

APPETIZERS

BLU WINGS 11
sauced your way: mild, medium, hot, bbq, garlic ale, asian glaze, whiskey glaze, served with bleu cheese and celery; can be prepared boneless

BUFFALO SHRIMP 12
dusted in blu breading, tossed buffalo sauce, served with bleu cheese and celery

MULBERRY SLIDERS 9
two meatball marinara sliders with melted provolone

CALAMARI 12
breaded calamari fried golden brown and tossed with scallions, peppadew peppers, served with sweet chili or marinara sauce

SPINACH & ARTICHOKE DIP 11
naan bread, celery, carrots and parmesan crostini

FRIED MOZZARELLA 8
breaded mozzarella served with marinara sauce

DRUNKEN SAILORS 12
mussels steamed in our garlic alehouse broth, served with grilled french bread

BLU NACHOS 13
tortilla chips layered with chili, slow roasted bbq pulled pork, cheddar jack cheese, peppadew peppers, scallions and sour cream

MAC BITES 8
fried mac and cheese bites served with a spicy ranch sauce

LOADED WEDGES 9 GF
seasoned potato wedges topped with chili, cheddar jack cheese, chives, sour cream

WARM BAVARIAN PRETZEL STICKS 8
served with cheese sauce

FRIED PICKLES 9
beer-battered spears served with our signature sauce

AVOCADO EGGROLLS 11
fresh avocado, sun dried tomatoes, cilantro wrapped in a crispy eggroll wrapper, served with a tamarind cashew sauce (contains nuts)

TUNA TARTARE 12
ahi tuna and avocado, layered and served with wonton crisps and a spicy ranch sauce

HUMMUS 11
house-made hummus served with cucumbers, carrots, and warm naan bread

SOUPS & SALADS

FRENCH ONION 7
our version of the classic with melted cheese and frizzled onions

SOUP OF THE DAY 6
ask your server for details

CHILI 8 GF
beef and bean chili, melted cheddar jack cheese and pico de gallo, served with tortilla chips

BLU SALAD 8
mixed baby greens, red onions, bleu cheese crumbles, olives and tomatoes in our house-made balsamic vinaigrette
add chicken 4 grilled shrimp 6 salmon 8 filet mignon 9

CAESAR 9
crisp romaine lettuce tossed in house-made caesar dressing, croutons and parmesan cheese
add chicken 4 grilled shrimp 6 salmon 8 filet mignon 9

CHILLED ASPARAGUS SALAD 12 GF
roasted red peppers, goat cheese, candied pecans on a bed of baby arugula, tossed in our house-made sherry vinaigrette

AHI TUNA SALAD 16
seared ahi tuna over mixed greens, tossed with asian vegetables in a sesame ginger dressing

ASIAN STEAK SALAD 18
mixed greens, bok choy, carrots, mandarin oranges, lychee fruit; tossed in honey lime vinaigrette topped with sliced filet mignon and drizzled with peanut sauce (contains nuts)

SEASONAL SALAD 12
baby greens tossed in champagne vinaigrette with seasonal fruit drizzled with a balsamic glaze and topped with goat cheese
add grilled chicken 4 shrimp 6 salmon 8

CHICKEN MILANESE 15
breaded chicken cutlet topped with mixed field greens tossed in lemon basil dressing, shaved parmesan cheese, balsamic glaze and marinated grape tomatoes

**consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness

ALEHOUSE BURGERS

items below served with fries unless noted otherwise; add specialty fries for an additional charge (bay, sour cream, sweet) Gluten Free buns also available for an additional charge

BLU BURGER 12
topped with cheddar, bacon, mushrooms and onions

AMERICAN BURGER 10 GF
the classic with american cheese, lettuce, tomato and sliced onion

TEXAS BURGER 13
jalapeño steak sauce, pepper jack cheese, bacon and onion rings on garlic texas toast

JERSEY BURGER 12
topped with taylor ham, an egg over-easy and melted american cheese

WALL STREET BURGER 14
topped with our house-made au poivre sauce and served with creamed spinach

MEDITERRANEAN BURGER 13
lamb burger, spinach, tomato and cucumber mint sauce; served with a mediterranean side salad

COLORADO BURGER 14
bison burger, bleu cheese crumbles with bacon, sautéed mushrooms and onions

SOUTH BEACH BURGER 14 GF
ahi tuna seared rare with asian cole slaw and wasabi ginger dressing, served with a mixed greens side salad

PLYMOUTH BURGER 12
our turkey burger topped with smoked gouda, sautéed spinach and mushrooms, served with sweet fries

GARDEN STATE BURGER 11 GF
jersey-grown vegetable burger served on a wheat bun with lettuce, tomato; served with a side salad

CODE BLU BURGER 15
breaded fried mac and cheese bun with bacon, cheddar, lettuce and tomato

SANDWICHES & MORE

items below served with fries unless noted otherwise

GRILLED CHICKEN 12
marinated chicken breast, bacon, avocado, provolone and dijon mustard

FISH TACOS 13
blackened mahi topped with shredded cabbage, pico de gallo, cheddar jack cheese and signature sauce; served with our spanish style rice

TWIN DOGS 12
(2) topped with chili and cheese sauce on a pretzel roll

STEAK SANDWICH 14
sliced filet mignon, mushrooms, onions, provolone cheese on toasted onion bread

PULLED PORK 11
slow roasted pork tossed in house-made bbq sauce, topped with cole slaw

CRISPY FINGERS 12
chicken dusted in our blu breading, served with honey mustard

FRENCH ONION SLIDERS 13
(3) beef sliders with caramelized sherry onions, gruyere cheese and frizzled onions

LOBSTER MAC & CHEESE 14
maine lobster tossed in house-made cheese sauce and cavatappi pasta topped with garlic breadcrumbs

QUESADILLA 12
toasted flour tortilla filled with cheddar jack cheese, peppers, onions; add your choice of: chicken, steak, or pork; served with sour cream, pico de gallo and spanish rice

POT PIE SANDWICH 11
slow roasted chicken layered with chicken veloute; roasted vegetables served on a jumbo buttermilk biscuit with a baby green side salad

LOBSTER ROLL 14
(2) our version of the classic new england style lobster roll served with bay chips

ENTREES

THE HEAT 15
italian hot sausage with sautéed potatoes and italian long hot peppers

AHI TUNA 21 GF
pepper crusted and seared rare, served with sautéed asparagus

THE RIVERDALE 16 GF
grilled chicken breast, honey mustard, applewood bacon, alehouse onions, mushrooms and melted cheddar jack cheese; served with mashed potatoes

SCALLOPS ROCKEFELLER 24 GF
broiled sea scallops topped with hollandaise sauce, served over sautéed spinach

HANGER STEAK 19
10oz cut grilled to your liking with garlic mashed potatoes and steak sauce

SALMON 18
honey ginger glazed salmon served over sautéed bok choy and chinese vegetables

BRAISED SHORT RIB 24
beef short rib in blu ale demi glaze, served with garlic mashed and root vegetables

BLU KABOB 18
marinated filet mignon served with a mediterranean salad and warm flat bread

SAUSAGE & BROCCOLI RABE 15
sweet italian sausage, broccoli rabe and grape tomatoes, tossed in garlic and oil with orecchiette pasta and sprinkled with parmesan cheese
add shrimp 6

LOBSTER RISOTTO 24
maine lobster, peas and corn tossed with our house-made risotto, finished with truffle oil

RIBS
slow-roasted baby back ribs smothered in house-made bbq sauce served with fries and coleslaw
half rack 16
full rack 24

BLU SHRIMP 21
pan fried shrimp, angel hair pasta tossed in a roasted garlic and tomato cream sauce

THE WOODBRIDGE 16
half roasted free-range chicken served with garlic mashed potatoes and gravy

SEAFOOD DIABLO 22
chef's seafood selection in a spicy tomato sauce tossed with angel hair

CHARGRILL

items below come with choice of one side dish unless otherwise noted

RACK OF LAMB 28
double bone-in chops served with garlic mashed potatoes

NY STRIP 24
12oz cut

FILET MIGNON
6oz cut 21 / 10oz cut 32

COWBOY RIBEYE 33
20oz bone-in ribeye

STEAK ENHANCEMENTS

AU POIVRE 3
(5) GRILLED SHRIMP 6

SIDES 6

SKIN-ON FRIES

SWEET POTATO FRIES

SPINACH-SAUTÉED OR CREAMED

BEER-BATTERED ONION RINGS

ASPARAGUS-SAUTÉED OR STEAMED

LONG HOT PEPPERS AND POTATOES

SAUTÉED MUSHROOMS AND ONIONS

GARLIC MASHED POTATOES

SPANISH STYLE RICE

BAKED POTATO

 Denotes Gluten Free

 Denotes Blu Alehouse Favorites