TO START

Caviar*

Siberian

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

Smoked Mahi Mahi Dip

Pineapple Chow-Chow, Potato Chips

» Add Trout Roe

Clams Casino

Bacon, Mornay, Parsley Breadcrumb

Salmon Fritter

Yuca, Tamarind, Peanut

BBQ Shrimp

Satsuma, Cheddar Scallion Biscuit

Octopus

Adobo, Green Harissa, Chickpea

Crab Cake

Lime Beurre Blanc, Chili Crisp

SOUP AND SALAD

Seafood Gumbo

Crab, Shrimp, Oyster, Okra

Caesar Salad

Baby Gem, Boquerone, Parmesan

Endive Salad

Bacon Lardon, Date, Blue Cheese

PASTA

Crawfish Risotto

Andouille, Filé Powder

Lobster Ravioli

Sweet Potato, Maitake, Sauce Américaine

Spaghetti Vongole

Clam, Chive, Uni, Nori

» Add Crab to Any Pasta

HANDHELDS

Lobster Roll

Potato Bun, Bibb Lettuce, Chive

Fish Sandwich

Tomato Condiment, Caper Aioli

» French Fries

Navy Blue Burger*

Raclette, Pork Belly, Horseradish

» French Fries

SEAFOOD

Branzino

Romesco, Chimichurri, Almond

Blackened Red Snapper

Ají Amarillo, House Pickles

Grillled Swordfish*

Delicata Squash, Coconut Curry,

Sansho Peppercorn Jus

Dover Sole MKT

Prepared Meunière

Simply Prepared

Branzino, Red Snapper, Swordfish, or Sole

» Choice of Side

MEAT

Hainan Chicken

Ginger Scallion Rice,

Marinated Cucumber

Hanger Steak (8 oz)*

Bordelaise Sauce and Bone Marrow Herb Butter

SIDES

Sautéed Spinach

Roasted Squash

Potato Purée

Orzo

French Fries



Scan the QR code to 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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