**Grilled NY Strip 26**  
Potato Puree, Swiss Chard, Natural Jus

**Spinach and Artichoke Raviolis 16**  
Oven Roasted Tomatoes, Pecorino Romano, Arugula

**Tapas**

**Fried Potato Chips 6**  
Sea Salt, Blue Cheese Dip

**Shrimp and Grits 10**  
Stewed Peppers and Onions, Tasso, Anson Mills Grits, Lobster Saffron-Cream

**Local Shrimp Bruschetta 10**  
Limoncello Pesto, Tomatoes, White Wine, Grilled Baguette

**Lump Crab Cakes 12**  
Black-Eyed Pea Succotash, Whole Grain Mustard Remoulade

**BLU Sliders 10**  
Crispy Onions, Caramelized Onions, Point Reyes Blue Cheese

**Seared Sea Scallops 13**  
Sweet Corn Risotto, Oven Roasted Tomato, English Pea Coulis

**Grilled Prime Sirloin 14**  
Whipped Potatoes, Fried Onions, Demi Glace

**Crispy Fried Oysters 14**  
Brioche, Whole Grain Mustard Tartar

**Steamed PEI Mussels 9**  
Chorizo, Fennel, Saffron Broth

**Duo of Ahi 14**  
Seared & Tempura Maki Roll, Aged Soy, Wasabi, Pickled Ginger

**Charcuterie 13**  
Selection of House-Cured Meats and Artisanal Cheeses, Served with Classic Garnishes

**Bacon, Eggs & Coffee 9**  
House Bacon, Quail Egg, Coffee BBQ

**Chilled Crab Salad BLT 14**  
Pepper Bacon, Vine Ripe Tomato, Watercress, Jalapeno Cornbread

**Baked Brie 8**  
Seasonal Fruit, Watercress, Crostini, Olive Vinaigrette

**Braised Beef Short Rib 12**  
Tomato Salad, Natural Jus

**Short Rib Croquettes 9**  
Blue Cheese Fondue, Pecorino Romano, White Truffle Oil

**Tomato Mozzarella Flatbread 7**  
Fresh Mozzarella, Basil Pesto, Balsamic Reduction
Kid’s Menu

All Choices $5

Grilled Cheese

Mini Blu Hamburgers

Chicken Tenders

Pizza

Macaroni and Cheese

Kid’s Dessert

From the Sugar Shack $5

Dirt & Worms
Oreo Ice Cream and Gummy Worms

Wash Out Sundae
2 scoops of Ice Cream, Choice of toppings, Whipped Cream

Cookies & Milk

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