



Welcome
to
Blue Martini
N A P L E S

Daily Happy Hour

50% OFF Cocktails, Martinis, Wines, and
Beers, Discounted Food Specials
Open-8pm

Martini Collection \$15

The Blue Martini

Blue Ice Vodka, Bols Blue Curacao, Sour, Orange Juice,
Served on the Rocks in an Oversized Snifter

Espresso

Grey Goose Vodka, Coffee Liqueur, Fresh Brewed Espresso
Available with Patron Silver Tequila

1934

Fords Gin, Fresh Raspberry, Lemon Citrus

Flower Drop

Grey Goose Citron Vodka, St. Germain, Lemon

Caramel Porn Star

Stoli Vanilla Vodka, Lemon, Caramel, Passionfruit

Lyric

Don Julio Reposado Tequila, Elderflower, Aperol, Lime

Mango Tango

Stoli Orange Vodka, Mango, Citrus, Orange

Say Less

Blue Ice Vodka, Apricot, Honey

Rum Yum Daiquiri

Don Q Reserva 7 Rum, Aperol, Pineapple

Sip & Swirl \$16

Dirty

Ketel One Vodka and Olive Juice,
Served with Three Large Olives

Strawberry Basil

Tito's Vodka, Strawberry, Lemon, Basil

Bellini

Grey Goose Vodka, Peach, Orange Juice, Sparkling Wine

Cucumber

Hendrick's Gin, Muddled Cucumber, Sour

Lychee

Grey Goose La Poire Vodka, Bols Lychee Liqueur,
Pineapple, Lychee Garnish



Cocktails \$16

Mojito

Don Q Limon Rum, Lime, House Made Mint Infused

Simple Syrup, Mint, Club Soda

Available as a Mocktail

Guava Rose

Don Julio Reposado Tequila, Guava, Lime, Pineapple

Pink Dragon

Don Julio Blanco Tequila, Mezcal, Dragonfruit, Prickly Pear

Peach Raspberry Margarita

Patron Silver Tequila, Raspberry, Peach, Sour

Tropical Disturbance

Don Q Reserva 7 Rum, Coconut Cream, Lime,

Watermelon Red Bull

Jalapeño Passion Fruit

21 Seeds Cucumber Jalapeño Tequila,

Muddled Jalapeño, Passion Fruit, Citrus

Shake Your Tail Feather

Milagro Tequila, Pineapple, Fresh Blueberries

GG&T

Fords Gin, Campari, Lime, Guava, Tonic

Chili Mango Mule

Don Julio Reposado Tequila, Mango, Fresh Lime,

Ginger Beer, Tajin

Spritz-Cello

Pallini Limoncello, Prosecco, Vanilla

Available ZeroProof with Pallini LimonZERO, Sparkling Water

Modern Twist \$17

Bulleit Old Fashioned

Bulleit Bourbon, Simple Syrup, Bitters, Orange, Black Cherry

Cinnamon Mood

Jack Daniel's Single Barrel Whiskey, Cherry, Cinnamon Cream





White

			Glass	Bottle
Chardonnay	Cakebread Cellars	Napa	20	80
Chardonnay	Kendall-Jackson 'Vintner's Reserve'	California	13	44
Chardonnay	Sonoma Cutrer	Russian River	15	50
Pinot Grigio	Santa Margherita	Italy		56
Pinot Grigio	Ecco Domani	Italy	12	40
Sauv Blanc	St. Supéry	Napa	14	48
Sauv Blanc	Whitehaven 'Marlborough'	New Zealand	12	40
Riesling	Bex	Nahe, Germany	12	40
Moscato	Mirassou	California	12	40

Rosé

			Glass	Bottle
Rosé	Allasea	France	12	40

Red

			Glass	Bottle
Cabernet	Josh Cellars	California	12	40
Cabernet	J. Lohr	California	14	48
Cabernet	Silver Palm	North Coast Ca		48
Cabernet	Caymus	Napa		150
Cabernet	Stags Leap Wine Cellars 'Artemis'	Napa		110
Pinot Noir	La Crema	Monterey	13	44
Pinot Noir	Meiomi	California	12	40
Pinot Noir	Mer Soleil 'Reserve'	California		80
Merlot	Kendall-Jackson 'Vintner's Reserve'	California	12	40
Malbec	Don Miguel Gascon	Argentina	13	44
Red Blend	Apothic	California	12	40

House Wine

Coastal Vines

Pinot Grigio, Chardonnay, Merlot, or Cabernet

Glass

11



Champagne

Brut

		Bottle	1.5L
Louis Roederer 'Cristal'	France	600	
Dom Perignon 'Vintage'	France	400	800
Veuve Clicquot 'Yellow Label'	France	120	280
Moët Chandon 'Nectar'	France	120	
Moët Chandon 'Imperial'	France	100	230
Perrier Jouet 'Grand Brut'	France	100	
Lamarca 'Prosecco'	Italy	60	

Rosé

		Bottle	1.5L
Perrier Jouet 'Blason'	France	180	
Veuve Clicquot	France	160	
Moët Chandon 'Nectar Rosé'	France	150	

Splits

		Split
Moët Chandon 'Imperial'	France	26
Chandon 'Brut'	Napa	15
Chandon 'Rosé'	Napa	15
Korbel 'Brut'	California	12

Shareables

Happy Hour Pricing in Blue

Spinach & Artichoke Dip

12 8

Spinach, Artichoke Hearts, Alfredo & Mozzarella Cheese
Served with Warm Toasted Pita Chips

Shrimp & Crab Dip 12 8

Gulf Shrimp and Blue Crab in a Creamy Cheese Sauce
Served Hot, Accompanied by Seasoned Toast Points

^{V+} Beer Cheese Dip 12 8

Served with Warm Salted Bavarian Pretzel Sticks

^{GF} Bacon Wrapped Shrimp

20 15

Five Jumbo Shrimp Wrapped in Peppered Bacon,
Served with a Sweet Chili Sauce

^{GF} Rotisserie Chicken Wings

15 11

Lemon Pepper / BBQ / Mango Habanero / Buffalo
Served with Your Choice of Ranch or Blue Cheese

Baked Brie 14 8

A Soft Creamy French Cheese Wrapped in a Puff Pastry,
Baked Golden Brown, Drizzled with Natural Honey,
Accompanied by Sliced Apples and Grapes
and a Strawberry Cabernet Sauce

Flatbreads \$15 / \$8

^{V+} Margherita

Vine Ripened Tomatoes, Provolone & Mozzarella Cheese,
Fresh Basil, Garlic, Salt & Pepper

Pepperoni

Cup & Char Pepperoni, Sweet Tomato Sauce,
Oregano and Fresh Italian Cheeses

Beef & Portobello

Our House Marinated Beef Tenderloin,
Portobello Mushrooms, and Fresh Italian Cheeses

^{V+} Vegetarian

^{GF} Gluten Free

[†] These items can be ordered rare or undercooked. The consumption of raw, rare, seared, and undercooked meats can increase the risk for foodborne illness.



Signature Dishes

Happy Hour Pricing in Blue

^{GF} Shrimp Martini 18

Jumbo Black Tiger Shrimp, Served in a Chilled Martini Glass
with a House Made Cocktail Sauce

[†] Sesame Encrusted Ahi Tuna 18

Marinated in Teriyaki, Ginger and Pineapple Juice,
Seared to Rare then Chilled, Resting over a Bed of Seaweed Salad,
Accompanied by a Toasted Sesame Dressing

Thai Chicken 18 12

Juicy Chicken Tenderloins Marinated in a Mild Peanut Dressing Served over a
Bed of Napa Cabbage Coleslaw, Garnished with Peanuts and Red Bell Pepper

OUR HOUSE SPECIALTY

[†] Lollipop Lamb Chops 29

Mediterranean Marinated New Zealand Lamb, Served
with Garlic Mashed Potatoes and a Frangelico Mint Pesto

Sliders \$20 / \$15

[†] Surf & Turf

Our House Marinated Beef Tenderloin, Sliced and Sitting on a Bed of Arugula,
Melted Gorgonzola, Spicy Horseradish Sauce, Served on a Toasted Slider Bun
Chilled Lobster Salad Dressed with a Lemon Dill Aioli
and Crunchy Celery on a Toasted Slider Bun

Lobster

Chilled Lobster Salad, Dressed with a Lemon Dill Aioli
and Crunchy Celery on a Toasted Slider Bun

[†] Beef Tenderloin

Our House Marinated Beef Tenderloin, Sliced, Sitting on a Bed of Arugula,
Melted Gorgonzola, Spicy Horseradish Sauce, on a Soft Toasted Slider Roll

Desserts \$12

NY Style Cheesecake

Plain Cheesecake, Topped with Fresh Berries
and a Strawberry Cabernet Sauce

Chocolate Decadence

A Multi-Layered Decadent Dessert with a Dark Milk
Chocolate Frosting and Milk Chocolate Chunks

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Bottle Service

Vodka

	Bottle
Grey Goose	300
Grey Goose (1.75L)	425
Ketel One	275
Tito's	250
Belvedere 'Luminous' (1.75L)	500
Belvedere	300

Tequila

	Bottle
Patron Silver	300
Don Julio	325
Don Julio 1942	650
Clase Azul Reposado	650
Casamigos Blanco	350

Gin

	Bottle
Tanqueray	250
Bombay Sapphire	250
Hendrick's	275

Rum

	Bottle
Captain Morgan	225
Bacardi / Flavors	225
Ron Zacapa	300

Scotch

	Bottle
Johnnie Walker Black	325
Johnnie Walker Blue	650
Chivas Regal 12yr	325
Dewar's 12yr	300
Mccallan 12yr	375
Glenlivet 12yr	375

Whiskey / Bourbon

	Bottle
Crown Royal	300
Fireball	200
Jameson 'Irish Whiskey'	325
Jack Daniel's	250
Bulleit	275
Buchanan's 12yr	325

Cognac

	Bottle
Louis XIII (1.5oz)	350
Louis XIII (1.0oz)	250
Remy VSOP	400
Hennessey VS	325

Extras

Red Bull 4 Pack	24
Fiji Water 4 Pack	22

**Red Bull Energy Drink, Red Bull Sugar Free,
Watermelon and Yellow Editions Also Available**
All Spirits Available By The Bottle - 20% Gratuity Added

