

TO START

Oysters*

Raw | Fried | Grilled

Clams Casino

Bacon, Mornay
Parsley Breadcrumbs

Chilled Shrimp*

Cocktail Sauce, Cilantro
Serrano Aioli

Ora King Salmon Crudo*

Row 7 Beets, Cara Cara
Burnt Citrus Vinaigrette

Red Oak Salad

Pistachio, Pecorino
Texas Citrus

Caesar Salad

Baby Gem, Boquerones
Parmesan

> Salmon

> Shrimp

> Chicken

> Fried Oysters

Gumbo

Crab, Shrimp, Okra

Smoked Mahi Mahi Dip

Pineapple Chow-Chow

Potato Chips

» Add Trout Roe

ENTREES

Lobster Roll

Potato Bun, Bibb Lettuce, Chives

Fish Sandwich

Cabbage, Tomato Condiment
Caper Aioli

Navy Blue Burger*

Wagyu Beef, Raclette, Pork Belly
Horseradish

Omelette*

Raclette, Frisée

» Add Wild Mushroom

Biscuits and Gravy*

Fried Chicken, Crawfish
Poached Egg

Crab Benedict*

Tomato Jam, Aleppo, Hollandaise

Crawfish Risotto

Andouille, Filé Powder

Scottish Salmon*

Parsnip, Brussels Sprouts
Whole Grain Mustard Jus

Steak and Egg*

Pomme Anna, Chimichurri
Wild Mushroom

ADDITIONS FOR THE TABLE

Glazed Pork Belly

Mint, Fresno Chili

Buttermilk Pancakes

Orange Butter, Maple Syrup

French Toast

Thai Tea Cardamom Anglaise
Orange Mascarpone

Blueberry Danish

Cream Cheese, Lemon Chamomile



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

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

**B L
U E**