

# MENU

## ALL YOU CAN EAT CRAB FEAST

All Feasts include Cheddar Bay Bread, Corn, and Mac & Cheese Wedges

Feast #1 BLUE CRABS

Feast #2 BLUE CRABS, STEAMED SHRIMP, OLD BAY ROASTED CHICKEN

Feast #3 SNOW CRAB LEGS

## STEAMER-POTS

Snow Crab Steamer Pot 2LBS. SNOW CRAB CLUSTERS, SHRIMP, LITTLE NECK CLAMS, MUSSELS, SAUSAGE, RED POTATOES

Blue Crab Steamer Pot HALF DOZEN BLUE CRABS, SHRIMP, LITTLE NECK CLAMS, MUSSELS, SAUSAGE, RED POTATOES

Clam Bake Steamer Pot TWO 4 OZ. LOBSTER TAILS, 4 BLUE CRABS, SHRIMP, MUSSELS, LITTLE NECK CLAMS, SAUSAGE, RED POTATOES

## STEAMER & RAW BAR

Weekly rotating Oyster selections

Steamed Shell-On Shrimp (½ & WHOLE LB)

Cold Water Canadian Lobster Tail

Steamed Little Neck Clams (BY THE DOZEN)

Steamed Snow Crab Legs BY THE LB

Chilled Sampler 4 TOP NECKS, 4 BLUE POINTS, 4 JUMBO SHRIMP COCKTAIL, 2 COLD WATER LOBSTER TAIL, FRESH MD CRAB MEAT, AND 7 CRAB CLAW COCKTAIL

Delaware Bay Oysters BRINY FLAVOR WITH A SWEET FINISH

Blue Point Oysters FRESH, CRISP, FIRM TEXTURE, WITH A SWEET AFTERTASTE THAT SPARKLES WITH SALINITY

Nassawadox Salts PERFECT BLEND OF FLAVORS, SALTY SWEETNESS WITH THE SLIGHTEST MINERAL HINTS AND A CLEAN FINISH

Top Neck Clams on the Half Shell (1/2 DOZ. & 1 DOZ.)

## APPETIZERS

Lobster Tuna Tower LOBSTER SALAD, POKE TUNA, GUACAMOLE & MANGO SALSA STACKED & SERVED WITH OLD BAY TORTILLA CHIPS

Buffalo Chicken Wings HOT/BBQ/ EASTERN SHORE STYLE "OLD BAY"

Fried Caribbean Spice Marinated Fresh Calamari WITH COCONUT LIME SAUCE

Jerk Chicken Quesadilla WITH MANGO SALSA & CHIPOTLE RANCH

Pan-Steamed Mussels IN A GARLIC FENNEL BROTH WITH FRESH TOMATOES, HERBS & SLICED SAUSAGE

Chesapeake Bay Crab Bites SERVED ON AN ENGLISH MUFFIN "AN OLD MARYLAND TRADITION"

Spiced Jumbo Shrimp Cocktail

Blu Crab Dip WITH PRETZEL BREAD & OLD BAY TORTILLA CHIPS

Salt and Pepper Crusted Seared Ahi Tuna THINLY SLICED & SERVED WITH CUCUMBER WASABI SAUCE

Boom Boom Shrimp POPCORN SHRIMP DEEP FRIED & TOSSED IN A SPICY GARLIC PEPPER SAUCE

## SALADS

Classic Caesar Salad

Blu House Salad GREENS WITH CARROTS, TOMATOES, CUCUMBERS, ONIONS & CROUTONS

Fried Eggplant Caprese Salad WITH PESTO, ROASTED RED PEPPER PUREE & BALSAMIC GLAZE

Jerk Chicken Quesadilla Salad GRILLED JERK CHICKEN STUFFED QUESADILLA ON TOP OF FRESH GUACAMOLE, SALSA, BLACK BEANS, ROASTED CORN & ROMAINE LETTUCE TOSSED IN ANCHO PEPPER RANCH DRESSING

**Dressings** PESTO BALSAMIC VINAIGRETTE, BLEU CHEESE, ANCHO RED PEPPER RANCH, RANCH, HONEY MUSTARD & 1000 ISLAND

**Add Ons** GRILLED CHICKEN BREAST, CHOPPED RIB EYE, GRILLED SHRIMP, LUMP CRAB MEAT, SEARED FRESH TUNA, SHRIMP SALAD, PARMESAN CHEESE, SHREDDED CHEDDAR CHEESE, BLUE CHEESE CRUMBLES

## SOUPS

Maryland Crab Soup

French Onion Soup

Chef's Soup of the Day WITH FRESH SEASONAL LOCAL INGREDIENTS

## SANDWICHES OR WRAPS

Served with kettle chips (Add House Fries for an Additional \$1.50 & Sweet Potato Fries for \$2)  
Lettuce and Tomato upon request

Crab Cake Sandwich WITH A LEMON ZEST AIOLI (FRIED OR BROILED)

Fried Jumbo Soft Crab Club WITH LETTUCE, TOMATO, BACON & LEMON ZEST MAYO (SEASONAL)

Fresh Fish Sandwich GRILLED, FRIED OR BLACKENED

Shrimp Salad SPICED WITH OLD BAY SEASONING (AVAILABLE AS A WRAP)

Dad's Back Yard BBQ GRILLED HAND-PATTED CHEESEBURGER, HOT DOG & POTATO SALAD

Cheese Steak Sub-Chopped Ribeye SEE BURGERS FOR TOPPING SELECTION

"Giant" Turkey Club WITH LETTUCE, TOMATO, CHEDDAR CHEESE, SMOKEY BACON, & MAPLE MUSTARD MAYO

Open Face Crab Cake Melt BROILED CRAB CAKE ON TOP OF AN ENGLISH MUFFIN SMOTHERED IN CHEDDAR CHEESE AND CHERRY WOOD BACON

Tex-Mex BBQ Chick Sandwich GRILLED ANCO SPICED CHICKEN BREAST BRUSHED WITH TANGY BBQ SAUCE AND TOPPED WITH LETTUCE, TOMATO, GUACAMOLE, CHERRY WOOD BACON, AND CHEDDAR CHEESE

Fish Tacos SEARED TILAPIA IN FLOUR TORTILLAS WITH CABBAGE, SALSA, CHIPOTLE RANCH AND SHREDDED CHEDDAR CHEESE

Homemade Hand-Patted ½ lb. Burger ADD WHATEVER YOU DESIRE

**Cheeses** AMERICAN, SWISS, CHEDDAR, PROVOLONE, BLEU CHEESE

**Toppings** BACON, ROASTED RED PEPPERS, FRIED ONION RINGS, RAW ONIONS, SAUTEED MUSHROOMS, PICKLES

**Cheese Steak** MADE WITH CHOPPED RIBEYE

## ENTRÉE ITEMS

(served with choice of 2 side items)

**Fresh Maryland Crab Cakes** WITH LEMON ZEST MAYO

**Fresh Fish of The Day** WITH COMPLIMENTING SAUCE

**Blackened Tuna Steak** WITH CRYSTALLIZED GINGER SOY SAUCE REDUCTION, SEAWEED & PICKLED RED ONION SALAD

**Crab Imperial Stuffed Jumbo Shrimp Scampi**

**Grilled 16oz. Rib-Eye** ADD MARINATED MUSHROOMS OR LUMP CRAB MEAT

**Grilled Chilean Sea Bass Skewers** BRUSHED IN ASIAN BBQ SAUCE

**Hawaiian Island Chicken** TERIYAKI MARINATED GRILLED CHICKEN BREAST SERVED WITH MANGO SALSA

**Seafood Pasta** WITH SHRIMP, SCALLOPS, AND CRAB MEAT IN A CAJUN CREAM SAUCE OVER LINGUINI

**Soft Crab Dinner** FRIED SOFT CRABS WITH MAPLE MUSTARD MAYO

## SPECIALTY OYSTERS

**"Blu Raw Bar" House Oysters** SHOOTING POINT OYSTERS TOPPED WITH HAWAIIAN POKE

**Oysters Casino** BROILED ON THE HALF SHELL & TOPPED WITH OUR HOUSE CASINO TOPPING & SMOKED PEPPERED SALMON BACON

**Bakes Stuffed Clams** NEW ENGLAND STYLE WITH LOTS OF BUTTER

## SIDES

Old Bay Fries

Sweet Potato Fries TOPPED WITH POWDERED SUGAR & AGAVE NECTAR

Onion Rings

Cole Slaw

Corn on the Cob

Potato of the Day

Veggie of the Day

Potato Salad

Kettle Chips

## KIDS MENU

Grilled Hot Dog & Fries

Burger Sliders & Fries (2)

Chicken Tenders & Fries

Grilled or Fried Fish & Fries

Pizza by the Slice

Mac & Cheese

## SPECIALTY DRINKS

Frozen Creamsicle ORANGE JUICE, VANILLA ICE CREAM AND LICOR 43

Hawaiian Punch OH YEAH!

Pink Pineapple MALIBU PINEAPPLE AND TROPICAL FRUIT JUICES

**Blu Hawaiian** OUR SPIN ON A POPULAR ISLAND CREATION WITH MALIBU COCONUT

**Dirty Banana** KALUHA, ICE CREAM, AND A TOUCH OF BANANA COME TOGETHER WITH SPICED RUM AND OTHER SPIRITS, FINISHED WITH CHOCOLATE SWIRL

**Dirtier Banana** FEATURING PATRON DARK COCOA

**Mango Margarita** MANGO PUREE GIVES THIS CLASSIC FROZEN DRINK A TROPICAL TWIST

**John Daly** SWEET TEA VODKA INFUSED WITH LOUISIANA SUGAR CANE COMBINED WITH PINK LEMONADE

**Fresh Margarita** THE WAY IT SHOULD BE... FRESH LIME AND AGAVE NECTAR

**Blu-Berry Splash** ABSOLUT BERRY ACAI VODKA, SIERRA MIST, CURACAO ORANGE

**Pina Colada** SERVED IN A REAL COCONUT CUP, THE CUP IS YOURS TO KEEP!

**Strawberry Daquiri** THE BEST MIX ON THE BEACH!

**Myers Dark & Stormy** DARK RUM AND GINGER BEER

**Lynchburg Lemonade** JACK DANIELS HONEY WITH SWEET AND SOUR LEMONADE

**Texas Mule** TITO'S VODKA (TEXAS), BACARDI DRAGONBERRY, LIME AND GINGER BEER

**Dragonberry Lemonade** STRAWBERRY RUM AND LEMONADE

## OYSTER SHOOTERS

**Casino** LOCAL OYSTER, BACON VODKA AND COCKTAIL SAUCE

**Spicy** LOCAL OYSTER, PEPPER VODKA AND COCKTAIL SAUCE

**Cocktail (non-alcoholic)** LOCAL OYSTER, COCKTAIL SAUCE AND LEMON

**Bloody Oyster** MADE WITH FINLANDIA VODKA AND GEORGES BLOODY MARY MIX

## CRUSHES

Fresh Squeezed Fruit with complementary flavored vodka

Orange

Watermelon

Grapefruit (finlandia)

Strawberry Lemon

Pineapple (barcadi)

## **SANGRIA**

White Sparkling Peach or Red Pomegranate

60 oz Pitcher

Glass

## **BLOODY MARYS**

Traditional GEORGES AWARD WINNING BLOODY MIX

Breakfast MADE WITH BACON INFUSED VODKA

Spicy Pepper MADE WITH PEPPERCORN INFUSED VODKA

## **LEMONADE**

Our Signature Lemonade, Made with fresh basil and Carribean rums

60 oz Pitcher

Glass