

deep blu

SEAFOOD GRILLE & SUSHI

APPETIZER PLATES

Cauliflower Bisque 12 ^{GF}

Hazelnut Pistou

Butter Lettuce Salad 16

Shaved Radish | Everything Spice | Rye Crumb |
Pickled Red Onion | House Buttermilk Dill Dressing

Organic Little Gem Caesar Salad 14

Manchego | White Anchovy | House Caesar | Ash |
Shaved Crouton

Sautéed Prince Edward Island Mussels 24

Spicy Coconut Broth | Sake | Chorizo | Grilled Bread

Burrata & Toy Box Tomatoes 18

Baby Arugula | Crouton | Aged Balsamic | Extra Virgin Olive Oil

Charred Spanish Octopus 26 ^{GF}

Smoked Tomato Broth | Fingerling Potato |
Chorizo

Seared Bigeye Tuna 32 ^{GF}

Corn Relish | Avocado | House Ponzu | Heirloom Tomato

DEEP BLU CLASSICS

deep blu Crab Cake 24

Lemon Aioli | Tomato | Pea Tendril | Grilled Lemon

Scallops & Pork Belly* 44 ^{GF}

Cauliflower Puree | Pea Tendril | Asparagus | Pickled Onion

blu crab Mac & Cheese 24

Smoked Gouda | Muenster | Jumbo Lump blu crab

blu Crab Crusted Grouper 50 ^{GF}

Sauce Béarnaise | Asparagus | Fingerling Potatoes

Local Florida Seafood Cioppino 45

1/2 Lobster Tail | Local Fish | Shrimp | Mussels | Potato
Tomato Broth | Grilled Sourdough

RAW BAR

deep blu Ceviche* 21 ^{GF}

Aji Amarillo | Radish | Tomato | Citrus

Shrimp Cocktail 26 ^{GF}

House Cocktail Sauce | Grilled Lemon

MAINS

Lobster Linguine 40

Roasted Tomato | Garlic Confit | Mascarpone |
Crouton | Chives | Old Bay

Blackened Jail Island Salmon 42 ^{GF}

Fingerling Potato | Asparagus | Dill Cream

Vegan "Meatloaf" 28 ^{GF}

Chipotle Sorghum Glaze | Seasonal Vegetables |
Little Gem & Arugula Vinaigrette

Catch of the Day MKT

Florida Local (When Available)

Grilled 10oz Creek Stone Farm Ribeye* 50 ^{GF}

Smoked Wild Mushrooms | Potato Mousse | Romesco Emulsion

*contains tree nuts

Grilled 8oz Creek Stone Farm Filet of Beef* 54 ^{GF}

Smoked Wild Mushrooms | Potato Mousse | Romesco Emulsion

*contains tree nuts

Brined & Roasted Joyce Farms 1/2 Chicken 38

Cheese Grits | Fresh Market Vegetables |
Chicken Jus

TO SHARE

Potato Mousse 12 ^{GF}

Chives

Grilled Asparagus 14 ^{GF}

Sauce Béarnaise

Roasted Fingerling Potatoes 12 ^{GF}

Chive | Crème Fraiche

*Raw & undercooked food may be hazardous to your health.

Prices exclusive of Florida State sales tax & gratuity. Parties of six or more will have an 18% gratuity added to their total.

Please inform your server of any health or dietary restrictions so we may do our best to accommodate your needs.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN —Section 64D-3.040(8), Florida Administrative Code Provided by the Florida Department of Business and Professional Regulation Division of Hotels and Restaurants.
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deep blu Chef De Cuisine Cecil Rodriguez Restaurant Manager Devin Murphy