

From the Owner

Welcome to Blu Star Grill!
 Our dedicated staff has been working hard preparing for your arrival. At Blu Star, we use fresh, locally sourced ingredients, and we take pride in giving you a memorable and delicious dining experience.

Nelson Bass

Menu

BLU STAR GRILL

FRESH NATURAL INGREDIENT WITH SOUTHERN HOSPITALITY

APPETIZERS & SIDES

- CRAB FRITTERS** 14
Served with remoulade
- SEARED SCALLOPS** 12
With ancho creamed corn & Pesto
- FRIED PICKLES** 6
Lightly breaded & served with ranch
- FRIED BRUSSELS** 9
Tossed in our house seasoning served with mango thai chili aioli
- FRIED GREEN TOMATO** 11
Topped with goat cheese crumbles and roasted red pepper aioli

SIDES 4

Fries, Sweet Fries, Chips, Okra, Slaw, Chef Vegetables, Onions Straws, Fruit Cup, Mac & Cheese, Brussel Sprouts

Handhelds

- PESTO CHICKEN CIABATTA** 19
Grilled chicken breast topped with house pesto, fresh mozzarella, sliced tomato, balsamic reduction & spinach
- CALIFORNIA CHICKEN CROISSANT** 19
Grilled chicken breast with applewood smoked bacon, swiss cheese, avocado, lettuce, tomato & mayo
- REUBEN ON RYE** 17
Corned beef or Turkey topped with swiss cheese, sauerkraut & russian dressing
- TURKEY AVOCADO CIABATTA** 18
Sliced turkey with fresh mozzarella, cucumbers, red onions, avocado and a garlic truffle aioli
- THE PHILLY** 19
Angus Steak or Chicken with sliced mushrooms, onions, mayo with a blend of cheeses on a italian roll
- GREEN TOMATO BLT** 16
Fried green tomatoes, applewood smoked bacon, lettuce and red pepper aioli on ciabatta

CAROLYN'S CHICKEN SALAD CROISSANT 17
Our signature chicken salad with lettuce & tomato

BLACKENED MAHI WRAP 23
With fried green tomatoes, lettuce & red pepper aioli

BUFFALO CHICKEN WRAP 18
Grilled or fried chicken, cheddar cheese, mild buffalo sauce, lettuce, tomato & ranch

Burgers

- MUSHROOM SWISS ELK BURGER*** 22
Grass-fed elk topped with grilled onions, mushrooms, swiss cheese with a garlic truffle aioli on ciabatta
- JALAPEÑO ANGUS BURGER*** 18.5
Black angus burger topped with applewood smoked bacon, jalapeño aioli, pepper jack cheese, lettuce, tomato and onions on brioche
- BACON CHEESEBURGER** 18.5
Black angus burger topped with American cheese, applewood smoked bacon BBQ sauce, lettuce, tomato & onions on brioche

MAIN

- SCALLOP & SHRIMP PASTA** 28
Outer banks scallops and wild caught shrimp tossed in a roasted red pepper sauce with baby spinach, broccoli florets and linguine
- COCONUT LIME MAHI** 26
Wild caught mahi glazed with a coconut lime sauce served with truffled basmati rice & vegetable medley
- TUSCAN SALMON*** 25
Wild caught Alaskan salmon topped with a sun-dried tomato cream sauce over truffled basmati rice with zucchini & squash
- OUTER BANKS SCALLOPS** 32
Seared outer banks scallops simmered in a sherry cream sauce with truffled basmati rice and vegetables medley
- CAROLINA CRAB CAKES** 27
Lump crab cakes with ancho creamed corn and sautéed green beans
- THAI CHILI MANGO SALMON*** 25
Wild caught Alaskan salmon glazed with a sweet thai chili mango glaze over truffled basmati rice and broccoli florets
- BLACKENED MAHI** 26
Blackened wild caught mahi grilled with ancho creamed corn and yukon gold potato cake with a lobster cream sauce
- 10oz RIBEYE*** 32
Grilled 10 oz ribeye topped with garlic butter served with yukon gold mashed potatoes and chefs vegetables
- FRIED SEAFOOD PLATTER** 22
Wild caught shrimp & Flounder lightly breaded served with fries and slaw
- ANGUS MEATLOAF** 22
Black angus meatloaf served with yukon gold mashed potatoes, sautéed green beans and demi
- ELK CHOP STEAK*** 26
8oz grass-fed & finished, free range elk over a yukon gold potato cake & vegetable medley and demi
- CHICKEN MARSALA** 22
Grilled chicken breast simmered in our marsala sauce with mushrooms over mashed yukon gold mashed potatoes and vegetable medley
- PASTA PRIMAVERA** 16
Sautéed zucchini, squash, sun-dried tomatoes, spinach with a white wine garlic cream sauce with linguine pasta (Chicken +6)

Soup & Salad

- STRAWBERRY SUMMER SALAD** 18
Fresh American field greens, fresh sliced strawberries, goat cheese crumbles, cucumbers, cranberries, candied walnuts with a poppy seed dressing. (Add Chicken +6, Salmon* +13)
 - FARMERS COBB SALAD** 20
Fresh American field greens, all natural chicken, boiled egg, applewood smoked bacon crumbles, fresh mozzarella, blue cheese crumbles, cherry tomatoes, cucumbers with a blue cheese dressing
 - CAROLYN'S CHICKEN SALAD** 19
Fresh American field greens, mandarin oranges, cherry tomatoes, cucumbers topped with our signature chicken salad with a raspberry vinaigrette
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| <ul style="list-style-type: none"> HOUSE SALAD/ CAESAR SALAD 7/10
(Add Chicken +6, Salmon* +13, Shrimp +10) | <p style="text-align: right;">Soup 6/8</p> <ul style="list-style-type: none"> SHRIMP BISQUE SOUP OF THE DAY |
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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENT ARE LISTED
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
 FOODBORNE ILLNESS