

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

Cauliflower Giardiniera, 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



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