

Juicyblue

tapas • bar • bistro

Tapas

Seafood Tacos \$12

- Choose between succulent shrimp or marinated mahi-mahi, served with mango salsa and chipotle sauce.

Drunken Ginger Prawns \$12

- Fresh water prawns, sautéed in ginger, herbs and bourbon.

Crab Cakes \$12

- Premium lump blue crabmeat, Louisiana holy trinity served with spicy remoulade sauce.

Stacked Quesadilla \$10

- Triple stacked cheese, caramelized onions, mushrooms and hand pulled chipotle chicken.

Cheese Steak Minis \$10

- Sliced marinated steak, mushrooms, green peppers, onions, parmesan cheese atop crostini.

Wings \$10

- Marinated chicken wings and drums with a side of celery and ranch. Served Mild, Medium, Hot or Jerk marinated.

Stuffed Avocado \$10

- Sweet curry chicken salad, avocado topped with dried cranberries and toasted almonds.

(V) Bocadillo Sliders \$8

- Five grain veggie cake topped with spinach, habanero jack cheese, red pepper slaw and adobo sauce.

(V) Bruschetta \$8

- Grape tomatoes tossed in sweet balsamic & red onions atop a crusty bread with melted fresh mozzarella.

(V) Georgia Caramel \$8

- Crostini topped with goat cheese and caramelized peach drizzled with a balsamic reduction.

(V) Sweet Chips \$4

- Sliced sweet potato chips drizzled with cinnamon butter.



Drunken Ginger Prawns

Sandwiches

The Frenchman \$10

- Slow baked roast beef, caramelized onions, provolone cheese, soft french roll alongside au jus.

Juicy Blue Burger \$9

- 8 oz Angus beef patty with your choice of grilled onions, mushrooms, lettuce, tomato served on a house bun. Swiss, provolone, bleu, cheddar and American cheese available.

Avocado Chicken Sandwich \$9

- Sliced avocado on a grilled chicken breast and swiss cheese on a house bun.

Four Points Club \$9

- Shaved ham and turkey, with bacon, lettuce tomato and your choice of cheese (swiss, bleu, cheddar or american). Served as a sandwich, melt or wrap.

Portabella Portabella \$9

- Seasoned portabella, house made dijonaise, red onion, lettuce and tomato all on our house croissant bun.

Full Salads

Add Chicken to Any Salad for \$1

(V) Georgia Peach

- Artisan greens, peaches, carrots, onion, candied pecans and goat cheese served with peach vinaigrette dressing.

(V) Greek \$8

- Artisan greens, tomatoes, cucumbers, bell peppers, red onion and black olives sprinkled with feta cheese and greek dressing.

(V) Alligator Pear Salad \$8

- Fresh avocado slices with lime vinaigrette and sun dried tomato pesto, accompanied by smoked gouda and crackers.

(V) Artisan \$8

- Artisan greens, carrots, cucumbers, tomato, toasted almonds, dried cranberries served with ranch dressing.

Spinach \$8

- Baby spinach, shaved red onion, toasted walnuts, crumbled goat cheese and dried cranberries. Served with a spicy bacon dressing.

Caesar \$7

- Fresh romaine lettuce in a parmesan crisp bowl with croutons lightly tossed in caesar dressing.

Entrees

Chef's Pasta

- Penne Galletto \$12: Sliced chicken breast, toasted almonds, red onion, broccoli, Chef's tomato pesto over penne pasta.
- Linguine Alfredo \$10: Parmesan cheese and sweet butter finished with a heavy cream over linguine noodles.

(V) Stuffed Portobello \$13

- Portobello cap stuffed with spinach, feta, diced tomatoes served alongside seasonal vegetable sautéed in garlic onion and olive oil.

Sunshine Salmon \$16

- Four ounces of fresh salmon, pan seared and served with sliced avocado, steamed broccoli and seasonal fruit.

Hawaiian Mahi-Mahi \$15

- Grilled teriyaki mahi-mahi served with jasmine rice, sugar snap peas, mango salsa and grilled pineapple.

Boozed New Yorker \$24

- Ten ounce boneless New York Strip steak marinated in bourbon & brown sugar, grilled to perfection, and served alongside a baked potato and sauteed asparagus tips.



Portobello Mushroom

(V) Vegetarian Option

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.
18% Gratuity will be added to parties of six or more