MENU

Southampton

Blu Mar

HAMPTONS

May 2026

RAW

Peconic Gold Oysters 20 half dz / 38 one dz.
New Brunswick, Canada
Cucumber Mignonette, Smoky Tomato Cocktail Sauce

Wild Yellowfin Tuna Crudo, Italian Deli Style 28
Pepperoncini, Lemon Zest, Italian Parsley, Fried Capers, EVOO

Maine Lobster Cocktail 32
½ Lobster, Smoky Tomato Cocktail Sauce, Caper Rémoulade

Jumbo Shrimp Cocktail 32
Spicy Puttanesca Dip

APPS

Crispy Sardinian Flatbread (Not pizza) 14
Super Thin, Stracchino Cheese, Rosemary,
Flaky Salt, EVOO

Mama's Meatballs (The Real Ones) 24
Classic Meat Mix, Simmered in Marinara,
Grated Parmigiano Reggiano

Marinated Queen Gorgal Olives 16
Cornichons, Pickled Shallots,
Rosemary Citrus Zest, EVOO

Prosciutto San Daniele 30
Seasonal Melon, Saba

Italian BLT Salad 28
Italian Burrata, Frisée Lettuce,
Local Tomatoes, Aged Balsamic Vinegar

Salad of orange 20
Fennel and Red Onion, Tagiasca Olives,
Burnt Orange Vinaigrette, Toasted Pistachio

SWEETS

16

Chocolate Gianduja Crunch Cake 16
Chocolate and Hazelnut Mousse,
Feuilletine, Whipped Cream

Tiramisu Affogato Style
Ladyfinger Sponge, Espresso Cream,
Fernet-Infused Espresso

Burnt Basque Cheesecake
With Amarena Cherries

MAINS

Linguine Vongole 39
Italian Semolina Pasta, Local Clams, Garlic,
Parsley, EVOO, NZ Cockles

Paccheri Pesto Rosso 44
Italian Semolina Pasta, Lobster & Wild Gulf Shrimp
Slow Cooked Lobster & Tomato Sugo

Spaghetti Pomodoro 32
Italian Semolina Pasta, Local Tomato Sauce, Basil

East Coast Halibut 49
Gently Poached, Sweet Nut Crust, Braised Endives,
Warm Spiced Orange Beurre Blanc

12oz Veal Rib Chop 74
Lemon – Caper Brown Butter Jus,
Creamy Potato Puree

14oz Boneless Ribeye 79
Prime, Aged 30 Days, Sala Verde, Creamy potato

Mezze Rigatoni Bolognese 38
Braised Veal Shank, Short Rib and Pancetta,
Parmesan

Herb Stuffed Whole Long Island Black Bass 46
Gratin of Fennel, Potato and Squash,
Romesco sauce

**Certified Glatt Kosher Ribeye Available*

SIDES

Charred Brussel Sprouts 18
Cashew Butter, Bone Marrow

Creamy Potato Puree 16
Silky Fingerling Potatoes, Butter, Nutmeg

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

before placing your order, please inform your server if a person in your party has a food allergy

DRINK MENU

Southampton

Blu Mar

HAMPTONS

May 2026

SPRITZES 21

Aperol Spritz
Aperol Liqueur, Prosecco,
Soda, Slice Orange

Hugo Spritz
St-Germain Elderflower Liqueur,
Prosecco, Soda, Mint, Lime

COCKTAILS 21

French 75
Bombay Sapphire Murcian Lemon,
Champagne, Fresh Lemon Juice,
Simple Syrup

Watermelon Margarita
Patron Silver, Cointreau,
Muddled Watermelon, Agave, Lime

Zach's Spicy Margarita
Patron Silver, Patron Citronge,
Jalapeno, Agave, Lime,
Simple Syrup

Tito's Summer Mule
Tito's Handmade Vodka,
Muddled Strawberries,
Ginger Beer, Lime Juice

MARTINIS 21

Espresso Martini
Grey Goose Vodka, Dark Crème De Cacao,
Baileys, Shot Of Espresso

Pineapple Martini
Skyy Pineapple Vodka, Pineapple Puree,
Peach Schnapps & Fresh Lime Juice

Porn Star Martini
Absolut Vanilla Vodka, Passoa,
Passionfruit Juice, Lime Juice

Lychee Martini
Grey Goose Vodka, Lychee Puree,
Dry Vermouth, Lime Juice, Simple Syrup

WINE BY THE GLASS

WHITE

2023, Pinot Grigio, Santa Marina, Provincia di Pavia, IT	20/90
2023, Chardonnay, Joel Gott, California, USA	20/90
2023, Cortese, La Scola, Gavi, IT	22/95
2024, Sauvignon Blanc, Whitehaven, Marlborough, NZ	22/95

RED

2023, Cabernet Sauvignon, Robert Mondavi Private Selection, California, USA	22/95
2023, Merlot Edna Valley, San Miguel, CA	21/90
2023, Pinot Noir, Rodney Strong, Russian River Valley, CA	24/115
2022, Cabernet Sauvignon, Caymus Vineyards, CA	55/220
2023, Sangiovese, Banfi, Chianti Classico, IT	25/110

ROSÉ

2024, Rosé, Whispering Angel, Cotes de Provence, FR	25/100
2024, Rosé Wine, Miraval, France	21/85

BUBBLES

Prosecco, Brut, Gabbiano Prosecco, IT	21/90

BEERS

Corona	12
Heineken Lager	12

Please drink responsibly. Prices subject to change.