

BLUE FOOD

SIGNATURE DISHES

Seared Tuna

Our House Special Ahi Tuna, Seared, resting on a nest of Asian Seaweed Salad and Calamari Salad, Accompanied by Flavorful Ponzu Sauce and Wasabi

Lemon Pepper Chicken

Succulent Tenderloins of Chicken Marinated in Fresh Squeezed Citrus and Herbs, Grilled to Perfection and Served on a bed of Mediterranean Orzo

Sliced Beef Tenderloin

Perfectly Marinated Hot Beef Tenderloin Medallions Accompanied by Roasted Fingerling Potatoes & Cherry Tomato Salad with Our Creamy Horseradish Sauce

Blue Crab Cakes

Succulent Lump Crab Meat Combined with Tantalizing Seasonings Served on a Bed of Dressed Mixed Greens Topped with a Drizzle of Southwestern Remoulade

Thai Chicken

Plump Chicken Tenderloins Marinated in a Mild Peanut Dressing Served over a Bed of Crunchy Slaw Garnished with Fresh Cilantro

** Lollipop Lamb Chops

Balsamic Marinated New Zealand Lamb Served with Parmesan Truffled Fingerling Potatoes and Mint Pesto

*** Five Spice Pork Tenderloin

Sliced Pork Tenderloin Scented with Chinese Five Spice with a Nappa Cabbage Slaw and Sweet Wasabi Aioli

BLUE MARTINI LITE BITES

Available at Select Locations - Late Night 11pm to Close

Plano - Available Happy Hour/Late Night 11pm to Close

Beef Tacos

Our Beef Tenderloin, Marinated and Shredded, in a Soft Flour Tortilla, Southwest Cole Slaw, Diced Tomatoes, Pepper Jack Cheese, Served with Fresh Salsa and Cilantro Lime Sour Cream (2 Tacos)

Chicken Tacos

Marinated Chicken Tenders, Shredded, in a Soft Flour Tortilla, Southwest Cole Slaw, Diced Tomatoes, Pepper Jack Cheese, Served with Fresh Salsa and Cilantro Lime Sour Cream (2 Tacos)

Pulled Pork Sliders

Marinated Pork, Mojo or BBQ'd, Southwest Cole Slaw, Sliced Avocado, Pepper Jack Cheese, on a Soft Potato Slider Roll (2 Sliders)

Cajun Tuna

Lively Seasoned Ahi Tuna, Served on a Bed of Cucumber and Jicama Slaw in a Wasabi Ponzu Dressing, and Drizzled with a Southwestern Remoulade

Chips & Salsa

White Corn Tortilla Chips Served with Fresh Salsa and Cilantro Lime Sour Cream

FLATBREADS

Margherita

Vine Ripened Tomatoes, Fresh Italian Cheeses, and Fresh Basil

Beef Tenderloin & Portabella

Seasoned Tenderloin, Marinated Portabella Mushroom Topped with Fresh Italian Cheeses

LIGHT FARE

[Spinach & Artichoke Dip](#)

Spinach & Artichokes Mixed with a Homemade Alfredo Sauce, Topped with Parmesan and Served Hot with Toasted Pita Triangles

[Shrimp Martini](#)

Five Chilled Jumbo Shrimp Served In Our Martini Glass with a Zesty Cocktail Sauce

[Fruit and Cheese Plate](#)

Fresh Seasonal Fruit Partnered with a Delightful Selection of Mouthwatering Cheeses and Tasty Flatbread Crackers (enough to share)

[Shrimp and Crab Dip](#)

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

DESSERTS

[White Chocolate Mousse Cake](#)

Chilled White Chocolate Mousse Filling with Oreo Cookie Crust

[The Ulimite Chocolate Cake](#)

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

****** [Big Fat Chocolate Cake](#)

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

****** [Berries and Crème](#)

Sweet Seasonal Berries Accompanied by a Delightful Crème on Glacé

****** *Available at select locations.*

******* *Available at the Bellevue location only.*