navy blue

TO START

Oysters*
Raw I Fried I Grilled

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*

Clams Casino
Bacon, Mornay
Parsley Breadcrumb

Shrimp Toast
Soughdough, Scallion
Japanese Hot Mustard

SOUPS AND SALADS

Gumbo
Crab, Shrimp, Okra

Endive Salad
Bacon, Blue Cheese
Sherry Vinaigrette

Caesar Salad*
Baby Gem, Boquerones
Parmesan
> Salmon
> Shrimp
> Chicken
> Fried Oysters

ENTREES

Lobster Roll
Potato Bun, Bibb Lettuce, Chives

Fish Sandwich
Cabbage, Tomato Condiment
Caper Aioli

Navy Blue Burger*
Wagyu Beef, Raclette, Pork Belly
Horseradish

Omelette*
Raclette, Frisée
» Add Wild Mushroom

Biscuits and Gravy*
Fried Chicken, Crawfish
Poached Egg

Crab Benedict*
Tomato Jam, Aleppo, Hollandaise

Crawfish Risotto
Andouille, Filé Powder

Scottish Salmon*
Texas Caviar, Avocado
Sauce Vierge

Steak and Egg*
Pomme Anna, Chimichurri
Wild Mushroom

ADDITIONS FOR THE TABLE

Glazed Pork Belly
Mint, Fresno Chili

Buttermilk Pancakes
Orange Butter, Maple Syrup

French Toast
Pecan Rum Caramel, Banana
Cinnamon Ice Cream

Blueberry Danish
Cream Cheese, Lemon Chamomile

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

NAVY

from your friends

AARON BLUDORN, CHERIF MBODJI

& VICTORIA BLUDORN

FRUITS DE MER

with the spirit of the

TEXAS GULF COAST

BLUE