

navy blue

TO START

***Caviar**
Siberian Kaluga

Oysters
*Raw Fried Baked

***Oyster Shooter**
Tomatillo, Citrus, Chili, Mezcal

» **ADD TO OYSTERS**

*Siberian Caviar

*Trout Roe

***Seafood Plateau**
Oysters, Shrimp, Tuna Crudo,
Mahi Mahi Dip
» Petite
» Royale

Chilled Shrimp
Romaine, Avocado,
Creole Cocktail Sauce

***Bluefin Tuna Crudo**
Plum, Tamari, Basil Kosho

Burrata Tartine
Heirloom Tomato, Sunflower Seed,
Basil Pesto

Clams Casino
Bacon, Mornay, Parsley Breadcrumb

Octopus
Adobo, Green Harissa, Chickpea

SOUPS AND SALADS

Tomato Gazpacho
Cucumber, Basil, Brioche Croutons

» **Add Crab +12**

Seafood Gumbo
Crab, Shrimp, Oyster, Okra

Caesar Salad
Baby Gem, Boquerone, Parmesan

Red Oak Salad
Fennel, Manchego,
Pistachio Vinaigrette

MAINSTAYS

Crab Cake
Celeriac Remoulade,
Tomato Chutney, Bottarga

Smoked Mahi Mahi Dip
Pineapple Chow-Chow, Potato Chips
» Add Trout Roe

BBQ Shrimp
Satsuma, Cheddar Scallion Biscuit

PASTA

Crawfish Risotto
Andouille, Filé Powder

Lobster Ravioli
English Pea, Maitake,
Sauce Américaine

Tagliatelle
Hazelnut, Mushroom, Parmesan

» **Add Crab to Any Pasta**

MEAT

***Navy Blue Burger**
Raclette, Pork Belly, Horseradish
» French Fries

Chicken Roulade
Polenta, Tomato, Shishito Pepper

***Hanger Steak (8 oz)**

***NY Strip (12 oz)**
Steaks Served with Bordelaise Sauce
and Bone Marrow Herb Butter

SEAFOOD

Fish Sandwich
Tomato Condiment, Caper Aioli
» French Fries

Lobster Roll
Potato Bun, Bibb Lettuce, Chive

Branzino
Romesco, Chimichurri, Almond

Blackened Red Snapper
Ají Amarillo, House Pickles

***Grilled Swordfish**
Fennel, Navy Bean, Puff Pastry,
Beurre Rouge

Dover Sole MKT
Prepared Meunière

Simply Prepared
Branzino, Red Snapper, Swordfish or Sole
» Choice of Side

SIDES

Sautéed Spinach

Summer Squash

Potato Purée

Orzo

French Fries



Scan the QR code to
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displayed in our restaurant

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

Seafood and poultry all sourced by local, sustainable farms.

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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