

## ***BLUE POINT TAPAS***

*Transform the act of grazing into a culinary adventure by combining our tasty International style “small plates” with your favorite cocktail, wine, or sangria*

- Phyllo Triangles*** Serrano ham, fontina cheese & parmesan wrapped in Phyllo Dough, topped with an apple and garlic sauté 9
- Madrid Mushrooms*** stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese, topped with a tomato basil sauce 7
- Pork & Shrimp Pot Stickers*** with Hoisin sauce, Szechuan sauce & a salad of green papaya, carrot, and chives 7
- Tenderloin Canapés*** sesame chili sauce with wasabi aioli and Asian slaw 9
- Mussels*** sautéed with garlic, leeks, tomatoes, & white wine, finished with butter garnished with toasted bread 7
- Guinness Battered Shrimp*** served with a ginger and scallion dipping sauce 7
- Bacon Wrapped Shrimp*** with sweetened chili glaze and green papaya salad 10
- Pancetta Wrapped Scallops*** over roasted sweet corn salsa with sherry reduction 10
- Sardines “de escabeche”*** mild and plump, marinated in a semi-sweet tomato sauce served with lavosh crackers 6
- Crab Cakes*** with remoulade, sautéed spinach & pico de gallo 12
- Bruschetta*** “Tuscan style” rustic Italian bread, topped with fresh Mozzarella, tomato, garlic, onion, parsley, basil and balsamic syrup 6
- Almond Stuffed Dates*** stuffed with smoked almonds and wrapped in bacon, served on ca Mediterranean cous cous salad 6
- Olives*** Kalamata and arbequin olives, tossed in chili oil and Sarvecchio parmesan cheese 6
- Steak Tacos*** with queso fresco, lettuce, roasted corn salsa, sour cream & guacamole 5
- Chicken Tostada*** spiced braised chicken thigh meat with sweet corn salsa, manchego cheese and pablano coulis served on a fried tortilla chip 5
- Tuna Crostini*** albacore tuna served with roasted tomato and olive tapenade 7
- Mushroom Raviolis*** homemade with basil cream sauce 7
- Hummus*** with diced cucumber, red onion, tomato, Kalamata olives, & pita chips 8
- Wild Mushroom and Truffle Risotto*** creamy risotto with roasted wild mushrooms, finished with truffle and Sarvecchio cheese 7
- White Anchovies*** served on a garlic crostini with lemon and caper aioli 7
- Paella*** chicken, chorizo sausage, tomato, bell peppers, onions, and saffron rice served with roasted yellow pepper sauce 19 Add seafood 26

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***Friday Fish Fry – Lake Perch or Haddock served family style \$14.95***  
*with coleslaw, potato salad, French fries, rye bread and potato pancakes*

### ***Happy Hour 4 You !***

***\$4 Mixers \$4 Martinis \$4 Wines & 40% Off All Tapas***  
***Wednesday, Thursday & Sundays 4:30 to 7:00pm***