

# deep blu

SEAFOOD GRILLE & SUSHI

## APPETIZER PLATES

**Cauliflower Bisque** 12 

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 

Smoked Tomato Broth | Fingerling Potato |  
Chorizo

**Seared Bigeye Tuna** 32 

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 

Cauliflower Puree | Pea Tendril | Asparagus | Pickled Onion

**blu crab Mac & Cheese** 24

Smoked Gouda | Muenster | Jumbo Lump blu crab

**blu Crab Crusted Grouper** 50 

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 

Aji Amarillo | Radish | Tomato | Citrus

**Shrimp Cocktail** 26 

House Cocktail Sauce | Grilled Lemon

## MAINS

**Lobster Linguine** 40

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

**Blackened Jail Island Salmon** 42 

Fingerling Potato | Asparagus | Dill Cream

**Vegan "Meatloaf"** 28 

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 

Smoked Wild Mushrooms | Potato Mousse | Romesco Emulsion

\*contains tree nuts

**Grilled 8oz Creek Stone Farm Filet of Beef \*** 54 

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 

Chives

**Grilled Asparagus** 14 

Sauce Béarnaise

**Herb Roasted Potatoes** 12 

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