

Our fresh fish and seafood selections are procured by traditional "watermen" and selected by standards set centuries ago, with 100% traceability and a commitment to utilize sustainable practices in everything we serve.

Blue Pointe®

OYSTER BAR & SEAFOOD GRILL

13499 SE Cleveland Ave., Ft. Myers, FL 33907
To Go Orders (239) 433-0634 | www.BluePointeRestaurant.com
Located at Bell Tower Shops

DINNER MENU

Patrick Walker, General Manager
Andy Brown, Chef

Reservations at:
(888) 456-3463

Monday - Thursday 11:30am-10pm
Friday - Saturday 11:30am-11pm
Sunday 12pm-9pm

Fresh Catch

Our fresh catch selections change daily and are served with hot housemade bread & butter, bleu cheese coleslaw vinaigrette and a choice of side. Enjoy your fresh catch broiled, grilled or blackened. For something more adventurous, try:
Shanghai Style - sesame steamed / brown rice / spinach / ginger-scallion soy sauce, add \$1.00.
Adobo Style - grilled / mango & avocado salsa / crispy tortilla strips, add \$1.95

Oysters and Raw Bar

We serve only premium oysters known for their meaty, salty flavor, shucked to order, served on the half shell. Our selection changes daily.

Please see your server about today's oyster selections.

Jumbo Shrimp Cocktail 13.95

The Platter* oysters / pepper seared tuna / shrimp cocktail / Crab Louie / whole Maine lobster / cocktail sauce / horseradish / oyster dipping sauce / wasabi 59.95

Little Neck Clams* iced on the half shell, 9ct. 13.95

Appetizers

Sweet and Spicy Calamari 13.95

Oysters Florentine spinach / bacon / parmesan 12.95

Crab Stuffed Avocado Jonah crab / bibb lettuce / roasted pepper vinaigrette / lemon creme fraiche 13.95

Tuna Tartare* Asian pears / toasted sesame seeds / avocado / ginger-soy 14.95

Coconut Encrusted Fried Shrimp 11.95

Chesapeake Bay Crab Cake 12.95

Wild Blue Mussels white wine / garlic 11.95

Blackened Grouper Bites avocado crema / edamame salad 12.95

Lobster Bites Sriracha aioli 14.95

Crispy Fried Brussels Sprouts pecans / pecorino cheese / arugula / maple balsamic reduction 9.95

Accompaniments

Mexican Style Street Corn 5.95

Garlic Mashed Potatoes 4.95

Fries 3.95

Bleu Cheese Coleslaw Vinaigrette 3.95

Sweet Potato Fries 3.95

Asparagus 6.95

Spinach 5.95

Brussels Sprouts 5.95

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies. Ask about gluten-free menu options. All menu items and pricing on our menu are subject to change, without notice based on availability and market price.

At times when the quality of a given product does not meet our standards, items on this menu will not be served.

18% suggested gratuity on parties of 8 or more. If you feel that service did not warrant the suggested gratuity, please speak to our manager. If you feel that service exceeded this, feel free to tip more!

Sushi

Spicy Tuna Roll* tuna / chili sauce / raw or tempura style 12.95

California Roll* crab / cucumber / avocado / spicy mayonnaise 11.95

Dynamite Roll* tempura shrimp / avocado / spicy mayonnaise 11.95

Blue Pointe Roll* lobster / cream cheese / asparagus / spicy mayonnaise / masago 12.95

Burgers & Sandwiches

Burgers and sandwiches served with fries, coleslaw and dill pickle. Add 50¢ for each of the following: Swiss, Cheddar or Bleu Cheese, Sautéed Onion, Applewood Smoked Bacon or Sautéed Mushrooms.

Blue's Half Pound Burger* fresh ground chuck / lettuce / tomato / kaiser roll 11.95

Grouper Sandwich apricot-pineapple salsa 17.95

Mahi Tacos ancho rub / tortillas / cilantro / pico de gallo / avocado lime crema 17.95

Salmon and Avocado Sliders Sriracha aioli / lettuce / tomato / brioche bun 11.95

Grilled Chicken Club applewood smoked bacon / sliced tomato / kaiser roll 10.95

Maine Lobster Roll 18.95

Soups & Salads

New England Clam Chowder 5.95 cup / 7.95 bowl

Lobster Bisque 6.95 cup / 9.95 bowl

Gazpacho 5.95 cup / 7.95 bowl

House Salad mixed greens / roma tomatoes / red onion / croutons / bleu cheese crumbles / mustard seed balsamic vinaigrette 4.95

Caesar Salad parmesan cheese / garlic croutons 9.95

with grilled chicken 12.95

with grilled Atlantic salmon 13.95

with pepper encrusted ahi tuna 15.95

Classic Cobb Salad grilled chicken / avocado / smoked bacon / bleu cheese / scallions / tomato / bleu cheese dressing 15.95

Kale Quinoa Salad fresh kale / South American quinoa / roasted butternut squash / roasted shallots / Michigan dried cherries / blackened spiced almonds / apple cider vinaigrette 13.95

Blue Pointe Wedge crispy smoked bacon / bleu cheese / creamy bleu cheese dressing 10.95

Grilled Black Grouper Berry Salad candied pecans / red onion / bleu cheese / chipotle-citrus dressing 17.95

Paella For Two or More

Seafood Paella saffron rice / lobster / shrimp / mussels / chicken / chorizo sausage / peas 22.95 per person

Entrees

All dinners are served with coleslaw and hot homemade bread. Enjoy a house salad in place of coleslaw, add 2.95

Black Grouper Veracruzana rice pilaf / onions / peppers / tomato / cilantro 29.95

Grilled NY Strip sautéed onions / shiitake mushrooms 31.95

Chili Shrimp Capellini pan-fried shrimp / Calabrian peppers / pancetta / arugula 19.95

Chesapeake Bay Crab Cakes famous "dockside" recipe 28.95

Coconut Encrusted Fried Gulf Shrimp 22.95

Vegetarian Ratatouille

brown rice / seasonal vegetables / basil oil / crispy onion rings 16.95

Sriracha Shrimp spinach / brown rice / sriracha butter sauce 19.95

Twin Lobster Tails broiled 33.95

Pan Seared Scallops balsamic brown butter 27.95

Alaskan Red King Crab Legs

steamed, 1 1/4lb - MARKET PRICE

Parmesan Encrusted George's Bank Lemon Sole lemon / capers 28.95

Miso Glazed Chilean Sea Bass

miso marinated / spinach / brown rice / ginger-soy sauce / wasabi sauce 35.95

Fish and Chips traditional beer battered fish / tartar sauce 17.95

Filet Mignon* 6oz herb encrusted filet / portobello mushroom / tomato / goat cheese / cabernet demi glace 29.95

Petite Filet Mignon and Lobster Tail*

6oz filet / 4oz tail 35.95

Chicken Milanese sautéed breast of chicken / garlic mashed potatoes / tomato / arugula salad 19.95

Desserts

Chocolate Coconut Layer Cake flourless chocolate cake / pecan-coconut cookie butter 6.95

French Toast Bread Pudding maple syrup / pecans / dried cherries / vanilla ice cream 6.95

Creme Brulee assorted berries 7.95

Key Lime Pie 6.95

Fresh Baked Chocolate Chip Cookie warm cookie / vanilla ice cream / caramel sauce 6.95