

# 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.