

RAW BAR

WHOLE MAINE LOBSTER COCKTAIL | 38
Bloody Mary Sauce, Lemon Aioli

COLOSSAL CRAB COCKTAIL | 38
Lump Crab Meat, Bloody Mary Cocktail Sauce,
Lemon Aioli

COLOSSAL SHRIMP COCKTAIL | 32
Horseradish, Bloody Mary Sauce

LITTLENECK CLAMS ON THE HALF-SHELL | HALF-DOZEN 12 | DOZEN 22
Riesling Mignonette, Bloody Mary Sauce

OYSTERS ON THE HALF-SHELL | BLUE POINT 4 | KUMAMOTO 6
Riesling Mignonette, Bloody Mary Sauce

SHELLFISH PLATTERS

Accompanied by Bloody Mary Sauce, Riesling Mignonette, Lemon-Garlic Aioli

HUDSON | 65
Four Colossal Shrimp,
Four Littleneck Clams,
Four Blue Point Oysters

TOWER OF SHELLS | 159
One Whole Maine Lobster,
Four Colossal Shrimp, Eight Littleneck Clams,
Eight Blue Point Oysters, Marinated Mussels

SIGNATURE TOWER | 259
Colossal Crab Cocktail, One Whole Maine Lobster,
Eight Colossal Shrimp, Dozen Blue Point Oysters,
Dozen Littleneck Clams, Marinated Mussels, Tuna Tartare

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

SUSHI ROLLS

CRISPY TUNA SUSHI 22
Crispy Rice, Dynamite Sauce, Ginger-Soy

HUDSON ROLL 25
Lump Crab, Yellowtail, Avocado, Jalapeño,
Dynamite Sauce, Tobiko, Ponzu

SALT BLOCKS

TUNA CRUDO 25
Blood Orange Yuzu Vinaigrette, Jalepeños, Cilantro

HIROSHI ROLL 21
Shrimp Tempura, Avocado, Spicy Tuna, Dynamite Sauce

BLU POINTE ROLL 42
Maine Lobster, Tempura Crunch, A5 Wagyu, Tobiko
Black Truffle Mayo, Ponzu

HAMACHI CRUDO 25
Green Apple, Serrano Chiles, Citrus & Cilantro

COLD APPETIZERS & SALADS

BURRATA | 23
Roasted Heirloom Tomatoes, Arugula, Prosciutto di Parma, Balsamic Pearls

ROASTED RED BEETS | 18
Scallion & Red Onion Marinade, Mediterranean Garlic & Almond Dip

JOE'S ITALIAN HOT PEPPERS | 19
Secret Marinade, Provolone, Peasant Bread

HV CHEESE BOARD | 28
Selection of 5 Cheeses, Local Honeycomb, Fig Jam, Nuts, Grilled Ciabatta

ICEBERG WEDGE | 19
Tomatoes, Bacon Lardons, Gorgonzola, Crumbled Egg, Crispy Onion,
Buttermilk Bleu Cheese Dressing

CAESAR SALAD | 18
Romaine Hearts, Caesar Dressing, Croutons, Shaved Parmigiana

"BLU POINTE" EGGPLANT CAPONATA | 12
Grilled Eggplant, Roasted Peppers, Golden Raisins,
Olive Oil, Ciabatta Bread

AHI TUNA TARTARE | 25
Wasabi Aioli, Avocado, Soy Ginger Sauce, Furikake, Crispy Won Ton

HUDSON VALLEY FOIE GRAS TORCHON | 29
Cherry Mostarda, Fig Preserve, Grain Mustard, Brioche



HOT APPETIZERS

FRENCH ONION SOUP | 16
Gruyère Crostini

ROASTED WINTER SQUASH | 21
HV Goat Cheese, Pomegranate, Pecans, Rocket, Maple Cider Vinaigrette

MUSSELS POT | 25
Spanish Chorizo, Shallots, Roasted Garlic Cream, Grilled Ciabatta

CRISPY CALAMARI | 23
Flash Fried, Cherry Peppers, Spicy Aioli, San Marzano Tomato Sauce

ALASKAN KING CRAB TEMPURA | 42
Miso Napa Slaw, Sriracha Aioli, Ponzu

"ANGRY" LOBSTER LOLLIPOPS | 39
Maine Lobster Tail, Garlic Chili Crunch Butter, Citrus

MARYLAND CRAB CAKE | 36
Chesapeake Bay Spices, Napa Slaw, Lemon-Garlic Aioli

OYSTER BARBACOA | 21
Open Fire Grilled Blue Points, Cowboy Butter, Pecorino Bread Crumb

PIGS ON A WIRE | 22
Hickory Slab Bacon, Bourbon Barrel-Aged Maple Glaze, Rosemary "Smoke"

POPCORN SHRIMP | 22
Sweet & Spicy Thai Chili, Napa Slaw, Cilantro

CHARBROILED STEAKS

All steaks are finished with garlic-herb butter and sea salt. Served with a choice of one side.

USDA PRIME

NEW YORK STRIP 12oz | 54

SIRLOIN | 42

RIBEYE 16oz | 64

CERTIFIED ANGUS

FILET MIGNON 8oz | 59

TOMAHAWK 55oz | 169 (FOR TWO)

BONE-IN KANSAS CITY STRIP 18oz | 65

**ENHANCEMENTS | 50Z AFRICAN LOBSTER TAIL 30 | ITALIAN LONG HOT PEPPERS 15
BP STEAK SAUCE 5 | BORDELAISE 5 | COGNAC PEPPERCORN 5 | HORSERADISH CREAM 5**

SURF

ALASKAN KING CRAB LEGS | 89
Crispy Yukon Gold Potatoes, Grilled Asparagus, Garlic-Herb Butter

BLACKENED SWORDFISH | 46
Oven Roasted Tomatoes, Cauliflower Hash, Spinach, Lemon

SOLE FRANCESE | 38
Battered Fillet of Sole, Lemon-White Wine Butter Sauce, Capellini

SEARED SCALLOPS | 46
Whipped Parsnip Puree, Roasted Mushrooms, Black Truffle Vinaigrette

HIDDENFJORD SALMON | 39
Crab Fried Rice, Sesame Spinach, Sweet & Spicy Gogujang, Pickled Cucumber

CHARCOAL GRILLED WHOLE BRONZINO | 39
Charred Lemon Vinaigrette, Haricot Verts & Crispy Potatoes

SOUTH AFRICAN LOBSTER TAILS | 89
Crushed Yukon Gold Potato, Spinach, Garlic-Herb Butter

SQUID INK PASTA | 38
Squid Ink Spaghetti, Seared Shrimp, Caramelized Fennel,
Calabrian Chili, Blistered Grape Tomatoes

LOBSTER MAC & CHEESE | 52
Imported Gobetti Pasta, Fresh Picked Whole Maine Lobster,
Creamy Fontina Cheese Sauce, Buttery Ciabatta Crumbs

TURF

PAN-ROASTED CHICKEN | 36
Frenched Breast, Roasted Garlic Mashed Potatoes,
Roasted Heirloom Carrots, Pan Jus

CHICKEN PARMIGIANA | 36
Parmigiana-Herb Crusted Breast, Fresh Mozzarella, Pesto, Linguine

ORECCHIETTE | 29
Roasted Eggplant, Fresh Mozzarella, San Marzano Tomatoes, Basil Pesto

BISTRO STEAK AU POIVRE | 49
Crushed Yukon Gold Potatoes, Grilled Asparagus,
Cognac Peppercorn Cream

COLORADO LAMB CHOPS | 69
Roasted Cauliflower, Balsamic Marinated Cipollini Onions, Garlic Mint Pesto

GNOCCHI | 36
Short Rib Ragu, Stracciatella



SIDES

ROASTED MUSHROOM & ONIONS | 12

MAC & CHEESE | 14

ROASTED GARLIC MASHED POTATOES | 12

CREAMED SPINACH | 12

BAKED POTATO | 12

ASPARAGUS | 12

TRUFFLE PARMESAN FRIES | 12

HEIRLOOM CARROTS | 12