



Thanksgiving at Navy Blue

Three-Course Menu \$85 / Person

Two-Course Menu \$45 / for children under 10 years of age

TO START

CHOICE OF

Caesar Salad

Baby Gem, Boquerones, Parmesan

Endive Salad

Blue Cheese, Bacon Lardon

Sherry Vinaigrette

Ora King Salmon Crudo*

Ginger, Orange, Sesame

Shrimp Toast

Sourdough, Scallion

Japanese Hot Mustard

Seafood Gumbo

Crab, Shrimp, Oyster

Okra

MAINS

CHOICE OF

Roasted Turkey Roulade

Sweet Potato Purée

Cranberry Sauce, Gravy

Hanger Steak*

Bordelaise Sauce, Bone Marrow Herb Butter

Branzino

Romesco, Chimichurri, Almond

Seared Scallops

Congee, Snow Pea Leaves

XO Sauce

Mushroom Cavatelli

Maitake, King Oyster

Hazelnut, Pecorino Pepato

DESSERT

CHOICE OF

Carrot Cake

Cream Cheese, Candied Pepitas

Spiced Pineapple Ice Cream

Chocolate Marquis

Rum Caramel Ganache, Tonka Bean

Vanilla Ice Cream

Sweet Potato Pie

Bourbon Chantilly

Almond Ice cream

Ice Creams & Sorbets

ADDITIONS

Caviar*

Siberian Kaluga

Oysters

Raw* Fried Grilled

Seafood Plateau*

Oysters, Shrimp, Salmon Crudo

Mahi Mahi Dip

» Petite

» Royale

SIDES

(+10/side)

Potato Purée

Roasted Carrots

Sautéed Greens

Stuffing



Scan the QR code to
learn more about the art
displayed in our restaurant

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

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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