

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 Barr

Menu

BLU STAR GRILL

FRESH NATURAL INGREDIENT WITH SOUTHERN HOSPITALITY

APPETIZERS & SIDES

- CRAB FRITTERS14

Served with remoulade
- SEARED SCALLOPS12

With ancho creamed corn & Pesto
- FRIED PICKLES6

Lightly breaded & served with ranch
- FRIED BRUSSELS9

Tossed in our house seasoning served with mango thai chili aioli
- FRIED GREEN TOMATO11

Topped with goat cheese crumbles and roasted red pepper aioli
- SIDES4

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

Handhelds

- PESTO CHICKEN CIABATTA19

Grilled chicken breast topped with house pesto, fresh mozzarella, sliced tomato, balsamic reduction & spinach
- CALIFORNIA CHICKEN CROISSANT19

Grilled chicken breast with applewood smoked bacon, swiss cheese, avocado, lettuce, tomato & mayo
- REUBEN ON RYE17

Corned beef or Turkey topped with swiss cheese, sauerkraut & russian dressing
- TURKEY AVOCADO CIABATTA18

Sliced turkey with fresh mozzarella, cucumbers, red onions, avocado and a garlic truffle aioli
- THE PHILLY19

Angus Steak or Chicken with sliced mushrooms, onions, mayo with a blend of cheeses on a italian roll
- GREEN TOMATO BLT16

Fried green tomatoes, applewood smoked bacon, lettuce and red pepper aioli on ciabatta
- CAROLYN'S CHICKEN SALAD CROISSANT17

Our signature chicken salad with lettuce & tomato
- BLACKENED MAHI WRAP23

With fried green tomatoes, lettuce & red pepper aioli
- BUFFALO CHICKEN WRAP18

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 CHEESEBURGER18.5

Black angus burger topped with American cheese, applewood smoked bacon BBQ sauce, lettuce, tomato & onions on brioche

MAIN

- SCALLOP & SHRIMP PASTA28

Outer banks scallops and wild caught shrimp tossed in a roasted red pepper sauce with baby spinach, broccoli florets and linguine
- COCONUT LIME MAHI26

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 SCALLOPS32

Seared outer banks scallops simmered in a sherry cream sauce with truffled basmati rice and vegetables medley
- CAROLINA CRAB CAKES27

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 MAHI26

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 PLATTER22

Wild caught shrimp & Flounder lightly breaded served with fries and slaw
- ANGUS MEATLOAF22

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 MARSALA22

Grilled chicken breast simmered in our marsala sauce with mushrooms over mashed yukon gold mashed potatoes and vegetable medley
- PASTA PRIMAVERA16

Sautéed zucchini, squash, sun-dried tomatoes, spinach with a white wine garlic cream sauce with linguine pasta (Chicken +6)

Soup & Salad

- STRAWBERRY SUMMER SALAD18

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 SALAD20

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 SALAD19

Fresh American field greens, mandarin oranges, cherry tomatoes, cucumbers topped with our signature chicken salad with a raspberry vinaigrette
- HOUSE SALAD/ CAESAR SALAD7/10

(Add Chicken +6, Salmon* +13 , Shrimp +10)
- Soup6/8

SHRIMP BISQUE

SOUP OF THE DAY

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