

DISHES TO START

STEAMED MUSSELS 27.95

Half green mussels cooked in wine, garlic, caramelized onions, freshly baked French bread

MEXICAN LOBSTER TACOS 33.00

Crispy corn tortillas topped with lobster, tomato salsa, tropical slaw

TOSTONES BEEF 27.95

Crispy twice-fried plantain slices, shredded beef, remoulade sauce, tropical slaw

CARIBBEAN CHICKEN 23.95

Grilled chicken thighs, pineapples, Caribbean sauce, cashew nuts

AVILA STEAK SALAD 25.95

Grilled steak on mixed greens, blue cheese crumbles, balsamic vinaigrette

AREPITAS (VEGA) 17.95

Add: beef or chicken +6

ALL MAJOR
CREDIT & DEBIT CARDS
ACCEPTED

WE DO NOT ACCEPT
CASH

ASK FOR OUR
WEEKLY
CHEF'S SPECIAL:
3-COURSE MENU
AT NAFL. 89

PRICES ARE
IN NAFL

BLUES

CARIBBEAN KITCHEN

LIVE MUSIC
ON THURSDAYS!

FOOD MENU

FROM THE SEA

WHOLE GRILLED RED SNAPPER 49.00

Grilled to your specifications, Caribbean salsa with veggies, and fries or rice

BLUES SEAFOOD PAELLA FOR 2 69.00

Fresh Mahi-mahi, shrimp, mussels, and calamari sautéed with bell peppers, onions, peas, and rice, in a rich saffron cream sauce

GRILLED MAHI MAHI 54.75

Grilled Caribbean Mahi-mahi, veggies, mango salsa with fries or rice

FETTUCCHINE CARIBBEAN SEAFOOD 39.00

Assorted shellfish in a lobster bisque marinara sauce

VEGGIE OPTION 30.00

CAJUN SHRIMP 49.00

Grilled shrimp with special Cajun mix, Cajun creme sauce, tropical slaw on the side, veggies, and fries or rice

MEET OUR MEATS!

SKIRT STEAK 49.00

Grilled marinated in Pickapeppa sauce, crushed peppercorns, Caribbean blend of potato-yuca mash, veggies, and fries or rice

BBQ RIBS 46.95

Grilled full slab with orange-infused BBQ sauce, pineapples and fries

BLUES HAWAII BURGER 35.95

Grilled 200 gr. of juicy ground beef, Pickapeppa sauce, cheese, crispy bacon, grilled pineapple, toasted brioche bun, mango chutney & fries

CURACAO STYLE STOB 35.95

Slow braised beef, white rice, tomato, cucumber, avocado salad

JERK CHICKEN SKEWER 44.95

Grilled chicken skewer, Jamaican jerk sauce, veggies, and fries or rice

VEGETARIAN

VEGETARIAN COCONUT PAELLA

CARIBBEAN FUSION 35.00

A Caribbean twist on a traditional dish! Veggies sautéed with bell peppers, onions, peas, and rice, smothered in a rich saffron-coconut cream sauce

BREAD PLATTER 25.75

With herb butter, tapenade, olives, grilled tomatoes

DESSERTS

COCONUT RUM CAKE 15.95

A moist and flavorful cake made with rich coconut milk, infused with Caribbean rum, topped with a rum glaze, and a sprinkle of toasted coconut

TROPICAL FRUIT SORBET 15.95

A refreshing blend of tropical fruits like mango, passionfruit, and guava, churned into a smooth and creamy sorbet. Served with a fresh mint garnish

PIÑA COLADA CHEESECAKE 15.95

A tropical twist on a classic cheesecake, infused with coconut, and pineapple flavors, topped with a pineapple glaze, and a hint of cookies, served with vanilla ice

ENJOY YOUR

DINNER!

EXTRA ADD-ONS

EACH NAFL. 8: GARLIC BREAD • FUNCHI FRIES • FRIES • RICE

ALL PRICES ARE IN
NAFL. AND INCLUDE
ALL TAXES

DESSERT WINES
24.75 P/GLASS
GEWURZTRAMINER,
REISLING

COCKTAIL TIP
BLUE WAVE
24.75

White rum, pineapple juice,
coconut rum, blue curacao,
lime juice, lemon juice,
sprite

Some items may be substituted because of availability, since we do import almost all of our products.
Please inform our waiters of any allergies and items you cannot consume.