

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.facebook.com/BluePointeRestaurant | www.BluePointeRestaurant.com

Located at Bell Tower Shops

LUNCH 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 / wasabi / oyster dipping sauce 59.95

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

Appetizers

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 5.95

Spinach 4.95

Brussels Sprouts 4.95

Desserts

French Toast Bread Pudding

maple syrup / pecans / dried cherries / vanilla ice cream 6.95

Creme Brulee assorted berries 7.95

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

Key Lime Pie 6.95

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

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, Sauteed Onion, Applewood moked Bacon or Sauteed 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 11.95

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

*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!