

TO START

*Oysters

Raw | Baked | Fried

Clams Casino

Bacon, Mornay,
Parsley Breadcrumb

*Bluefin Tuna Crudo

Plum, Tamari, Basil Kosho

Chilled Shrimp

Romaine, Avocado,
Creole Cocktail Sauce

Smoked Mahi Mahi Dip

Pineapple Chow-Chow,
Potato Chips
» Add Trout Roe +8

Burrata Tartine

Heirloom Tomato,
Sunflower Seed, Basil Pesto

SOUPS AND SALADS

» Add protein to salad

- > Salmon
- > Shrimp
- > Chicken
- > Fried Oysters

Red Oak Salad

Fennel, Manchego,
Pistachio Vinaigrette

Caesar Salad

Baby Gem, Boquerones,
Parmesan
» Add Fried Oysters

Tomato Gazpacho

Cucumber, Basil,
Brioche Croutons
» Add Crab

Seafood Gumbo

Crab, Shrimp, Oyster, Okra

SANDWICHES

Lobster Roll

Potato Bun, Bibb Lettuce, Chive

Fish Sandwich

Cabbage, Tomato Condiment,
Caper Aioli

Po' Boy

Shrimp, Oyster, Remoulade Sauce

*Navy Blue Burger

Raclette, Pork Belly, Horseradish

ENTREES

Crawfish Risotto

Andouille, Filé Powder

Tagliatelle

Hazelnut, Mushroom, Parmesan

Omelette

Raclette, Frisée
» Add Wild Mushrooms +8

*Crab Cake

Celeriac Remoulade,
Tomato Chutney, Bottarga

Branzino

Romesco, Chimichurri, Almond

Scottish Salmon

Cherry Tomato, Sautéed Spinach,
Bianco Sauce

SIDES

Summer Squash
Sautéed Spinach
Orzo
French Fries
Fresh Biscuits

Seafood and poultry all sourced by local,
sustainable farms.

*
Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
food-borne illness.



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learn more about the art
displayed in our restaurant

N A
V Y

from your friends

**AARON BLUDORN, CHERIF MBODJI
& VICTORIA BLUDORN**

FRUITS DE MER

with the spirit of the

TEXAS GULF COAST

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