

## WHY BLEU CLARINET?

Both my wife and I are of Haitian American Decent. For so long it has been a dream of ours to open a restaurant that brings the soul, mind & spirit together; A refuge for relaxation and unification: through great music, delicious food, huge wine and spirits selection exclusive only to (S.E.'s Bleu Clarinet) within a calming atmosphere accompanied with a high level of family style customer service.

We want S.E. Bleu Clarinet to become your peaceful getaway.

Our vision is to bridge our customers together as one, such as Gershwin did when he created "Rhapsody in Blue; by drawing your soul to a mature and fun setting infused by great food ,wine and spirits along with music.

The Clarinet opens Gershwin's "Rhapsody in Blue"(Hence the name of our restaurant- "Bleu Clarinet") and starts one of the most dynamic and inspiring musical ensemble experiences.

We identify our restaurant as "The Clarinet" where we bring to you the start of an unforgettable experience.

Our soulful atmosphere is generated by a variation of different music ranging Cool Jazz, Caribbean tunes and other flavorful music accompanied by a fusion of authentic Caribbean, American, Asian and Italian Cuisines.

In addition, we will bring different events to the community that will be an enjoyable experience( Wine Down Wednesdays, Karaoke Thursdays, Classic Happy Hour Fridays, Jazzy Saturdays and our Infamous Sunday Brunch

### TO GO SPECIALTY DRINKS & CLASSICS \$14

**SKINNY SPRITZER (GIN, ELDERFLOWER LIQUEUR, CUCUMBER, LEMON & CLUB SODA)**

**CLASSIC MARTINI (GIN, DRY VERMOUTH & GREEN OLIVE)**

**WHISKEY GODFATHER (WHISKEY & AMARETTO)**

**WHISKEY SOUR (WHISKEY, SOUR, SIMPLE SYRUP & LEMON)**

**HENNESSY LEMONADE ( COGNAC, LEMONADE & LEMON)**

**DUSSE' MARGARITA ( COGNAC, SOUR, TRIPLE SEC AND LIME)**

**LOVE POTION PUNCH ( VODKA, ORANGE, CRANBERRY, PINEAPPLE & GRENADINE)**

**CLASSIC COSMOPOLITAN ( VODKA, CRANBERRY, TRIPLE SEC AND LIME)**

**DEVIL'S REEF PUNCH (WHITE RUM & DEVILS REEF SPICE RUM & JUICE BLEND)**

**CLASSIC DAIQUIRI (WHITE RUM, SIMPLE SYRUP & LIME)**

### SIGNATURE DRINKS \$10

**BLEU COSMO (VODKA, WHITE CRANBERRY, TRIPLE SEC, LIME & BLUE CURACAO)**

**ELECTRIC BLEU LEMONADE (VIRGIN DRINK)**

**GLEN COVE BLEU ( VODKA, RUM, GIN, TEQUILA, TRIPLE SEC, SOUR, SPRITE & BLEU CURACAO)**

### FROZEN DRINKS \$14

**COGNAC COLADA (COGNAC)  
STRAWBERRY LEMONADE DAIQUIRI (RUM)**

**FROSE' (ROSE CHAMPAGNE)  
MANGO MARGARITA (TEQUILA)**

### BEVERAGES \$2

COKE  
SPRITE  
GINGER ALE  
FRUIT PUNCH  
CLUB SODA  
BLEU LEMONADE(\$4)



## THE BLEU CLARINET

26 SCHOOL STREET GLEN COVE  
NY 11542

516 801 3487

### Hours:

Please check our website for updates  
[Soulexchange.net](http://Soulexchange.net)

Open at 11 AM to take Pre-lunch orders.  
We will start serving at 12 PM

Dinner orders can be placed starting  
at 4:30 PM

UBER EATS GRUB HUB DOORDASH  
POSTMATES

Opening on August 25<sup>th</sup> Take out  
Only.

Uber eats, Doordash, Grub Hub as  
well.

Dine-in Opening September 12<sup>th</sup>

## Lunch Palate Teasers

11 am – 4 pm Mon thru Friday

Chicken & Waffles	\$16
Chicken Club Sliders	\$12
Wing Special w/ Crispy Potatoes & Slaw Pineapple Jerk, Lime Pepper, Truffle Garlic Parmesan, Sweet Chili Thai	\$15
Chicken & Fried Broccoli Crispy chicken bites w fried broccoli tossed in Szechuan bbq sauce	\$15
The Bleu Burger Sliders w/crispy potatoes	\$16
Crispy Brussels Topped with bacon chips,shaved parmesan cheese	\$12
Pork (Griot) Gyro w/ crispy plantains Fried Pork, spicy coleslaw, w/pikles aioli	\$14
Jerk Chicken Rice & plantains	\$14
Oxtails w/ rice, peas and plantains With plantains,choice of white rice, rice & beans and cabbage	\$18
Pop Corn Shrimp Trio Wasabi bang, Chilli Rock and Champagne Battered	\$22
Shrimp & Grits	\$16
B.C. Blue Burger w crispy potatoes 10oz beef infused with blue cheese topped with honey sriracha mayo,lettuce & roasted red peppers on a brioche bun	\$16
Tempura Fried Snapper Sandwich Radish & cole slaw	\$30
Mozzarella Sticks w/ marinara sauce	\$8
Fried Calamari	\$15

## Appetizers Served after 5 pm

Chicken & Broccoli	\$15
Crispy Brussels	\$15
Shrimp Choices of Champagne Battered, Grilled, Chilli Rock or Wasabi Bang	\$16
Wings Choice of Lime, Pineapple Jerk, Sweet Chilli & Plain	\$12
Pork Gyoza Dumplings	\$15
Crispy Potatoes Tossed in olive oil and parmesan cheese	\$8
Country Fried Yams Deep fried yams w/ jalepenoes citrus aioli & chives	\$8

## SIDES

Smoked Mac & Cheese Smoked gouda, Monterey jack, cheddar cheese, roasted peppers topped w/ butter garlic crouton crumble	\$10
Rice( Beans, or White)	\$6
Black Mushroom Rice	\$8
Plantains	\$6
Truffle Roasted Garlic Mash Potatoes	\$8
Luck & Money Collard Greens Black eyes peas, mustard seed, onions and smoked turkey necks	\$6
Asparagus	\$10
Cole Slaw	\$6
Grits	\$5

## Dinner Entrees After 5 PM

Creole Vegetable Beef Stew (Legume) Served with plantains choice of white rice or rice & beans	\$18
B.C. Burger w crispy potatoes 10oz beef infused with blue cheese topped with honey sriracha mayo,lettuce & roasted red peppers on a brioche bun	\$16
Skirt Steak Dinner With roasted red pepper	\$32
Griot Dinner With two sides includes rice & beans or mushroom rice	\$24
Roasted Jerk Chicken Dinner Comes with two sides	\$20
Fried Chicken & Waffles With maple butter choice of Nashville style, honey glazed or plain fried	\$16
Oxtails Dinner With plantains,choice of white rice, rice & beans and cabbage	\$30
Veggie Pasta Zucchini & squash with peppers & onions, mushrooms & olive oil	\$16
Cajun Pasta Add: Chicken \$4 Shrimp \$6 Steak \$8 Salmon \$10	\$18
Garlic Butter Cream Pasta Add: Chicken \$4 Shrimp \$6 Steak \$8 Salmon \$10	\$15
Fried Calamari w/ two sides	\$18
Shrimp Dinner w/ two sides	\$24
Grilled Shrimp Scampi	\$14
Lobster Tail Dinner	\$MP
Mac & Cheese Dinner Add: Lobster \$24 Steak \$ 20	\$12
Surf & Turf w/ two sides	\$MP
Spicy King Crab Legs With spicy mayo & crispy cilantro	\$38
Fried Snapper Dinner With two sides(Escovitch,ginger braised or pineapple jerk	\$30
Seared Salmon With lemon butter sauce & two sides	\$26
Pan Fried Seabass With brussels sprout slaw on a bed of squash puree	\$35