

na y b l u e

TO START

Oysters

*Raw | Baked | Fried

Clams Casino

Bacon, Mornay,
Parsley Breadcrumbs

*Chilled Shrimp

Romaine, Avocado,
Creole Cocktail Sauce

*Bluefin Tuna Crudo

Plum, Tamari, Basil Kosho

Burrata Tartine

Heirloom Tomato,
Sunflower Seed, Basil Pesto

Red Oak Salad

Fennel, Manchego,
Pistachio Vinaigrette

Caesar Salad

Baby Gem, Boquerones,
Parmesan

> Salmon

> Shrimp

> Chicken

> Fried Oysters

Tomato Gazpacho

Cucumber, Basil,
Brioche Croutons

»Add Crab

Seafood Gumbo

Crab, Shrimp, Oyster, Okra

Smoked Mahi Mahi Dip

Pineapple Chow-Chow, Potato Chips

» Add Trout Roe

ENTREES

Fish Sandwich

Cabbage, Tomato Condiment,
Caper Aioli

*Navy Blue Burger

Raclette, Pork Belly, Horseradish

Omelette

Raclette, Frisée
» Add Wild Mushroom

*Biscuits and Gravy

Fried Chicken, Crawfish,
Poached Egg

*Crab Benedict

Haricot Vert, Tomato Jam,
Dijon Hollandaise

Crawfish Risotto

Andouille, Filé Powder

Scottish Salmon

Cherry Tomato, Sautéed Spinach,
Bianco Sauce

*Steak and Egg

Pomme Anna, Chimichurri,
Wild Mushroom

ADDITIONS FOR THE TABLE

Buttermilk Pancakes

Orange Butter, Maple Syrup

French Toast

Thai Tea Cardamom Anglaise,
Orange Mascarpone

Cinnamon Roll

Brown Sugar Caramel, Vanilla Glaze

Biscuits



Scan the QR code to
learn more about the art
displayed in our restaurant

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.

N A
V Y

from your friends

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

FRUITS DE MER

with the spirit of the

TEXAS GULF COAST

B L
U E