



STARTERS

TACO TRIO	17/15	*BLUE POINTE OYSTERS	18/36
Mahi or chicken, grilled, blackened or fried, jicama slaw, honey cilantro vinaigrette and mango salsa		Half or Full Dozen, freshly shucked and served on the half shell with tabasco, mignonette, cocktail sauce	
HAND BREADED CHICKEN TENDERS	12	*AHI TUNA NACHOS	16
Choice of sauce, tossed or on the side		Tropical pineapple soy marinated tuna and cabbage blend, served over wonton chips with wasabi and siracha aioli	
SPINACH AND CRAB DIP	17	SMOKED FISH DIP	16
Creamy Spinach Dip Loaded with Crab Meat. Served with Warm Pita Chips.		Locally sourced mahi dip, served with tomatoes, jalapenos, and warm garlic chili naan chips	
*SHRIMP CEVICHE	16	COCONUT SHRIMP	15
Marinated in citrus juices, tossed with fresh tomato, cucumber, red onion, avocado, wonton chips		Served with house made pina colada sauce	
JUMBO PRETZEL	13	CONCH FRITTERS	13
Served with house made beer cheese sauce		Handmade fritters with conch, red pepper and onion served with creole mustard sauce	
OYSTERS ROCKEFELLER	22	BLUE POINTE WINGS	15
Six Blue Pointe Oysters Freshly Shucked and Stuffed with Spinach, artichoke and parmesan cheese topped with hollandaise sauce		8 wings tossed in your choice of mild, hot, sweet garlic or dry rubbed	

FLATBREADS

CLASSIC MOZZARELLA FLATBREAD	16	ROASTED GARLIC SHRIMP FLATBREAD	18
Fresh mozzarella, fresh basil, and roasted garlic		Roasted Garlic, Fresh Mozzarella, Shrimp, and Chives.	
BRUSCHETTA FLATBREAD	17	BUFFALO CHICKEN FLATBREAD	18
House made bruschetta and fresh mozzarella drizzled with balsamic glaze		Cheddar Cheese, Gorgonzola, Bacon, Red Onion and Fresh Cilantro	
PEPPERONI FLATBREAD	17	FILET TENDERLOIN FLATBREAD	22
Marinara sauce, mozzarella cheese and pepperoni		Grilled tenderloin, cremini and shiitake mushrooms, gorgonzola, mozzarella, roasted garlic and chives	

SOUP AND SALADS

NEW ENGLAND CLAM OR BAHAMIAN CONCH CHOWDER	9	CAESAR OR HOUSE SALAD	10
Classic creamy clam chowder with potatoes and bacon or tomato based conch chowder served with oyster crackers		Traditional Caesar or House Salad Topped With... Chicken 8. Mahi or Shrimp 10.	
SANDBAR SALAD	19	BEEF TENDERLOIN SALAD	24
Blackened mahi on a bed of arugula with avocado, crumbled bacon, feta cheese, plantains, mango salsa and key lime dressing		Blended greens, tomato, cucumber, bacon, avocado, gorgonzola cheese and red onion served with choice of dressing	
BLUE POINTE BUFFALO CHICKEN SALAD	18	*AHI TUNA SALAD	20
Crispy Fried Chicken Tossed in your Choice of Sauce, Served on a Bed of Blended Greens with Tomato, Cucumber, Carrots, Cheddar Jack Cheese, Bacon, and Red Onion. Served with Choice of Dressing.		Marinated Yellowfin Tuna Over a Bed of Napa Cabbage, Carrots, Red Peppers, Mandarin Oranges, Shiitake Mushrooms, Cashews, Sesame Seeds, Chives, and Cilantro. Served with Asian Sesame Dressing.	

CONSUMING RAW OR UNDER COOKED MEATS,POULTRY,SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

HANDHELDS

SERVED WITH FRIES OR COLESLAW AND A PICKLE

MAHI REUBEN 18

Blackened Mahi, Crisp Coleslaw, Melted Swiss and Thousand Island Dressing on Marble Rye.

FAMOUS MAHI WRAP 18

Blackened Mahi, Cilantro Jicama Slaw, Mango Salsa, Feta Cheese, and House Made Pina Colada Sauce.

***MAHI TUNA WRAP** 18

Seared tuna, lettuce, tomato, avocado served with sweet chili sauce and wasabi aioli

GROUPEL SANDWICH 21

Blackened or fried, served with lettuce, tomato and red onion

BLUE POINTE CHEESEBURGER 17

Certified Angus Beef, Chuck, Brisket and Short Rib Specialty Blend Served on a Toasted Brioche Roll with Lettuce, Tomato, Red Onion and Your Choice of Cheese.

FIRST MATE FRANK 14

Two Certified Angus Beef Hot Dogs Wrapped in Bacon and Deep Fried. Served with Creamy Cole Slaw and a Side.

VEGGIE BURGER 15

The Beyond Burger Wrapped in Green Leaf Lettuce and Topped with Avocado, Fresh Bruschetta, Red Onion, and Your Choice of Cheese.

CHICKEN CORDON BLU SANDWICH 16

Grilled chicken breast with ham swiss cheese and creole mustard sauce served on a toasted brioche bun with lettuce, tomato and red onion

TROPICAL CHICKEN SANDWICH 16

Grilled Chicken Breast Smothered with Korean BBQ Sauce, Grilled Pineapple, and Swiss Cheese.

THE CLUB 16

Sliced Turkey, bacon, ham, lettuce, tomato onion and cheddar cheese stacked on white bread

LOBSTER ROLL

Cold water lobster meat with celery and tossed in our own sauce, served on 2 new england style buns

34

ENTRÉES

SERVED WITH TWO SIDES

TENDERLOIN TIP SKEWERS 27

9 oz of beef tenderloin, finished with garlic butter and served with house made horseradish sauce and served with two sides

PLANTAIN PINEAPPLE SCALLOPS 27

Grilled Bacon Wrapped Scallops on a Bed of Grilled Pineapple and Sweet Plantains Finished With a BBQ Sauce Drizzle.

BLUE POINTE SEAFOOD COMBO 27

Cajun Dusted Mahi and Sweet Coconut Shrimp. Served with Our House Made Pina Colada Sauce.

BAKED SALMON OSCAR 27

Baked Salmon topped with lump crab meat, asparagus and hollandaise sauce

JERK CHICKEN 25

Two Grilled Chicken Breasts on a Bed of Grilled Pineapple and Sweet Plantains. Basted with Jerk Sauce and Topped with Mango Salsa.

BLUE POINTE SURF AND TURF 31

Decision Made!! 6 oz Beef Tenderloin Skewers and Four Bacon Wrapped Scallops.

MIXED GRILL TRIO 27

Steak, chicken, mahi, red onion, tomato and portabella mushroom all marinated in garlic oil and spices grilled and served with choice of one side

COOK YOUR CATCH 15

Bring in your Cleaned Catch and We Will Prepare it for You. Served with Two Sides per Person

SIDES 6

YUCCA FRIES

COLESLAW

JASMINE RICE

FRENCH FRIES

SWEET PLANTAINS

GARLIC BROCCOLI

SWEET POTATO FRIES

BLACK BEANS

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE