

Signature Cocktails

Beachview Breeze Martini 9

Smirnoff Watermelon, Shakka Kiwi, Pineapple Juice, Grenadine

The Grape Escape 8

Three Olives Grape Vodka, Smirnoff Passion, Orange and Cranberry

Island Dream 8

Parrot Bay Coconut Rum, Banana Liquor, Pineapple Juice, Myers' Dark Rum floater

Plum Crazy Cosmo 9

Pearl Plum Vodka, Cointreau, Cranberry, Lime

Blu Lemondrop Martini 10

Pearl Blueberry Vodka, Blueberry Simple Syrup, Sour

Pama-Rita 9

1800 Silver Tequila, PAMA, Sour, Lime, Salt

Ultimate Bloody Mary 9

Infused Pearl Cucumber Vodka, Horseradish, Spiced Rum

Pumpkin Pie Martini 9

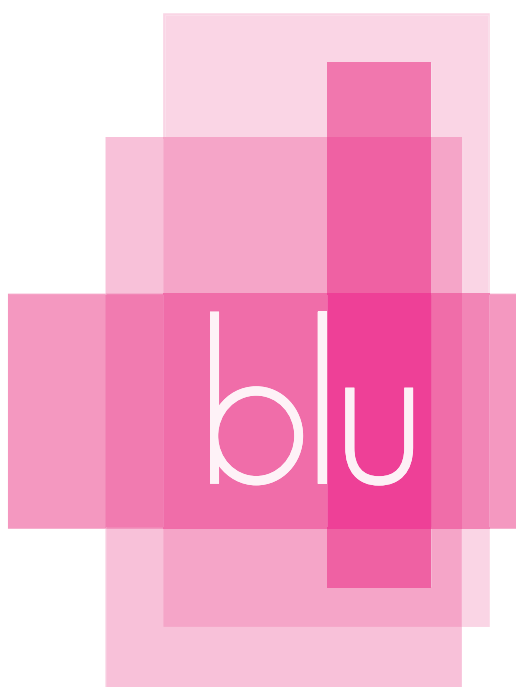
Pinnacle Whipped Vodka, Pumpkin Pie Liquor, garnished with a Graham Cracker Rim and Whipped Cream

Biloxi Beach Martini 9

Smirnoff Blueberry Vodka, Pineapple Juice, Sweet and Sour, Blue Curacao

Strawberry Mojito 10

Bacardi Strawberry Rum, Muddled Mint, Strawberry, Lime, Simple Syrup, topped off with Soda



Tapas Lounge at Treasure Bay Casino and Hotel

open nightly at 5pm

Tapas

Cheese Platter 15

Tapas platter of cheeses, prosciutto, marinated olives and cipollini onions, roasted garlic, strawberries, pita chips and toast points

Back Bay Chopped Salad 7

Chopped iceberg lettuce layered with bacon bits, boiled eggs, cherry tomatoes, shredded cheddar cheese and diced cucumbers topped with onion rings

Seared Tuna 10

Flash seared yellow fin tuna served over wakame and topped with spicy aioli and Creole tobiko

Royal Shrimp Cocktail 12

Boiled deep water shrimp served with Bombay lemongrass cocktail sauce

Soft Shell Sliders 12

Deep fried soft shell crab with melted Gruyere and remoulade

BLTC Sliders 8

Southern fried green tomato sliders topped with melted provolone cheese, applewood smoked bacon, honey basil vinaigrette, tossed arugula and lemon Tabasco aioli

Baked Crab Dip 14

Steaming hot Blue Crab dip tossed with pepperjack cheese baked in a cast iron skillet served with unlimited pita chips

Tempura Lobster Bites 16

Maine lobster tempura bites served with sweet chili sauce and ponzu sauce

Wicked Oysters 12

Choice of flash fried or crispy fried select oysters over a mélange of sautéed rainbow chard, leeks and corn served with wicked tartar sauce

Crispy Baby Portobellos 7

Special batter fried baby portobello mushrooms served with jalapeno ranch dressing on a bed of fried spinach

Pulled Pork Spring Rolls 9

Hand rolled pulled pork and cabbage spring rolls fried and served with spicy honey mustard and barbeque sauce

Wagyu Sliders 10

Grilled mini wagyu sliders topped with sharp white cheddar, roasted poblano pepper pico de gallo

In honor of Breast Cancer Awareness Month, *blu* turns pink with a special fundraiser in October. Enjoy a cocktail from the **drink pink** menu and proceeds from each sale will go to the local chapter of the American Cancer Society.