

navy blue

TO START

Caviar*

Siberian Ossetra

Oysters

Raw* Fried Grilled

Oyster Shooter*

Tomatillo, Citrus, Chili, Mezcal

» ADD TO OYSTERS

Siberian Caviar*

Trout Roe*

Uni*

Seafood Plateau*

Oysters, Shrimp

Ora King Salmon Crudo

Mahi Mahi Dip

» Petite

» Royale

Chilled Shrimp*

Cocktail Sauce, Cilantro

Serrano Aioli

Ora King Salmon Crudo*

Row 7 Beets, Cara Cara

Burnt Citrus Vinaigrette

Smoked Mahi Mahi Dip

Pineapple Chow-Chow, Potato Chips

» Add Trout Roe

Fried Shrimp

Sambal, Tamarind

Clams Casino

Bacon, Mornay, Parsley Breadcrumbs

BBQ Shrimp

Satsuma, Cheddar Scallion Biscuit

Octopus

Carrot, Harissa, Tahini

Crab Cake

Lime Beurre Blanc, Chili Crisp

SOUP AND SALAD

Seafood Gumbo

Crab, Shrimp, Oyster, Okra

Caesar Salad

Baby Gem, Boquerone, Parmesan

Red Oak Salad

Pistachio, Pecorino

Texas Citrus

PASTA

Crawfish Risotto

Andouille, Filé Powder

Spaghetti Vongole

Clam, Chive, Uni, Nori

» Add Crab to Any Pasta

HANDHELDS

Fish Sandwich

Tomato Condiment, Caper Aioli

» French Fries

Navy Blue Burger*

Wagyu Beef, Raclette, Pork Belly

Horseradish

» French Fries

SEAFOOD

Branzino

Romesco, Chimichurri, Almond

Blackened Red Snapper

Ají Amarillo

Dover Sole

Prepared Meunière

Simply Prepared

Branzino, Red Snapper or Sole

» Choice of Side

MEAT

Hainan Chicken

Ginger Scallion Rice

Marinated Cucumber

SIDES

Sautéed Greens

Brussels Sprouts

Potato Purée

Orzo

French Fries



*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

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