

## STARTERS

<b>FRESH SELECTION OF OYSTERS*</b>	<b>MKT</b>
<b>SHELLFISH PLATTER*</b>	<b>MKT</b>
<b>JUMBO SHRIMP COCKTAIL</b> Cocktail sauce	<b>15</b>
<b>CRACKLIN' CALAMARI</b> Remoulade, cocktail sauce	<b>12</b>
<b>COCONUT SHRIMP</b> Sweet and sour sauce	<b>12</b>
<b>SAUTÉED CRAB CAKES</b> Remoulade	<b>15</b>
<b>KING CRAB BITES</b> Warm butter, cocktail sauce	<b>MKT</b>
<b>FILET SLIDERS*</b> Three medallions of beef, gorgonzola, balsamic onions	<b>13</b>
<b>ARTICHOKE AND SPINACH DIP</b> Pita bread	<b>10</b> <b>12</b> With Crab
<b>BAKED GOAT CHEESE</b> Roasted garlic & herbs, oven-dried tomatoes, Kalamata olives, pita bread	<b>9</b>
<b>TUNA CHOP*</b> Sashimi-style tuna, soy, avocado, lump crab, mango, orange caviar	<b>15</b>

## SOUP & SALADS

**NEW ORLEANS SEAFOOD GUMBO  
OR SOUP OF THE DAY**  
Cup **4** Bowl **6**

### APPETIZER SALADS

<b>HOUSE SALAD</b> Greens, tomato, cucumber, red onion, carrot, croutons, House dressing	<b>7</b>
<b>TOMATO &amp; ONION SALAD</b> Blue cheese dressing	<b>8</b>
<b>CLASSIC CAESAR SALAD</b> Romaine, parmesan, Caesar croutons	<b>7</b>
<b>ICEBERG WEDGE SALAD</b> Wedge of lettuce, bacon, tomato, onion, hard-boiled egg, blue cheese dressing	<b>8</b>

### ENTREE SALADS

<b>CAESAR SALAD</b> Romaine, parmesan, Caesar croutons	<b>9</b>
<b>PEAR SALAD</b> Greens, candied pecans, blue cheese, raisins, balsamic syrup, cider vinaigrette	<b>10</b>
<b>CHOPHOUSE SALAD</b> Romaine, iceberg, bacon, cheddar, onion, tomato, corn, carrot, cucumber, House dressing, croutons	<b>10</b>
<b>BABY SPINACH SALAD</b> Spinach, blue cheese, onion, tomato, hard-boiled egg, sun-dried tomato-bacon dressing	<b>11</b>
<b>GRILLED PRIME STEAK COBB SALAD*</b> Marinated tenderloin, smoked applewood bacon, arugula, Romaine, tomato, onion, avocado, gorgonzola, chili-citrus vinaigrette	<b>15</b>

#### ADD TO ANY SALAD

Chicken **4** Shrimp or Salmon\* **6**  
Tuna or Scallops\* **7** Lobster\* **10**

## SANDWICHES (AVAILABLE LUNCH ONLY)

All served with French fries & slaw

<b>BLACK ANGUS CHEESEBURGER*</b> Lettuce, tomato, onion, Kaiser roll	<b>11</b>
<b>BLUEPOINT KOBE BURGER*</b> American wagyu, bacon, gorgonzola, wild mushrooms, spinach, tomato, balsamic onions, Kaiser roll	<b>16</b>
<b>GRILLED CHICKEN SANDWICH</b> Grilled chicken breast, bacon, avocado, lettuce, tomato, Pepper Jack, smoked onion ranch, wheat Kaiser roll	<b>11</b>
<b>BLACKENED FISH SANDWICH*</b> Lettuce, tomato, red onion, remoulade, onion Kaiser roll	<b>13</b>
<b>SHAVED PRIME RIB</b> Swiss, tomato, balsamic onions, horseradish cream, onion Kaiser roll	<b>15</b>
<b>CRAB CAKE SANDWICH</b> Remoulade, lettuce, tomato, Kaiser roll	<b>16</b>
<b>LOBSTER ROLL</b> Maine lobster, lemon-garlic mayo, chives, celery, hot dog bun	<b>16</b>

## ENTREES

<b>SPINACH &amp; TOMATO CAVATAPPI</b> Artichoke hearts, wild mushrooms, sun-dried tomatoes and garlic, spinach, Alfredo sauce	<b>14</b>
Add Chicken <b>4</b> Shrimp <b>6</b>	
<b>GRILLED CHICKEN BREAST</b> With wild mushroom and chipotle butter sauce, mashed potatoes, asparagus	<b>15</b>
<b>PECAN-CRUSTED TILAPIA*</b> With mashed potatoes, asparagus, bourbon glaze	<b>17</b>
<b>HORSERADISH-CRUSTED SALMON*</b> Pan-seared, with mashed potatoes, broccoli, light tomato cream	<b>19</b>
<b>CRAB-STUFFED SHRIMP</b> With rice, broccoli, chipotle butter	<b>22</b>
<b>KING CRAB LEGS</b> Steamed, with drawn butter	<b>MKT</b>
<b>GRILLED PORK CHOPS*</b> Marinated pork chops, gorgonzola butter, parmesan, with mashed potatoes, broccoli	<b>22</b>
<b>CRAB CAKES</b> Lump crab cakes, broiled, with broccoli, Bluepoint rice, mango salsa	<b>23</b>
<b>SEAFOOD MAC &amp; CHEESE</b> Mascarpone cream sauce, shrimp, lobster, Creole spices	<b>23</b>
<b>LOBSTER STIR FRY</b> Broccoli, green beans, zucchini, bell peppers, carrots, onion, Szechwan sauce	<b>18</b>
<b>WHOLE LOBSTER</b> Steamed, with drawn butter	<b>MKT</b>

## SIDES

<b>FRENCH FRIES</b>	<b>4</b>
<b>BLUEPOINT RICE</b>	<b>4</b>
<b>GARLIC MASHED POTATOES</b>	<b>5</b>
<b>LOADED BAKED POTATO</b>	<b>5</b>
<b>JALAPENO CHEDDAR MAC &amp; CHEESE</b>	<b>5</b>
<b>BROCCOLI</b>	<b>5</b>
<b>SAUTÉED SPINACH</b>	<b>5</b>
<b>GRILLED ASPARAGUS</b>	<b>6</b>

## FRESH CATCH

Grilled, sautéed or blackened, with your choice of one side, appetizer salad and fish topping\*

<b>TILAPIA</b>	<b>16</b>
<b>SCALLOPS</b>	<b>20</b>
<b>SALMON</b>	<b>20</b>
<b>TUNA</b>	<b>22</b>

### FISH TOPPINGS

**MANGO SALSA**  
**GINGER SOY BUTTER SAUCE**  
**LEMON BUTTER SAUCE**  
**CHIPOTLE BUTTER SAUCE**

## STEAKS

(AVAILABLE DINNER ONLY)

**USDA Prime Allen Brothers Steaks\***

<b>SIRLOIN</b>	<b>25</b>
<b>SMALL CUT FILET</b>	<b>32</b>
<b>NEW YORK STRIP</b>	<b>34</b>
<b>CHICAGO CUT FILET</b>	<b>38</b>

### STEAK TOPPINGS

<b>AU POIVRE</b>	<b>3</b>
<b>AL FORNO</b>	<b>3</b>
<b>GORGONZOLA</b>	<b>4</b>
<b>WILD MUSHROOMS</b>	<b>4</b>

### STEAK CAN SURF

<b>SHRIMP</b>	<b>8</b>
<b>CRAB CAKE</b>	<b>8</b>
<b>LOBSTER TAIL</b>	<b>MKT</b>
<b>CRAB LEGS</b>	<b>MKT</b>

### TEMPERATURE GUIDE

<b>RARE</b>	very red, cool center
<b>MEDIUM RARE</b>	red, warm center
<b>MEDIUM</b>	pink center
<b>MEDIUM WELL</b>	broiled throughout no pink

**SORRY, WE ARE NOT RESPONSIBLE  
FOR STEAKS ORDERED  
PAST MEDIUM**

**LET THE  
PROFESSIONALS  
AT BLUEPOINT PLAN  
YOUR NEXT  
SPECIAL EVENT!**

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**ANNIVERSARY PARTIES**  
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**RETIREMENT PARTIES**  
**TEAM BUILDING DINNERS**  
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**BACHELOR/BACHELORETTE**  
**REHEARSAL DINNERS**  
**WEDDINGS**

Our experienced event planners can help you plan every detail of your function within your budget.

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INFORMATION OR CALL**

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