Dinner

Raw & Chilled Bar

Oysters & Clams of Course*

Wild Caught Gulf Shrimp Cocktail

Drawn Butter, Spicy Mustard, Cocktail Sauce, Lemon

Peel & Eat Shrimp

½ Pound, Served Chilled, Spicy Mustard, Cocktail Sauce

Smoked Trout Dip

House-Fried Yukon Potato Chips, Red Onion Marmalade

Alaskan Red King Crab Legs

Also Available Steamed With Garlic Butter & Wine. Available in $\frac{1}{2}$ Pound or 1 Pound

Appetizers

Clam Chowder

Sea Clam Fritters, Apple-Smoked Bacon

Fried Calamari

Thai Chile Sauce, Apples, Orange, Sesame

Togarashi Fries

Hot Mustard, Crispy Shallot

Thai Curry Mussels

Yellow Coconut Curry, Cilantro, Ciabatta

Deviled Eggs*

Smoked Trout Roe and Fresh Jalapeño

Grilled Spanish Octopus

Chorizo Vinaigrette, Crispy Potato

Roasted Oysters

Garlic Herb Butter, Parmesan, Ritz Crumb

'Big Easy' Crab Cake

Pickled Fennel Salad. Chef's Sauce

Salads

Caesar*

Chopped Romaine Hearts, Croutons, Parmesan, Spanish Anchovy, House Made Dressing

Grilled Ancho Chicken
Garlic Shrimp
Grilled Loch Duart Scottish Salmon
Fried Calamari

BIOB Salad

Bibb Lettuce, Blue Cheese, Bacon, Cucumber, Campari Tomatoes, Vinaigrette

Grilled Ancho Chicken Garlic Shrimp Grilled Loch Duart Scottish Salmon Fried Calamari

Grilled Salmon & Kale Salad*

Roasted Beets, Apples, Dates, Goat Cheese, Fresh Berries, Fennel, Candied Walnuts, Dijon-Maple Dressing

Lobster & Avocado Salad

Lemon Aioli, Bibb Lettuce, Campari Tomatoes, White Balsamic Vinaigrette

Surf & Turf Salad*

Grilled Skirt Steak, Garlic Shrimp, Chopped Romaine, Baby Lettuce, Fresh Avocado, Campari Tomato, Cucumber, Crispy Onion, Radish, Creole Caesar Dressing

Blue Island Classics

Crispy Fish Sandwich

Cracker Crusted Atlantic Cod, Bibb Lettuce, Tomato, Dill Tartar Sauce

Signature Lobster Roll

New England or Connecticut-Style, Served with Shoestring Fries

Blue Island Double White Cheddar Burger

Bacon-Beef Blend, Onion Jam, Black Pepper Aioli, Crispy Onion, White Cheddar, Bibb Lettuce, Served with Shoestring Fries

Wild Atlantic Cracker-Crusted Cod Fish & Chips

Malt Vinegar Tartar Sauce, Shoestring Fries, House Made Cole Slaw

Fried Georges Bank Surf Clams

Served with House Made Slaw, Fresh Dill Tartar Sauce, Shoestring Fries

Fried Jumbo Wild Gulf Shrimp

With House Made Slaw, Fresh Dill Tartar Sauce

Shore-Style Tacos

Choice of Three: • Thai Glazed Shrimp Pickled Cucumber, Smoked Chile Slaw • Baja-Style Ahi Tuna* Roasted Elote, Tajín, Cilantro • California Carne Asada Guacamole, Salsa, Fries, West Coast Vibes • Blue Island Fish Taco Louie Sauce, Slaw, Avocado

Signature Entrées

Loch Duart Scottish Salmon 'Oscar'*

Grilled Salmon, Big Easy Crab Cake, Crispy Potatoes, Asparagus, Béarnaise Sauce

Manila Clam Pasta

Linguine, Sea Clams, Chile Flakes, Fresh Oregano, Crumb

Filet Mignon Medallions*

Parmesan Potato, Caramelized Onion-Crimini Mushroom Demi-Glace, Asparagus, Béarnaise Sauce

Pan-Roasted Jumbo Sea Scallops

Butternut Squash and Mascarpone Risotto, Roasted Mushrooms, Crispy Prosciutto

Miso Chilean Sea Bass

Pan-Fried Noodles, Vegetables, Shiitake Mushrooms

Simply Prepared Fish

Served with Parmesan Potatoes & Pickled Fennel Salad or Seasonal Vegetable with Choice of Lemon Beurre Blanc or Roasted Red Pepper Chimichurri

Market Fresh Catch Jumbo New Bedford Sea Scallops

Loch Duart Scottish Salmon* Chilean Sea Bass

A la Carte

Curried Cauliflower

Medjool Dates, Yellow Coconut Curry

Crispy Brussels Sprouts

Truffle-Soy Sauce

Crispy Parmesan Potatoes

Shoestring Fries

House Made Cole Slaw

Roasted Beets

Goat Cheese & Walnuts

Asparagus

Béarnaise Sauce

Grateful Bread Artisan Ciabatta

Whipped Butter, Smoked Sea Salt

Seasonal Vegetable