COCKTAILS

SIGNATURE

16 **OFF SHORE ACCOUNT**
rum, pomegranate, allspice dram, lime

16 **CRISP CUCUMBER**
cucumber gin, muddled cucumber, elderflower, lime

19 **TOFFEE OLD FASHIONED**
brown-butter washed bourbon, walnut liqueur, demerara, angostura bitters

18 **CHARRED CITRUS**
mezcal, yuzu liqueur, lemon, tangerine, agave

24 **FOG ON THE HUDSON**
dos maderas 8yr aged rum, st. george spiced pear, l'orgeat, orange, lime, vanilla

18 **ESPRESSO MARTINI**
espresso vodka, coffee liqueur, brewed espresso, irish crema

17 **BLUSHING BLANCO**
blanco tequila, fresh grapefruit, lime, blood orange, agave

18 **SPICE RACK**
bourbon, canton ginger, allspice dram, blood orange, lemon, honey

18 **HOT TO GO**
thai chili infused tequila, licor 43, coconut, lime, guava, clarified

PRE-PROHIBITION

16 **OLD FASHIONED**
bourbon, demerara, orange & angostura bitters

16 **MANHATTAN**
whiskey, sweet vermouth, angostura bitters

16 **AVIATION**
gin, creme de violette, lemon

17 **HEMINGWAY DAIQUIRI**
rum, maraschino, pink grapefruit, lime

16 **NEGRONI**
gin, campari, sweet vermouth

DRAFT BEER

10 **BLU POINTE LOCAVORE LAGER** red lager, chatham, ny

— **MILLHOUSE BREWING "ROTATING SERIES"** poughkeepsie, ny

NEWBURGH BREWING "ROTATING SERIES" newburgh, ny

10 **ALLAGASH WHITE** portland, maine

10 **SLOOP JUICE BOMB** hazy ipa, east fishkill, ny

10 **OMMEGANG RARE VOS** amber ale, cooperstown, ny

9 **SIX POINT "THE CRISP"** pilsner, brooklyn, ny

EQUILIBRIUM "ROTATING SERIES" middletown, ny

11 **INDUSTRIAL ARTS BREWING CO. THE WRENCH** new england ipa, beacon, ny

Wine by the Glass

SPARKLING & ROSÉ

13 **CÔTÉ MAS** cremant limoux, brut rosé, nv, france

13 **JEIO** prosecco, nv, veneto, italy

14 **PEYRASSOL** la croix rosé, provence, france

24 **SCHRAMSBERG** mirabelle brut, california

79 **VEUVE CLICQUOT** 375 ml yellow label, champagne, france

WHITE

13 **CANTINE VOLPI** pinot grigio, veneto, italy

14 **DOMAINE BONNET-HUTEAU** muscadet, loire valley, france

15 **STONELEIGH** sauvignon blanc, marlborough, new zealand

14 **DR. LOOSEN** riesling, mosel, germany

17 **TORRE PENELAS** albariño 'pazo das bruxas', rias baixas, spain

16 **ROUTESTOCK** chardonnay, sonoma coast, california

RED

13 **FAMILIA TORRES 'ALTOS IBERICOS'** rioja crianza, rioja, spain

14 **ESCORIHUELA 1884** malbec, uco valley, argentina

15 **MELINI 'SAN LORENZO'** chianti, tuscany, italy

15 **CHATEAU SOUVERAIN** cabernet sauvignon, north coast, california

16 **PIKE ROAD** pinot noir, willamette valley, oregon

22 **WHITEHALL LANE** cabernet sauvignon "razzi", sonoma valley, california

SAKE

30 **DESAI BLUE 50** hyde park, ny, 375ml

55 **DESAI BLUE 35** hyde park, ny, 375ml

Reserve Wine by the Glass

25 **GUNDLACH BUNDSCHU GEWURZTRAMINER** sonoma coast, california

27 **DOMAINE REVERDY** sancerre, loire valley, france

30 **DUMOL** chardonnay, russian river, california

34 **FAMILIA TORRES** priorat salmos, catalonia, spain

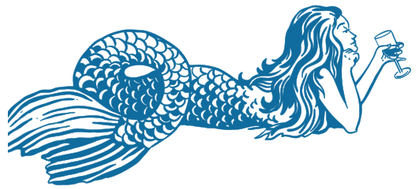
34 **MARCHESI DE BAROLO** barolo, piedmont, italy

35 **IDDA BIANCO** mount etna, sicily, italy

35 **GRGICH HILLS** cabernet sauvignon, "estate grown", napa valley, california

36 **DOMAINE FAIVELEY** mercurey vieilles vignes, burgundy, france

*vintages subject to change. please inquire for current vintages.



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BLU POINTE

PRIME STEAK SEAFOOD

NY

APPETIZERS

COLD

21 **ROASTED WINTER SQUASH**
local burrata, honey crisp apple, brown butter, sage, pomegranate, pistachio

18 **ITALIAN HOT PEPPERS**
gorgonzola dolce, ciabatta

26 **HV CHEESE BOARD**
selection of 5 cheeses, local honeycomb, fig jam, nuts, grilled ciabatta

24 **AHI TUNA TARTARE***
wasabi aioli, avocado, soy ginger sauce, furikake, crispy wonton

28 **HUDSON VALLEY FOIE GRAS TORCHON**
cherry mostarda, fig preserve, grain mustard, brioche

HOT

15 **FRENCH ONION SOUP**
gruyère crostini

24 **MUSSELS POT***
spanish chorizo, shallots, roasted garlic cream, charred ciabatta

21 **CRISPY CALAMARI**
cherry peppers, spicy aioli, san marzano tomato sauce

24 **ROCK SHRIMP DIM SUM**
shumai dumpling, nuoc cham dipping sauce

32 **MARYLAND CRAB CAKE**
chesapeake bay spices, napa slaw, lemon-garlic aioli

22 **HONEYNUT SQUASH GRATIN**
local goat cheese, pecan, tahini brown butter

19 **OYSTER ROCKEFELLER***
baked blue points, spinach and gruyère cream, seasoned breadcrumbs

22 **PIGS ON A WIRE**
hickory slab bacon, bourbon barrel-aged maple glaze, rosemary “smoke”

24 **CHARRED OCTOPUS**
potatoes, marinated “broken” olives, marcona almond romesco

58 **A5 WAGYU YAKITORI**
creamy spicy sauce, ginger soy

SALAD

18 **HEIRLOOM SQUASH**
frisee, roasted apple, manchengo, crispy quinoa, golden raisins, cider vinaigrette

18 **ICEBERG WEDGE**
tomatoes, bacon lardons, gorgonzola, crumbled egg, crispy onion, buttermilk bleu cheese dressing

16 **CAESAR**
romaine hearts, caesar dressing, croutons, shaved parmigiano

48 **LOBSTER**
fresh picked chilled maine lobster, avocado, cucumber, tomato, pickled onion, green goddess vinaigrette

**Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement. The following ingredients are present in our establishment: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soybean, Sesame.*
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

11/02/26

Raw Bar

38 **WHOLE MAINE LOBSTER COCKTAIL***
bloody mary sauce, lemon aioli

38 **COLOSSAL CRAB COCKTAIL***
lump crab meat, bloody mary cocktail sauce, lemon aioli

30 **COLOSSAL SHRIMP COCKTAIL***
horseradish, bloody mary sauce

— **LITTLENECK CLAMS ON THE HALF SHELL***
riesling mignonette, bloody mary sauce - *½ dozen 10 | dozen 16*

— **OYSTERS ON THE HALF SHELL***
riesling mignonette, bloody mary sauce - *blue point 3 | kumamoto 5*

SHELLFISH PLATTERS

accompanied by bloody mary sauce, riesling mignonette, lemon-garlic aioli

55 **HUDSON***
four colossal shrimp, four littleneck clams, four blue point oysters

149 **TOWER OF SHELLS***
one whole maine lobster, four colossal shrimp, eight littleneck clams, eight blue point oysters, marinated mussels

225 **SIGNATURE TOWER***
colossal crab cocktail, one whole maine lobster, eight colossal shrimp, dozen blue point oysters, dozen littleneck clams, marinated mussels, tuna tartare

SUSHI

22 **CRISPY TUNA***
crispy rice, dynamite sauce, ginger-soy

24 **HIROSHI ROLL***
shrimp tempura, avocado, spicy tuna, dynamite sauce

48 **BLU POINTE ROLL***
maine lobster, tempura crunch, a5 wagyu, tobiko, ponzu, black truffle aioli

26 **HUDSON ROLL***
lump crab, yellowtail, avocado, jalapeño, tobiko, ponzu, dynamite sauce

PRIME STEAKS

SIRLOIN	NEW YORK STRIP	RIBEYE
10oz | *39*	12oz | *49*	16oz | *69*

CERTIFIED BLACK ANGUS

FILET MIGNON	TOMAHAWK	BONE-IN STRIP
8oz | *49*	55oz | for two | *159*	18oz | *55*

ENHANCEMENTS

steak sauce *5*	5oz african lobster tail *30*	au poivre sauce *5*
bordelaise *5*	italian long hot peppers *15*	horseradish cream *5*

all steaks are finished with garlic-herb butter & sea salt and served with a choice of one side

SEA

— **ALASKAN KING CRAB LEGS**
crispy yukon gold potatoes, asparagus, garlic-herb butter

46 **BLACKENED SWORDFISH**
oven roasted tomatoes, cauliflower, spinach, lemon

36 **SOLE FRANCESE**
battered filet of sole, spinach, roasted potatoes, lemon-white wine

49 **SEA SCALLOPS***
truffle whipped cauliflower, roasted maitake mushrooms, charred bok choy, black garlic vinaigrette

39 **HIDDENFJORD SALMON**
winter squash, roasted parsnips, caramelized cipollini, apple gastrique

46 **CHARCOAL GRILLED BRANZINO**
haricot verts, crispy potatoes, charred lemon vinaigrette

79 **SOUTH AFRICAN LOBSTER TAILS**
crushed yukon gold potato, spinach, garlic-herb butter

36 **SPICY SHRIMP PENNE**
nduja, garlic, basil, vodka sauce

48 **LOBSTER MAC & CHEESE**
pickled whole maine lobster, creamy fontina cheese sauce, buttery ciabatta crumbs

LAND

36 **CHICKEN SCARPARIELLO**
free bird farm chicken sausage, spicy cherry peppers, roasted peppers & onions, fingerling potato, white wine pan sauce

32 **CHICKEN PARMIGIANA**
parmigiana-herb crusted breast, fresh mozzarella, pesto, linguine

28 **RIGATONI**
mushroom bolognese, burrata

38 **POTATO GNOCCHI**
duck ragu, ricotta

46 **BERKSHIRE PORK CHOP**
winter squash gratin, braised greens, caramelized apples, bourbon cider gastrique

69 **COLORADO LAMB CHOPS**
harissa roasted root vegetables, dates, preserved lemon citronette, labneh

26 **FRENCH ONION BURGER**
blend of brisket & short rib, caramelized onions, gruyere, sherry reduction, toasted brioche bun

32 **PRIME STEAK SANDWICH**
ny strip, tillamook cheddar, caramelized mushrooms & onions, garlic baguette

SIDES

MUSHROOMS & ONIONS *12*	WHIPPED POTATOES *12*
BAKED POTATO *12*	CREAMED SPINACH *12*
MAC & CHEESE *14*	HEIRLOOM CARROTS *12*
ASPARAGUS *12*	TRUFFLE-PARM FRIES *12*