

## Sandwiches\* (continued)

Steak Sandwich Filet Mignon tips with caramelized onions and peppers, jack & cheddar cheese.	10
Grilled Chicken Sandwich Tender grilled chicken breast on a roll with roasted peppers, melted provolone and basil aioli.	8
Grilled Portobello Sandwich Meaty grilled Portobello mushroom cap, topped with avocado, alfalfa sprouts and melted cheddar cheese on a roll with pesto mayo.	8
Chili Dogs Two juicy hotdogs topped with our delicious chili and cheddar cheese.	6
Smoked Turkey and Bacon Sandwich Slices of tender turkey and crisp bacon with cheddar cheese and mango, poppy aioli on toasted bread.	7
French Dip Sandwich Hot roast beef topped with melted provolone along side an au-jus dipping sauce.	8
Fried Fish Sandwich Crispy filet of flounder on a roll with melted cheddar cheese and Cajun tarter sauce.	6
Fish of the Day Sandwich Your choice of grilled or blackened on a toasted roll.	8

## Children's Menu Available

Menus also available on [Flagleronline.com/blue](http://Flagleronline.com/blue)

\*Consuming raw or undercooked animal food may increase the risk of food borne illness.

## Beverages

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist,	2
Dr. Pepper, Ginger Ale, Club Soda	2
Juices – Orange, Apple, Cranberry, Lemonade	2
Coffee, Decaf coffee, by Christopher Bean	2
Cappuccino	3.50
Espresso	3
Bottle Sparkling Water or Spring Water	3
Draft Beer	4.25
Amstel Light, Bass Ale, Blue Moon, Guinness Stout, Sierra Nevada Pale Ale, Yuengling.	
Bottled Domestic Beer	3.75
Budweiser, Bud Light, Amber Bock, Oduls Amber N.A., Michelob Ultra, Coors Lite, Miller Lite.	
Imported Bottled Beer	4.25
Harp Lager, Stella Artois, Heineken, Becks, Corona, Red Stripe, Tucher Weiss	

## Wine List

We pride ourselves in having the most extensive wine selection in the region. Ask to see our separate wine list.

# BLUE

## Porch & Inside Dining .....at the Topaz Hotel

Serving Lunch & Dinner Seven Days a Week

## Lunch Menu

Hours:

Sunday – Thursday:  
11:30 AM – 9:00 PM

Friday & Saturday:  
11:30 AM – 10:00 PM

1224 S. Ocean Shore Blvd (A1A)  
Flagler Beach, FL 32136  
386.439.4322  
12 blocks south of the Flagler Pier

## Tempt the Palette

Join visitors from around the world and visit Blue to enjoy these wonderful creations prepared by owner / chef Gary Maresca and his staff.

At the same time enjoy the view from our porch overlooking Scenic Highway A1A and the beach from our peaceful location on the barrier island.

Watch Right Whales (in season) and Dolphins frolic offshore. Enjoy surfers as they ride some of the best waves in northeast Florida just across the dunes.

## Appetizers\*

**Shrimp Cocktail** 10  
Jumbo, chilled shrimp are accompanied by our wasabi cocktail sauce.

**Wasabi Horseradish & Honey Crusted Oysters** 11  
Plump, juicy oysters topped and baked with a sweet and spicy crust, served with wasabi, horseradish, honey butter and soy mustard glaze.

**Quesadillas**  
Melted Monterey jack & cheddar cheese with grilled peppers and onions folded in between crispy tortillas, with a choice of:

Chicken	8
Steak	9
Shrimp	10

**Chicken Tenders** 5  
Crispy strips of chicken served with honey mustard, barbeque & Asian dipping sauces.

**Seared Ahi Tuna** 8  
Perfectly complemented by a soy mustard sauce over mixed greens, dressed in sesame vinaigrette.

**Chili** 5  
Black Angus beef and black beans, our special blend of chili spices, topped with cheddar cheese and red onion.

**Roasted Eggplant Hummus** 7  
Puree of roasted eggplant with white beans and sun dried tomatoes, served with grilled pita chips.

## Salads

**Blackened Sea Scallops Salad** 10  
Tossed with goat cheese, mandarin oranges, caramelized pecans and raspberry vinaigrette over mixed greens.

**Caesar** 4  
Crisp romaine lettuce, garlic croutons and grated asiago Cheese.  
Add: Grilled chicken 8, Salmon 9, Shrimp 10

**BBQ Chicken Salad** 8  
Pieces of BBQ chicken, mixed with roasted corn, black beans, tomato, cucumbers, red onions, red peppers and cilantro, tossed with greens in a chipotle ranch dressing.

**Seared Ahi Tuna** 10  
Napa cabbage & lettuce tossed with julienne red peppers, carrots, scallions and crispy wontons in soy-wasabi vinaigrette, with seared tuna.

**Greek Salad** 6  
Greens with tomato, cucumbers, calмата olives, celery, banana peppers, red onion, topped with crumbled feta cheese and balsamic vinaigrette dressing.  
Add: Grilled chicken 8, Grilled shrimp 10

**Buffalo-style Lobster Salad** 15  
Half lobster tail fried, tossed in hot sauce with greens, carrots, celery, cucumber, onion & blue cheese dressing.

**Cobb Salad** 8  
Smoked turkey, bacon, avocado, onion, tomato, blue cheese, cheddar cheese tossed with greens with creamy parmesan peppercorn dressing.

## Entrees\*

**Beef Stroganoff** 10  
Sautéed beef with mushroom, Dijon mustard sauce, finished with sour cream on a bed of rice.

**Wasabi Horseradish Honey Crusted Salmon** 12  
Fresh salmon filet topped and baked with a sweet and spicy crust, served with wasabi, horseradish, honey butter and soy mustard glaze. Served with rice and vegetables.

**Chicken Gorgonzola** 11  
Sautéed chicken breast with mushrooms, bacon and sweet peas in a creamy Gorgonzola sauce over farfalle.

**Clams Casino Pasta** 10  
Sautéed little neck clams with prosciutto, red peppers, garlic and white wine butter sauce over linguini.

**Sautéed Shrimp Pamadoro** 12  
Plump shrimp are sautéed with fresh tomato, basil and garlic, served over angel hair pasta.

**Tortilla Crusted Chicken Breast** 16  
Corn tortilla crusted breast of chicken is deep fried and served with black bean sauce and tomato avocado salsa.

### Sandwiches\*

Served with lettuce, tomato, coleslaw and French fries. (except where otherwise noted)

**Crab Cake Sandwich** 8  
Thick crab cake on a crispy bun with chipotle, lime aioli.

**Southwest Veggie Burger** 7  
A blend of vegetables including corn and black beans served with avocado & cheese on a roll with cilantro aioli.

**Black Angus Cheeseburger** 8  
Topped with bacon, grilled mushrooms and onions.

**Fish Tacos** 8  
Chunks of fish (your choice of grilled or fried) with sweet and sour purple slaw, lettuce, tomato, avocado salsa and red sauce. Served with rice and beans.

(continued)

## Fish & Seafood

All fish and seafood entrees are served with wild rice and vegetable of the day.\*

Seared Ahi Tuna	23
Fresh Ahi Tuna steak seared rare and perfectly complemented with sweet & sour spicy Asian-style slaw, soy sauce, wasabi & pickled ginger.	
Grilled Shrimp and Sea Scallops	20
Grilled plump shrimp and jumbo sea scallops, served with a spicy Thai coconut sauce.	
Sautéed Crab Cakes	19
Tender crabmeat mixed with a blend of herbs and seasoning, served with tomato & black-eyed pea salsa & chipotle aioli.	
Wasabi Horseradish Honey Crusted Salmon	19
Fresh salmon filet topped and baked with a sweet and spicy crust, served with wasabi, horseradish, honey butter and soy mustard glaze.	
Pan Seared Scallops	20
Jumbo Sea Scallops pan seared and served with smoked tomato, spinach butter.	
Macadamia Nut Crusted Mahi Mahi	19
Mahi filet is battered in Macadamia nut crust and fried to a crunchy, golden brown and served with pineapple, mango chutney.	

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## Appetizers\*

Lump Crab and Spinach Au Gratin Our legendary creamed spinach and lump crabmeat topped with a crispy, golden brown, three-cheese crust.	13
Smoked Salmon Quesadilla Caramelized onions, goat cheese, tomatoes & smoked salmon between tortillas, topped with sour cream & capers.	11
Roasted Eggplant Hummus Puree of roasted eggplant with white beans and sun dried tomatoes, served with grilled pita chips.	8
Fried Calamari Deep fried and tossed with Parmesan cheese, served with marinara sauce.	9
Wasabi Horseradish & Honey Crusted Oysters Plump, juicy oysters topped and baked with a sweet and spicy crust, served with wasabi, horseradish, honey butter and soy mustard glaze.	11
Ahi Tuna Tempura Sushi Roll Sushi grade tuna, wrapped in nori & rice, dipped in tempura batter and fried. Served with soy, wasabi & pickled ginger.	11
Pork Dumplings Pan seared and served with Thai peanut sauce.	8
Escargot Baked with garlic butter and melted provolone in a puffed pastry shell.	10
<h2>Soups</h2>	
Lobster Bisque A hint of tarragon and brandy flavors this creamy, rich lobster soup.	6
Black Bean Tequila Lime Soup Topped with shredded cheddar and Monterey Jack cheeses, red onion and sour cream.	5
Soup of the Day	4

## Salads

Caramelized Spicy Pecan Salad Tomatoes, red onions, greens and Gorgonzola cheese complement our special caramelized spicy pecans with balsamic vinaigrette.	9
Fresh Mozzarella and Beef Steak Tomato Salad Served with roasted peppers and red onions in a roasted garlic balsamic vinaigrette over a bed of mixed greens.	8
Buffalo-style Lobster Salad Half a lobster tail, deep fried, tossed in hot sauce and served on a bed of mixed greens with carrots, celery, cukes, red onion and blue cheese dressing.	15
Caesar Salad Crisp romaine lettuce, garlic croutons and grated asiago cheese.	6
House Salad Mixed greens, onions, tomato, cucumber, carrots and croutons.	4

## Entrees\*

Entrees served with choice of house or Caesar salad, or a cup of soup of the day. Beef and poultry entrees served with horseradish, sour cream & scallion whipped potatoes and vegetable of the day.	
Filet Mignon Blackened or grilled beef tenderloin topped with garlic butter on a bed of creamed spinach.	24
Hawaiian Ribeye Ribeye steak marinated in soy, ginger, garlic, pineapple juice, brown sugar, then grilled expertly..	19
Grilled New York Strip Choice hand cut NY Strip, grilled to your order and topped with blue cheese and a caramelized onion, sherry, wild mushroom garlic sauce.	25
Stuffed Chicken Breast Chicken breast, stuffed with prosciutto, pesto and smoked provolone, in roasted tomato cream sauce.	17

## Entrees\* (continued)

Roast Duck Oven roasted to crispy perfection, served with sweet & spicy mango chili glaze.	20
Roast Rack of Lamb Seared and oven roasted, served with rosemary, garlic demi-glaze.	26
Parmesan Crusted Double Cut Pork Chop Thick, juicy Parmesan crusted pork chop served with baked balsamic marinated tomatoes.	19
Tortilla Crusted Chicken Breast Corn tortilla crusted breast of chicken is deep fried and served with black bean sauce & tomato avocado salsa.	16

## Pastas\*

Chicken Gorgonzola Sautéed chicken breast with mushrooms, bacon and sweet peas in a creamy Gorgonzola sauce served over farfelle.	16
Sautéed Shrimp Pomoodoro Plump shrimp are sautéed with fresh tomato, basil and garlic and served over angel hair pasta.	20
Spinach & Mushroom Ravioli Tender pockets of pasta are filled with spinach & mushrooms & topped with sun-dried tomato, artichoke hearts & roasted garlic butter sauce.	16
Clams Casino Pasta Sautéed little neck clams with prosciutto, red peppers, garlic and white wine butter sauce over linguini.	16