

Bluefingrille

SPECIALTY SEAFOOD

Pan-Roasted Haddock, served over our Bluefin signature Pan Chowder with littleneck clams, fingerling potatoes, smoked mussels, fresh herbs and cream 20.

George's Bank Scallops, seared, served over corn and lobster pudding with charred yellow tomato vinaigrette 23.

Grilled Salmon, roasted fennel, asparagus and port wine-balsamic glaze 21.

Seared Halibut, red rice, peas, asparagus, Jonah crab salad and tarragon vinaigrette 23.

Pan-Seared Arctic Char, with French lentil pancetta stew, steamed baby carrot, arugula oil 20.

Seafood Trio, sautéed shrimp, scallops and lobster, whole grain spaghetti, crimini, blistered tomato, leek and artichoke coulis 25.

Nori Crusted Tuna, steamed bamboo rice, house-made kimchee, sesame green beans, shoyu 23.

SIMPLY FISH

With a focus on simplicity, we invite you to select a fish, the preparation, a sauce and a side.

Seafood Selection	Method of Cooking	Choose a sauce	And a side
◇ Tuna 23.	◇ Pan Seared	◇ Spicy Mustard	◇ Green beans and Baby Carrots
◇ Arctic Char 20.	◇ Cast Iron Blackened	◇ Ponzu Sauce	◇ Butternut Squash Risotto
◇ Haddock 20.	◇ Oven Roasted	◇ Grilled Pineapple Salsa	◇ Sautéed Baby Spinach
◇ Salmon 21.	◇ Fire Grilled	◇ Brown Butter Almondine	◇ Parsley Fingerling Potato

LAND LOVERS

Grilled Bacon Wrapped Filet Mignon*, applewood smoked bacon, roasted shallot and mustard relish, mashed potato, French green beans 29.

Grilled Porterhouse Pork Chop, with butternut squash risotto, broccolini, cranberry-pear chutney 22.

40 Clove Bricked Chicken, roasted garlic, baby carrots, red and gold beets, mashed potatoes, and pan jus 21.

Porcini Dusted Strip*, arugula and charred onion salad, gorgonzola creamed spinach 26.

Grilled New York Strip*, mashed potato, French green beans, and house-made herbed steak butter 26.

At the Bluefin Grille, we strive to provide you with food items supporting fresh, local, responsibly caught seafood.

* This item may be raw or partially cooked and can increase your risk of foodborne illness.