

May 10th, 2026

Mother's Day at Navy Blue

FIRST COURSE

CHOICE OF

1/2 Dozen Oysters

Raw* | Fried | Grilled

Caesar Salad*

Baby Gem, Boquerone
Parmesan

Baby Iceberg Salad

English Pea, Feta
Oregano Vinaigrette

Chilled Shrimp*

Cocktail Sauce, Cilantro
Serrano Aioli

Gumbo

Crab, Shrimp, Oyster
Okra

BBQ Shrimp

Satsuma, Cheddar Scallion
Biscuit

Ora King Salmon Crudo*

Breakfast Radish, Shiso
Plum Ponzu

SECOND COURSE

CHOICE OF

Scottish Salmon*

Parsnip, Brussels Sprouts
Whole Grain Mustard Jus

Branzino

Romesco, Chimicurri
Almond

Navy Blue Burger*

Wagyu Beef, Raclette
Pork Belly, Horseradish

Crab Benedict

Tomato Jam, Aleppo
Hollandaise

Omelette with Morel Mushrooms*

Raclette, Frisée

Crawfish Risotto

Andouille, Filé Powder

Steak and Eggs*

Pomme Anna, Chimichurri
Wild Mushroom
Sunny Side Up Egg

Smoked Salmon Benedict*

Jumbo Asparagus
Poached Egg
Sauce Béarnaise

THIRD COURSE

CHOICE OF

Blondie

Chocolate Ganache
Black Sesame Tuile
Shoyu Ice Cream

Hummingbird Cake

Pineapple Compote
Caramelized Banana
Maple Pecan Ice Cream

Mango Tart

Hibiscus Gelée
Creme Fraiche Gelato

ADDITIONS FOR THE TABLE

Oysters Every Way 4

Buttermilk Pancakes 18

Blueberry Danish 15

Glazed Pork Belly 16

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