

Blue Pearl

By Chef Peter Barone

SUSHI ROLLS

TUNA

Tuna Tartare, Szechuan Chili Aioli, Avocado, Crispy Quinoa 21

RAINBOW

Yellowtail, Tuna, Salmon, Cucumber, Avocado, Lemongrass & Thai Chili Aioli, Ginger Teriyaki 26

SHRIMP & LOBSTER

Shrimp Tempura, Avocado, Maine Lobster, Cucumber-Yuzu Aioli 31

YELLOWTAIL

Pineapple, Jalapeño, Kimchi Aioli 22

SALMON & AVOCADO

Ora King Salmon, Avocado, Saffron-Mustard Aioli, Crispy Shallots 21

SASHIMI & NIGIRI

(2 Per Order)

YELLOWTAIL 16

KING SALMON 15

TUNA 15

CRISPY RICE

(4 Per Order)

PINEAPPLE-TERIYAKI SHRIMP 25

CAVIAR 59

SPICY TUNA 22

SPICY SALMON 22

SPICY YELLOWTAIL 23

SPICY CRAB 33

SPICY SAMPLER (2 PC EA.) 46

KALUGA CAVIAR CAROUSEL

1oz Kaluga Hybrid,
Served with Petite Toast,
Buckwheat Blinis,
Hard Boiled Egg,
Pickled Shallot,
Chive Creme Fraiche
129

RAW BAR & CRUDO

(Saffron Mustard Aioli, Vietnamese Cucumber Vinaigrette, Pink Peppercorn Mignonette, Citrus & Horseradish Marmalade)

BLUE POINT OYSTERS 23 (6 pc)

KUMAMOTO OYSTERS 28 (6 pc)

SHRIMP COCKTAIL 24 (3 pc)

LITTLE NECK CLAMS 16 (6 pc)

SEAFOOD TOWER

Blue Point & Kumamoto Oysters,
Little Neck Clams, Shrimp, Ceviche

Petite (2-3 ppl) 79 Grand (4-6 ppl) 144

YELLOWTAIL CRUDO

Tangerine Aguachile, Pickled Mandarin, Crushed Pistachio 24

SCALLOP & SHRIMP CEVICHE

Kaffir Lime, Coconut Milk, Thai Basil, Hot Pepper Oil 28

TRUFFLE TUNA TACOS

Crispy Blue Corn Tortilla, Bluefin Tuna, Avocado, Truffle & Togarashi Aioli 27

TARTARE TREASURE BOX FOR TWO

Tuna Tartare, Salmon Tartare, Avocado Mousse, Rice Crisps 44

Consuming raw fish or undercooked meats may increase your risk of foodborne illness.

SMALL PLATES & APPETIZERS

CRISPY SPICY SHRIMP

Creamy Chili-Yuzu Aioli, Shaved Scallion 26

CHARRED OCTOPUS

Smoked Black Bean Hummus, Romesco, Roasted Grapes, Garlic Oil 27

FRIED CALAMARI

Cherry Peppers, Piquillo Pepper Romesco 25

THAI BAKED CLAMS

Bell Pepper, Scallion, Spicy Thai Basil Butter, Crispy Rice Pearls 24

CRAB CAKE

Ritz-Pretzel Crumbs, Black Sesame Aioli, Green Apple Slaw, Wasabi Honey 34

HOT STONE WAGYU

A5 Miyazaki Strip Loin 29 per oz
(4 oz Minimum/ 4 oz Increments)

WAGYU & SHIITAKE GYOZA

Truffle & Black Garlic Soy, Crispy Shiitake 33

LOBSTER DUMPLINGS

Ginger, Lemongrass, Cilantro, Crispy Garlic Chili Oil 34

BURRATA & PEARLS

Caviar, Butter Toasted Brioche, Chive Oil 39

BLUE PEARL BABY BUNS

Warm Brioche Buns, Sesame Seeds, Spicy Tomato Miso Butter 12

LAMB CHOPS

Togarashi -Soy Glaze, Pistachio Ajo Verde, Pickled Mandarin 29

SCALLOPS

Sunchoke Purée, Pink Peppercorn, Crispy Garlic, Szechuan Chili Oil 34

MANILA CLAMS

Ginger, Lemongrass, Thai Basil, Chili Soy Butter Broth 26

FRIED CAULIFLOWER

Bell Pepper, Truffle Miso Caramel, Bonito Flakes 18

SHISHITO PEPPERS

Blistered Shishito Peppers, Maple & Gochujang Honey, Crispy Quinoa 16

PORK BELLY BAO BUNS

Sweet & Spicy Glaze, Pickled Shallot, Cucumber, Cilantro, Chili-Yuzu Aioli 22

CHILI GARLIC EDAMAME

Szechuan Chili Oil, Crispy Garlic 15



SATAYS

3 Skewers, Aromatic Marinade, Spicy Cashew Béchamel
Chicken - 19 Beef - 24 Pork Belly - 22

LOBSTER ROLLS

(2 Per Order) (Maine Lobster Tail, Claw, and Shrimp)

Warm

LOBSTER BISQUE

Lobster Bisque, Sherry, Chive +4

Chilled

NEW ENGLAND

Shallot, Celery, Lemon-Tarragon Aioli

SALADS

MISO CAESAR

Romaine, Crispy Wonton, Parmigiano, Lemon-Miso Caesar Dressing 21

GINGER SALAD

Baby Greens, Cucumber, Carrot, Radicchio, Ginger-Carrot Dressing 19

STRAWBERRY CITRUS SALAD

Baby Greens, Strawberry, Mandarin, Pistachio, Goat Cheese, Tangerine Vinaigrette 22

PASTA

MUSHROOM GNOCCHI

Yukon Gold Potato Gnocchi, Wild Mushroom, Sherry-Shallot Cream, Parmigiano Frico 29

SPICY SHRIMP RIGATONI

Argentinean Red Shrimp, Housemade Rigatoni, Fermented Korean Chili Paste, Plum Tomato, Sake Cream 46

CRAB CAVATELLI

Ricotta Cavatelli, Aged Sherry, Blue Crab Bisque 48

LOBSTER AJILLO

Housemade Pappardelle, 6 oz Maine Lobster Tail, Spicy Garlic Butter Broth, Black Garlic Aioli 52

ENTRÉES

HALIBUT

Jamaican Jerk Spice, Bell Pepper, Onion, Coconut Forbidden Rice, Coconut Lime Cream 49

SALMON

Wasabi Whipped Potatoes, Salmon Skin Chicharrón, Yuzu Mustard Cream 46

CAULIFLOWER STEAK

Pan Roasted Cauliflower Steak, Cauliflower Purée, Blue Potatoes, Coriander & Orange Emulsion 29

TRUFFLE TSO'S CHICKEN

Crispy Chicken, Bell Pepper, Onions, Dried Chilis, Scallion, Sticky Rice, Truffle General Tso's Sauce 34

TWIN TAILS

2 Maine Lobster Tails, Blue Potatoes, Charred Lime, Black Garlic Butter 62

PRIME NY STRIP STEAK

14 oz Prime NY Strip, Truffle Whipped Potato, Wild Mushrooms, Shallot Sherry Cream 59

SEAFOOD BOUILLABaisse

Maine Lobster Tail, Shrimp, Manila Clams, Roasted Garlic, Saffron & Red Miso Butter Broth 68

DRY AGED TOMAHAWK RIBEYE FOR 2

Rich & Fatty Prime Cut, 48 oz, Trio of Sauces
Black Garlic & Truffle Soy, Foie Gras Teriyaki, Bone Marrow Béarnaise 169

SIDES

WHIPPED POTATOES - WASABI, BLACK GARLIC, OR TRUFFLE 15
CHILI-GARLIC BLUE POTATOES 15
GINGER FORBIDDEN RICE 15
SESAME LIME BOK CHOY 16
BLACK GARLIC BROCCOLINI 16
TRUFFLE TOGARASHI FRIES 16
CREAMED MUSHROOMS 16
STICKY RICE 10