

# Summer

SEASONAL ITEMS  
LISTED ITEMS ARE AVAILABLE FOR A LIMITED TIME



Tuna  
Salad  
18



Mac & Cheese  
w/ Brisket  
15



Chicken Tacos 13



Have a Large Party?

please contact Leah Lowe  
[LeahL@BlueMartini.com](mailto:LeahL@BlueMartini.com)





# Shareables

## Spinach & Artichoke Dip 13

Spinach, Artichoke Hearts, Alfredo & Mozzarella Cheese  
Served with Warm Toasted Pita Chips

## Shrimp & Crab Dip 13

Gulf Shrimp and Blue Crab in a Creamy Cheese Sauce  
Served Hot, Accompanied by Seasoned Toast Points

## <sup>V+</sup> Beer Cheese Dip 13

Served with Warm Salted Bavarian Pretzel Sticks

## <sup>GF</sup> Bacon Wrapped Shrimp 18

Jumbo Black Tiger Shrimp, Wrapped in Peppered Bacon,  
Served with a Sweet Chili Sauce

## <sup>GF</sup> Rotisserie Chicken Wings 18

Honey BBQ / Buffalo / Lemon Pepper / Honey Sriracha / BBQ  
Served with Blue Cheese or Ranch Dressing

## <sup>V+</sup> Fruit & Cheese Plate 18

Fresh Seasonal Fruit, Accompanied by an Assortment of  
Mouthwatering Cheeses and Crisp Flatbread Crackers

## <sup>V+</sup> Vegan Tacos 13

Fajita Seasoned Quinoa with Crunchy Lettuce, Pico de Gallo  
Finished with a House-Made Avocado Crema

# Flatbreads \$15

## <sup>V+</sup> Margherita

Vine Ripened Tomatoes, Provolone & Mozzarella Cheese,  
Fresh Basil, Garlic, Salt & Pepper

## Pepperoni

Cup & Char Pepperoni, Sweet Tomato Sauce,  
Oregano and Fresh Italian Cheeses

## BBQ Brisket

A Smoked Brisket, House Made BBQ Sauce,  
Diced Onion, and Cheddar Cheese

<sup>V+</sup> Vegetarian

<sup>GF</sup> Gluten Free

<sup>†</sup> These items can be ordered rare or undercooked. The consumption of raw, rare, seared, and undercooked meats can increase the risk for foodborne illness.





# Signature Dishes

## <sup>GF</sup> Shrimp Martini 18

Jumbo Black Tiger Shrimp, Served in a Chilled Martini Glass with a House Made Cocktail Sauce

## <sup>†</sup> Sesame Encrusted Ahi Tuna 18

Marinated in Teriyaki, Ginger and Pineapple Juice, Seared to Rare then Chilled, Resting over a Bed of Seaweed Salad, Accompanied by a Toasted Sesame Dressing

## Thai Chicken 18

Juicy Chicken Tenderloins Marinated in a Mild Peanut Dressing Served over a Bed of Napa Cabbage Coleslaw, Garnished with Peanuts and Red Bell Pepper

### OUR HOUSE SPECIALTY

## <sup>†</sup> Lollipop Lamb Chops 29

Mediterranean Marinated New Zealand Lamb, Served with Garlic Mashed Potatoes and a Frangelico Mint Pesto

## Sliders \$20

### <sup>†</sup> Surf & Turf

Truffle Tenderloin, Sliced, Sitting on a Bed of Arugula, Topped with Caramelized Onion, Melty Gruyere and a Truffle Aioli on a Toasted Potato Bun

Chilled Lobster Salad Dressed with a Lemon Dill Aioli and Crunchy Celery on a Toasted Slider Bun

### Lobster

Chilled Lobster Salad, Dressed with a Lemon Dill Aioli and Crunchy Celery on a Toasted Slider Bun

### <sup>†</sup> Truffle Tenderloin

Two Sliders, Truffle Tenderloin, Sliced, Sitting on a Bed of Arugula Topped with Caramelized Onion, Melty Gruyere and a Truffle Aioli on a Toasted Potato Bun, Served with Potato Sticks

## Desserts \$12

### Chocolate Decadence

A Multi-Layered Decadent Dessert with a Dark Milk Chocolate Frosting and Milk Chocolate Chunks

### White Chocolate Raspberry Cheesecake

Served with Whip Cream and Fresh Raspberries

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