

# navy blue

## TO START

### Oysters

\*Raw    Fried    Baked

### \*Oyster Shooter

Tomatillo, Citrus, Chili, Mezcal

### » ADD TO OYSTERS

\*Siberian Caviar

\*Trout Roe

\*Uni

### \*Seafood Plateau

Oysters, Shrimp, Tuna Crudo,  
Mahi Mahi Dip

» Petite

» Royale

### Chilled Shrimp

Cocktail Sauce, Cilantro,  
Serrano Aioli

### \*Bluefin Tuna Crudo

Plum, Tamari, Basil Kosho

### Clams Casino

Bacon, Mornay, Parsley Breadcrumb

### Octopus

Adobo, Green Harissa, Chickpea

## SOUP AND SALAD

### Seafood Gumbo

Crab, Shrimp, Oyster, Okra

### Caesar Salad

Baby Gem, Boquerone, Parmesan

### Endive Salad

Bacon Lardon, Date,  
Blue Cheese

## MAINSTAYS

### Crab Cake

Lime Beurre Blanc, Chili Crisp

### 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

Sweet Potato, Maitake,  
Sauce Américaine

### Spaghetti Vongole

Clam, Chive, Uni, Nori

### » Add Crab to Any Pasta

## MEAT

### \*Navy Blue Burger

Raclette, Pork Belly, Horseradish  
» French Fries

### Hainan Chicken

Ginger Scallion Rice,  
Marinated Cucumber

### \*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

Delicata Squash, Coconut Curry,  
Sansho Peppercorn Jus

### Dover Sole

Prepared Meunière

### Simply Prepared

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

## SIDES

Sautéed Spinach

Summer Squash

Potato Purée

Orzo

French Fries



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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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