

APPETIZERS

CHARRED OYSTERS

1/2 dozen fresh oysters, topped with grated parmesan & fresh herbs.

Charred to perfection!

Finished with a garlic butter 19

CRAB CAKE

one golden brown cake filled with lump crab and seasonings 14

TURKEY WINGS (**limited**) confit style, finished with a garlic lemon butter 17

CALAMARI

battered and fried until golden brown served with sweet chili sauce 17

DEVILED EGGS chefs signature recipe 10 (+\$1bacon | +\$2 shrimp)

BLAZE WINGS lightly breaded and fried, tossed in a tangy Blaze hot sauce 12

SALADS

HOUSE SALAD mixed field greens with tomatoes, carrots, cucumber, and shredded cheese 10

CAESAR SALAD chopped romaine, rustic croutons, grated parmesan tossed in cesar dressing 10

add + \$25 Lobster tail | + \$15 Salmon | + \$10 Shrimp | + \$10 Chicken

BURGERS AND SANDWICHES

(served with french fries)

CRAB CAKE SANDWICH 6oz lump crab cake, served on a toasted bun with Blaze sauce, lettuce, tomato, and pickled red onion 18

BLAZE CHEESEBURGER black angus beef burger, dressed with cheddar cheese, lettuce, tomato, onions, and a fried egg * 17

MAIN ATTRACTIONS

JERK CHICKEN a half chicken marinated in Caribbean spices, served over rice pilaf with sautéed green beans and sweet plantains 27

CRAB CAKES two pan seared 4oz lump crab cakes, served over rice pilaf 28

LOBSTER TAIL (**fried or charbroiled**) a seasoned juicy lobster tail served over seafood fried rice 33

CAJUN PASTA 2oz each of salmon, crawfish, and shrimp, tossed in a rich cajun alfredo sauce with penne pasta (**no substitutions**) * 25

STEAKS AND CHOPS

(we do not guarantee steaks ordered medium well or above)

LAMB CHOPS marinated Australian lamb, flame broiled and served with mashed potatoes and brussels sprouts * 38

16oz PORK CHOP bone-in pork chop, seasoned and flame broiled. Served with mashed potatoes and brussels sprouts *27

12oz NY STRIP prime beef served with crispy french fries * 34

22oz BONE-IN RIBEYE lightly seasoned and grilled served with a twice-baked potato * MKT PRICE

SURF & TURF petite boston cut steak, served with a **deep fried or charbroiled** lobster tail and seafood fried rice *50

BLAZE SIGNATURE ENTREES

CAJUN SNAPPER * 25

filet of snapper, topped with grilled shrimp and a seafood cream sauce, served rice pilaf

ATLANTIC SALMON * 25

pan seared and brushed with a brown sugar glaze, served with rice pilaf and our seasonal vegetable

VEGETABLES AND SIDES

SAUTÉED SQUASH W/ PEPPERS AND ONIONS 7

FRENCH FRIES 7

GREEN BEANS 7

FRIED BRUSSELS SPROUTS 7

SEASONAL VEGETABLE 7

TWICE BAKED POTATO 10

SEAFOOD FRIED RICE 10

SOUTHERN MAC AND CHEESE 12

We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed!

***WE ARE OBLIGED TO TELL YOU THAT CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

Please enjoy your time with us! 18% gratuity is included on all checks.

BLAZE SIGNATURE COCKTAILS

- Blaze Sidecar**15
*Cognac, Cointreau,
fresh lemon juice, served in a chilled
martini glass with a sugared rim*
- Blaze Gin Swing**15
*Gin, St. Germaine, fresh lemon juice,
topped with Sauvignon Blanc*
- Lemon Crush**15
*Citron vodka, lemon juice,
Served up in a martini glass
with a sugared rim*
- Old Fashioned**15
*Burbon, angostura bitters,
served over a large ice cube*
- Cosmopolitan**15
*Vodka, cranberry juice,
freshly squeezed lime*
- Blaze Mule**15
*Vodka, Fresh lime juice,
Goslings ginger beer,
Served in a copper cup*
- Pomegranate Martini**15
*Citron vodka, Cointreau,
POM pomegranate juice,*
- French Martini**15
*Vodka, Chambord, pineapple juice,
served in a chilled martini glass*
- Blaze Margarita**15
*Tequila, Cointreau, sour mix, fresh lime
Served over ice with a salted rim*
- Blaze Paloma**16
*Reposado tequila, pink grapefruit
, fresh lime juice,
Served up in a martini glass*

WHITE WINE

- Santa Marina Pinot Grigio** 12 / 50
Brotherhood Riesling 12 / 50
Black Girl Magic Riesling Btl 60
Intercept Chardonnay 12 / 48
Highlands 41 Chardonnay 13 / 55
Uno Sauvignon Blanc 11 / 45
Heron Sauvignon Blanc 11 / 45
Rapaura Sauvignon Blanc Btl 60
Villa Pozzi Moscato 11 / 45

RED WINE

- Intercept Cabernet Sauvignon** 12 / 48
Highlands 41 Cabernet Sauvignon 13 / 55
Irony Pinot Noir 11 / 45
Black Stallion Pinot Noir 14 / 65
Noble Vines Merlot 11 / 45
Uno Malbec 11 / 45

SPARKLING

- Maschio Prosecco** 8 / 55
Maschio Rose' 8 / 55
Veuve de Clicquot 200
Veuve de Clicquot Rose' 325
Belaire Rose' 250
Ace of Spades 600

COLD BEER

- Blue Moon, Belgian White Ale** 8
Yuengling, Traditional Lager 8
Corona, Mexican Pale Lager 8
Stella Artois, Belgian Pilsner 8
Michelob Ultra, Light Lager 8
Bud Light, Light Lager 8

RETURNS

We know mistakes can happen, and we are always happy to correct any errors made by our staff. Food that is prepared correctly may NOT be returned. This applies to everything, from spicy dishes to cocktails. So if you have a sensitive palate, please let your server know.