



Appetizers

Bluschetta Toast	\$10
Heirloom cherry tomatoes, basil, fresh mozzarella cheese, and guacamole on toast points with sea salt, cracked black pepper and balsamic glaze.	
Oysters Casino	\$13
Broiled oysters on the half shell topped with casino stuffing loaded with bacon and butter.	
Chicken Wings	\$11
Your choice of buffalo, BBQ, or Old Bay.	
Boom Boom Shrimp	\$10
Popcorn shrimp deep fried and tossed in spicy garlic sauce.	
Fried Caribbean Spice Calamari	\$12
With coconut lime sauce.	
Blu Crab Dip	\$14
Rich, creamy crab dip topped with bubbly, melted cheddar cheese served with pretzel bread and everything flat bread crackers.	
Poke Tuna Tacos	\$13
Yellowfin tuna hand cut and lightly mixed with soy sauce, sriracha, sesame seeds and sea salt served with seaweed salad in mini wonton taco shells with cucumber wasabi sauce & spicy garlic sauce.	
Philly Cheesesteak Flatbread Pizza	\$12
Shaved ribeye, roasted red peppers, sautéed mushrooms and onions, ranch dressing and mozzarella cheese.	
Lobster Tuna Tower	\$28
Lobster salad, poke tuna, guacamole & mango salsa stacked high and topped with spicy garlic sauce and wasabi cream served with tortilla chips.	

Three Cheese Quesadilla **\$8**

The perfect blend of yellow cheddar, mild white cheddar and pepper jack cheese stuffed in a flour tortilla served with salsa and ancho ranch dressing.

Spiced Jumbo Shrimp Cocktail **\$13**

Salads

Watermelon Feta Salad **\$12**

Fresh watermelon, feta cheese, mint, red onions and cucumbers with mixed greens tossed in a mango citrus vinaigrette.

Blu House Salad **\$5/Small \$8/Large**

Mixed greens with carrots, grape tomatoes, cucumbers, red onions and croutons.

Bistro Steak Salad **\$16**

Romaine lettuce, red onions, grape tomatoes, cucumbers, hard boiled eggs, bleu cheese crumbles in a creamy tangy A1 spiked dressing.

Classic Caesar Salad **\$6 - Small / \$10 - Large**

Quesadilla Salad **\$14**

Three-cheese quesadilla, fresh avocado, crispy corn tortilla strips, black beans and romaine lettuce tossed in ancho ranch dressing.

Dressings **\$0.50**

House pesto, balsamic vinaigrette, blue cheese, ancho ranch, ranch, and light Italian.

Add-Ons:

Grilled Chicken Breast - \$8

Grilled Shrimp - \$10

Jumbo Lump Crabmeat - \$9

Bistro Steak - \$9

Parmesan Cheese - \$0.75

Shredded Cheddar - \$0.50

Soups

Maryland Crab Soup **\$7.50 – Cup / \$9 – Bowl**

Cream of Crab & Corn Chowder **\$8 – Cup / \$10 – Bowl**

Chef's Soup of the Day **Market Price**

AUCE Crab Feasts

Includes Cheddar Bay Biscuits, Corn, and Mac n' Cheese Wedges.

Please no sharing or take-out.

#1 – Blue Crabs	Market Price
#2 – Blue Crabs, Steamed Shrimp, and Fried Chicken	Market Price
#3 – Snow Crab Legs and Fried Chicken	Market Price

Sandwiches, Wraps & Subs

All sandwiches served on a round roll unless specified differently. Served with kettle chips (add potato wedges, potato salad or coleslaw for an additional charge).

Crab Cake Sandwich **\$19**
With island aioli (fried or boiled) on a round roll.

Mahi Mahi Sandwich **\$13**
With island aioli (grilled, fried, or blackened) on a round roll.

Tacos **\$13**
Your choice of seared fish or boom boom shrimp served in flour tortillas with cabbage, salsa, chipotle ranch and shredded cheddar cheese.

Cheese Steak **\$13**
Chopped ribeye with provolone cheese + added toppings.

The Hustler **\$13**
Baltimore style shrimp salad on crispy parmesan Texas toast with lettuce and tomato.

Maine Lobster Roll **\$20**
Served on a baguette.

CAB Burger **\$12**
½ lb “add whatever you desire” on a round roll.

Chicken Sandwich **\$12**
With lettuce, tomato & bleu cheese dressing.

Toppings:

Cheese - \$0.50/slice American, Swiss, cheddar, or provolone Red Onion Raw - \$0.50

Apple Wood Smoked Bacon - \$1.50 Sautéed Mushrooms - \$1.50 Sautéed Sweet Onions - \$1.00

Raw Bar & Steamers

Blue Crab Steamer Pot	\$40
Blue crabs, shrimp, mussels, clams, sausage, red potatoes, and corn on the cob.	
Snow Crab Steamer Pot	\$46
Snow crab clusters, shrimp, mussels, clams, sausage, red potatoes, and corn on the cob.	
Mixed Steamer Pot	\$45
Snow crab clusters, blue crabs, shrimp, mussels, clams, sausage, red potatoes, and corn on the cob.	
Steamed Mussels	\$16
With sausage in a garlic fennel broth.	
Top Neck or Little Neck Clams	\$9 - ½ Dozen / \$18 – Dozen
On the half shell.	
Chilled Shellfish Sampler Tower	\$80
4 Jumbo shrimp cocktail, 2 each cold-water lobster tails, jumbo lump crabmeat, 8 crab claw cocktail, 4 top neck clams, and 4 blue point oysters on the half shell.	
Steamed Shell-On Gulf Shrimp	\$13 – ½ LB / \$24 – 1 LB
Steamed Mussels	\$16
With sausage in a garlic fennel broth.	
Clam Bucket	\$18
Steamed little neck clams (20 clams).	
Snow Crab Legs	Market
Purchase by the pound.	
Oysters on the Half Shell	
Raspberry Points	\$19 – ½ Dozen / \$34 – Dozen
Blue Points	\$14 – ½ Dozen / \$24 – Dozen

Entrees

Maryland Crab Cakes	\$34
With island aioli (single cake dinner available).	
Seafood Pasta	\$28
Shrimp, scallops, and crabmeat with linguini tossed in a Cajun cream sauce or creole red sauce.	

Seared Fresh Halibut Fillet	\$33
Crusted with sriracha rice crispies, macadamia nuts, and ground tortillas with sweet soy sauce and guacamole.	
Jumbo Shrimp	\$26 – Grilled / \$22 – Grilled
Grilled or fried.	
Jumbo Shrimp & Crab Imperial	\$29
Topped with scampi butter sauce.	
Chicken Bruschetta	\$23
Grilled airline chicken breast brushed with pesto and topped with classic bruschetta mix, balsamic reduction and melted mozzarella cheese.	
Chicken Caroline	\$27
Grilled Old Bay marinated airline chicken breast topped with sautéed jumbo lump crabmeat, asparagus, and prosciutto.	
Three Cheese Raviolis	\$18
Served in pesto cream sauce or marinara.	
Grilled Fresh Ahi Tuna Steak	\$32
With seaweed salad and spicy garlic sauce.	
Seared Fresh Atlantic Salmon Fillet	\$26
Choose from one of our signature sauces: drizzled with dill infused extra virgin olive oil, maple syrup BBQ glaze, or whole grain mustard cream.	
The Caribbean Butler	\$26
Char crusted pork flat iron steak with grilled jumbo shrimp and chimichurri sauce.	
Grilled or Blackened 14oz. New York Strip	\$32
“The steak lover’s steak”! This popular cut is known for its natural rich flavor.	
Surf & Turf	
Petite blue cheese crusted 6oz. bistro steak with a choice of the following:	
5oz. broiled lobster tail	\$40
Fried or boiled crab cake	\$39
(3) grilled shrimp	\$36
(3) fried shrimp	\$32

Entrée Add-Ons

Sautéed Jumbo Lump Crabmeat (2oz.)	\$11
Lobster Tail (5oz.)	\$18
Snow Crab Cluster	\$13
Jumbo Lump Crab Cake	\$18
Grilled Shrimp	\$10
Fried Shrimp	\$6
Caramelized Onions	\$1
Sautéed Mushrooms	\$1.50

Sides

French Fries	\$2.50
Starch of the Day	\$2.50
Veggie of the Day	\$2.50
Corn on the Cob	\$2.50
Coleslaw	\$2.50

**Menu items and pricing are subject to change.*