

Bluefingrille

Seafood Specialties

Land Lovers

To Share

Duck Wings 11
Sweet chili glaze, peanut sauce, Celery

Margherita Flatbread 12
Tomatoes, fresh mozzarella, basil, Balsamic reduction, parmesan

Hummus 8
Grilled pita, celery, carrot, EVOO, Crushed red pepper

Charcuterie and Cheese 15
Assorted Cheeses, pickles, Cured meats, breads, seasonal fruits, Nuts

Oysters on the half shell* 14
Mignonette, fresh lemon, tabasco

Shrimp Cocktail 12
Cocktail sauce, lemon

Soups

French onion 7
Swiss cheese, parmesan, provolone

New England Clam Chowder 6
Oyster crackers

Lobster Bisque 8
Sherry reduction, basil crème fraiche

RI signature apps

Pan Chowder 11
Littlenecks, cream, fingerling potatoes, Smoked mussels

Point Judith Calamari 12
House made marinara, pepperoncini, scallions

Pan roasted crab cakes 13
poblano aioli, plantain chips

Steamed Littlenecks 12
Fall river chorizo, cherry tomatoes, Scallions, roast garlic crostini

Salads

Chicken 6, Shrimp 10, Salmon 12

Caesar 8
White anchovies, crisp romaine, Sourdough croutons

Roasted Beet 9
Baby arugula, goat cheese, Candied pistachios, sliced apples, Apple cider vinaigrette

Wedge 8
Peppered bacon, cherry tomatoes, Baby iceberg, Creamy blue cheese dressing

Market 7
Mixed greens, celery, carrots, English cucumbers, cherry tomatoes, Red wine vinaigrette

Pan Seared Haddock 23
Fingerling potatoes, smoked mussels, Celery, fresh thyme, chowder essence

Pan roasted salmon* 25
Asparagus, roasted fennel, fingerling potatoes, balsamic reduction

Grilled scallops 28
Bacon and leek puree, fregola salad, citrus vinaigrette, bitter greens

Seafood Scampi 26
Shrimp, crab, lobster, squid, Asparagus, linguini, cherry tomatoes, Roasted garlic butter, fresh basil, Grilled lemon

Nori Wrapped Tuna* 26
Bamboo rice, pickled ginger, sweet soy, Sesame green beans

Grilled filet mignon* 32
Horseradish apple creme, asparagus, Boursin mashed potato

40 Clove 1/2 Chicken 22
charred broccoli rabe, creamy polenta, herb pan jus

New York Strip* 29
Pan roasted fingerling potatoes, Marriott Butter, arugula and Balsamic onion salad

Pork Tenderloin 24
Creamy mashed potatoes, bacon and parsnip chutney, confit baby carrots

Simply Crafted

With a focus on simplicity, we invite you to select a protein, method of cooking, a sauce and a side from below

Protein

Tuna* 24
Haddock 21
Salmon* 21
Scallops 26
Pork Tenderloin* 24
8 oz. Statler Breast 20

Methods

Oven roasted
Grilled
Blackened
Pan Seared

Sauces

Pineapple salsa
Spicy mustard
Lobster butter
Balsamic port reduction
Wasabi Ponzu
Celery root tartar
A-1 compound butter

Sides

Sauteed Mushrooms 5
Confit Baby Carrots 5
Boursin mashed potato 4
Jasmine rice 4
Garlic spinach 4

Grilled asparagus 6
Herbed fingerling potatoes 5
Charred Broccoli Rabe 6
Roasted brussel sprouts 5
Steamed broccoli 4

Lighter Fare

Buffalo Chicken Chili 14
Corn chips, celery and cilantro rice, buffalo blue cheese

Rigatoni 17
Italian sausage, spinach, cherry tomatoes, parmesan, white wine butter sauce

Tofu stir Fry 16
Bamboo rice, vegetable medley, Teriyaki glaze
Add Chicken or Shrimp 22

Cauliflower Curry 17
minted quinoa, pea tendrils, yogurt sauce

Orrecchiette 17
Broccoli pesto, parmesan, crushed red pepper

Sweet pea Ravioli 22
Sauteed mushrooms, lobster, roasted garlic broth

At the Bluefin Grille, we strive to provide you with food items supporting fresh, local, responsibly caught seafood. If you have any concerns regarding food allergies, please alert your server prior to ordering.

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