

Main Menu

Seafood, Steaks & Sushi Restaurant

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Taste The Best Blue Onyx Bistro's Main Dishes.

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Description	Price
Chef Chang's Chilean Sea Bass Parmesan Dusted Chilean Sea Bass Filet in a Red Wine Miso Reduction Sauce; served with Juliene Mixed Vegetables	29.95
Treasures of the Sea Lobster Tail with Blue Crab Meat Stuffing, Sea Scallops and Snow Crab; served with Sautéed Slaw and Mushrooms in Lobster Sauce	26.95
Ocean Smoke House Smoke infused Fresh Snapper Filet topped with a Scallop and grilled Shrimp; served with a Beurre Blanc Sauce and Mixed Seasonal Vegetables	26.95
Seafood Trio Baked Fresh Snapper Filet with Jumbo Lump Crab Meat and Shrimp; topped with Roasted Tomato and served over Coconut Saffron Ginger Sauce	26.95
Seafood Cioppino A generous combination of Lobster Tail, Shrimp, Scallops, Red Fish, Clams and Mushrooms, mixed together in a rich Italian Seafood Tomato Broth	26.95
Grouper with Scallops Fresh grilled Grouper Filet; topped with three Bacon-Wrapped Sea Scallops in a Key Lime Cream Sauce	27.95
Flaming Cedar Plank Red Snapper Fresh Red Snapper filet served on a Flaming Cedar plank; served with Balsamic Porcine Mushroom Sauce and Mixed Seasonal Vegetable	26.95
Hawaiian Flounder with Crab Meat Baked Flounder Filet of flounder; topped with Blue Crab Meat stuffing over White Miso Champagne Sauce; served with Sautéed Asian Mixed Vegetables and Asparagus	23.95
Smoked Maple Mediterranean Seabass Roasted Skin-on Mediterranean Seabass with Smoked Maple Rub; Served with Avocado and Mixed Beans Relish in Ginger Lime Vinaigrette (gluten free)	22.95
Gulf Snapper with Chef's Spicy Sauce Wood grilled Gulf Snapper Filet; served with a Spicy Black Bean Sauce and Brown Truffle Sauce; served with Sautéed Asian Mix Vegetables and Asparagus	22.95
Roasted Salmon in Sizzling Red Pepper Sauce Fresh Salmon Filet topped with Feta Cheese and Sun-Dried Tomato; served in a Sizzling Red Bell Pepper Sauce; served with Sautéed Asian Mixed Vegetables	18.95
Chipotle Redfish Grilled Fresh Red Fish Filet with a Cumin Espresso Rub; served with Chipotle Crab Meat Sauce and Sautéed Asian Mixed Vegetables	19.95
Blue Onyx Pasta Fresh Hand-Cut Pasta with Shrimp, Bay Scallops, White Fish, and Clams; served in a Champagne Cream Sauce and topped with Parmesan Cheese	21.95
Squid Ink Pasta Fresh Squid Ink Pasta with Shrimp, Sea Scallop, Fresh Mussels and Fresh Fish in a Rich Tomato Basil Sauce	24.95
Shichi-mi Fried Shrimp Japanese Fried Shrimp dusted with Japanese Spice; served with Seasoned Sidewinder Fries	
6 Pieces	15.95
8 pieces	18.95
Japanese-Style Crab Cakes Two Crab Cakes Coated with Japanese Panko and Leeks; topped with Avocado Mango Salsa in Truffle Aioli Sauce	23.95
Alaskan King Crab Legs Alaskan King Crab Legs with Lemongrass Ginger Glaze; topped with Thai Brittle and Wasabi Cucumber Sauce	49.95
Spicy Chicken Pasta Grilled Chicken with Fresh Pasta in Spicy Cream Sauce	16.95
Grilled Stuffed Chicken Breast Grilled Chicken Breast stuffed with Smoked Cheddar Cheese; topped with Feta Cheese, Sun-Dried Tomatoes, and Fresh Herbs in a Mushroom Cream Sauce; served with Seasonal Mixed Vegetables	16.95
Roasted Rack of Lamb Chili Marinated Lamb Chop in a Veal Ginger Demi-Glaze; served with Truffle Aioli Sauce and Parmesan-Crusted Garlic Mashed Potatoes	27.95
Roasted Prime Rib Prime Rib with Caribbean Rub; served with Parmesan-Crusted Garlic Mashed Potatoes, Broccoli and Zucchini and Squash	
8 oz	20.95
16 oz	25.95
Angus Ribeye Steak Flame-grilled 13 oz Angus Ribeye Steak; served with a peppercorn Cognac Sauce, Parmesan-Crusted Garlic Mashed Potatoes and Zucchini and Yellow Squash	23.95
8 oz Wagyu Baseball Cut Sirloin 8 oz Wagyu Baseball Cut Steak Lightly Seasoned with Crab Meat Demi Glaze Sauce; served with Zucchini and Yellow Squash and Parmesan-Crusted Garlic Mashed Potatoes	26.95
Filet Mignon Flame Grilled 8 oz Filet Mignon; served with Parmesan-Crusted Garlic Mashed Potatoes	28.95
Dry Aged Ribeye Steak 13 oz 35-Day Dry Aged Rib Eye Steak served in a Miso Reduction Sauce; served with Wok seared Asian Vegetable and Parmesan-Crusted Garlic Mashed Potatoes	38.95
Waygu Ribeye Steak 11 oz Wagyu Rib Eye Steak; served in a Peppercorn Cognac Sauce; served with Parmesan-Crusted Garlic Mashed Potatoes and Asparagus	64.00