

navy blue

TO START

Caviar*

Siberian Ossetra

Oysters

Raw* Fried Grilled

Oyster Shooter*

Tomatillo, Citrus, Chili, Mezcal

» ADD TO OYSTERS

Siberian Caviar*

Trout Roe*

Seafood Plateau*

Oysters, Shrimp

Ora King Crudo

Mahi Mahi Dip

» Petite

» Royale

Chilled Shrimp*

Cocktail Sauce, Cilantro

Serrano Aioli

Ora King Salmon Crudo*

Ginger, Orange, Sesame

Smoked Mahi Mahi Dip

Cauliflower Giardiniera, Potato Chips

» Add Trout Roe

Shrimp Toast

Sourdough, Scallion

Japanese Hot Mustard

Clams Casino

Bacon, Mornay, Parsley Breadcrumbs

BBQ Shrimp

Satsuma, Cheddar Scallion Biscuit

Octopus

Black Garlic, Meyer Lemon, Nduja

Crab Cake

Lime Beurre Blanc, Chili Crisp

SOUP AND SALAD

Seafood Gumbo

Crab, Shrimp, Oyster, Okra

Caesar Salad

Baby Gem, Boquerone, Parmesan

Cucumber Salad

Watermelon, Mint, Spiced Peanuts

» Add protein to salad

> Salmon*

> Shrimp

> Chicken

> Fried Oysters

> Hanger Steak*

PASTA

Crawfish Risotto

Andouille, Filé Powder

Potato Gnocchi

Charred Corn, Hatch Chili

Pecorino Pepato

Seafood Pappardelle

Calabrian Chili, Saffron, Tarragon

» Add Crab to Any Pasta

HANDHELDS » Served with French Fries

Lobster Roll

Potato Bun, Bibb Lettuce, Chive

Fish Sandwich

Tomato Condiment, Caper Aioli

Navy Blue Burger*

Wagyu Beef, Raclette, Pork Belly

Horseradish Aioli

SEAFOOD

Scallops*

Congee, Snow Pea Leaves

XO Sauce

Branzino

Romesco, Chimichurri, Almond

Blackened Red Snapper

Ají Amarillo

Swordfish

Braised Red Cabbage, Rye Jus

Pastrami Spice

Simply Prepared

Scallops, Branzino, Red Snapper
or Swordfish

» Choice of Side

MEAT

Hainan Chicken

Ginger Scallion Rice

Marinated Cucumber

Hanger Steak*

Bordelaise Sauce

Bone Marrow Herb Butter

SIDES

Sautéed Greens

Heirloom Squash

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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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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