

Sunday 11am – 9pm
Saturday 11am – 11pm
Friday 11:30am – 11pm
Monday–Thursday 11:30am – 10pm

BRUNCH • LUNCH • DINNER • COCKTAILS • EVENTS

Black & Blue
Seafood Chophouse
65 Wall St. Huntington, N.Y. 11743
Www.BlackAndBlueHuntington.Com | PH. 631.385.9255

Dine Huntington Week
THREE COURSES
\$28.95* | SUNDAY April 23rd – SUNDAY April 30th
*SATURDAY April 29TH - SERVED UNTIL 7PM

TO START

THAI CALAMARI gf**

Scallions / Cilantro / Peanuts / Sweet Red Chile

ARTICHOKE SALAD gf**

Mesclun Mix Greens / Marinated Artichoke Hearts /
Green Olives / Toasted Almonds / Champagne Vinaigrette

SOUP DU JOUR

Chef's Seasonal Inspiration

LACQUERED SHORT RIBS \$4 SUPPLEMENT

Frizzled Onions / Apple Chutney

SICILIAN CAPONATA gf

Sweet & Sour Tomato Based Sauce With Market Vegetables

BAKED CLAMS CASINO

Whole Clams Baked Casino Style /
Lemon Chardonnay Sauce

CLASSIC ARANCINI

[Italian Crispy Rice Balls] Ground Beef / Peas
Arborio Rice / Mozzarella-Bright Tomato Sauce

WEDGE SALAD gf \$2 SUPPLEMENT

Crisp Bacon / Roasted Tomato / Chopped Egg / Bleu Cheese /
Buttermilk Vinaigrette / Garlic Croutons

RAW* gf

2 Blue Point Oysters / 3 Little Neck Clams /
Cocktail & Horseradish Sauce

DAILY APPETIZER FEATURE

Please Ask Your Server For Our Specials

MAIN

OUR SIGNATURE SALMON* gf

Lobster Breading Crusted Atlantic Salmon / Fingerling Potatoes /
Truffled Beurre Blanc / Sautéed Spinach

SURF & TURF PASTA* gf \$5 SUPPLEMENT

Lamb Meatballs Sautéed Shrimp / Angel Hair / Melted Fresh
Mozzarella / Tomato Cream Sauce / Toasted Breadcrumbs

GNOCCHI

Shortrib Ragù / Shaved Parmigiano / Pomodoro Sauce

GROUPEL OREGANATA gf

Panko & Herbs Coated Grouper & Shrimp /
Jasmine Rice / White Wine Sauce

CHICKEN SALTIMBOCCA gf

Prosciutto & Sage Layered Chicken Breast / Garlic Mashed Potatoes

PORK CHOP* gf \$6 SUPPLEMENT

Yukon Potato - Asparagus - Corn Fricassee' /
Caramelized Onions / Balsamic Glaze

16oz. NEW YORK STRIP STEAK* gf \$12 SUPPLEMENT

"Loaded" Mashed Potatoes / Sautéed Garlic Broccoli

DAILY ENTREE FEATURE

Please Ask Your Server For Our Specials

HERE AT BLACK & BLUE SEAFOOD CHOPHOUSE,
BASE OUR INGREDIENTS ACCORDING TO PRODUCT AVAILABILITY,
QUALITY & FRESHNESS. MENU IS SUBJECT TO CHANGE WITHOUT NOTICE, IN ORDER TO PROVIDE
YOU, OUR GUEST, WITH THE BEST AND FRESHEST INGREDIENTS

DESSERT

GELATO gf

SORBET gf

FLOURLESS CHOCOLATE CAKE gf

COCONUT CAKE

DAILY FEATURE

Reserve Your Table With Your Family & Friends on Sunday,
May 14th For **MOTHER'S DAY!** Hosting Brunch & Dinner.

This is our **SAMPLE MENU**. Please check in with us
Prior to your visit for our up to date menu.
We **NEVER** Compromise Quality and Taste of Our Ingredients.
We Will **ALWAYS** Order The Freshest & Best Ingredients Possible

Gluten Free Available

Some Items May Be Modified. Please Alert Your
Server To Prepare Your Dish Gluten-Free



What Our Week Looks Like..

DAILY LUNCH SPECIALS STARTING AT \$10
TUESDAY DATE NIGHT ♥ DINNER FOR TWO | \$75
WEEKLY THREE COURSE PRIX FIXE STARTING AT \$32.95*
LIVE MUSIC! WEDNESDAY - SATURDAY. | Check our EVENTS Tab Online
HAPPY & "APPY" HOUR! MONDAY – FRIDAY 4PM-7PM
WINE WEDNESDAY: 25% OFF FROM OUR WINE LIST
SATURDAY & SUNDAY BRUNCH BOTTOMLESS* Mimosa & Bloody Mary | \$12