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 Breadcrumb

BBQ Shrimp
Satsuma, Cheddar Scallion Biscuit

Octopus
Black Garlic, Meyer Lemon, Nduja

Crab Cake
Lime Beurre Blanc, Chili Crisp

Roasted Carrots
Maitake, Mint, Za'atar Yogurt

SOUP AND SALAD

Seafood Gumbo

Crab, Shrimp, Oyster, Okra

Caesar Salad
Baby Gem, Boquerones, Parmesan

Endive Salad
Bacon, Blue Cheese
Sherry Vinaigrette

» Add protein to salad

> Salmon*
> Shrimp
> Chicken
> Fried Oysters
> Bavette Steak*

PASTA

Crawfish Risotto
Andouille, Filé Powder

Mushroom Cavatelli
Maitake, King Oyster, Hazelnut
Pecorino Pepato

Uni Spaghetti
Garlic Chip, Chive

» 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
Pastrami Spice, Braised Red Cabbage
Rye Jus

Simply Prepared
Scallops, Branzino, Red Snapper or Swordfish
» Choice of Side

MEAT

Hainan Chicken
Ginger Scallion Rice
Marinated Cucumber

Bavette Steak*
Bordelaise Sauce
Bone Marrow Herb Butter

SIDES

Sautéed Greens

Roasted 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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