

# 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\*

Breakfast Radish, Shiso

Plum Ponzu

### Smoked Mahi Mahi Dip

Pineapple Chow-Chow, Potato Chips

» Add Trout Roe

### Fried Shrimp

Sambal Aioli

Sesame Sweet Chili

### 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

### Potato Gnocchi

Fava Bean, Confit Morels

### 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\*

Wagyu Beef, Raclette, Pork Belly

Horseradish

» French Fries

## SEAFOOD

### Scallops\*

Pancetta, Tuscan Kale

Pimenton Aioli, Potato Espuma

### Branzino

Romesco, Chimichurri, Almond

### Blackened Red Snapper

Ají Amarillo

### Grilled Swordfish

Aleppo, Caraflex Cabbage

Caraway Gremolata

### Dover Sole

Prepared Meunière

### Simply Prepared

Scallops, Branzino, Red Snapper

Swordfish or Sole

» Choice of Side

## MEAT

### Hainan Chicken

Ginger Scallion Rice

Marinated Cucumber

### Hanger Steak\*

Bordelaise Sauce

Bone Marrow Herb Butter

## SIDES

Sautéed Greens

Grilled Asparagus

Potato Purée

Orzo

French Fries



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

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*from your friends*

**AARON BLUDORN, CHERIF MBODJI  
& VICTORIA BLUDORN**

**FRUITS DE MER**

*with the spirit of the*

**TEXAS GULF COAST**

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