

FRESH. LOCAL. HOUSEMADE INGREDIENTS.

At the Bluefin Grille, we strive to provide you with food items supporting fresh, local, responsibly caught seafood including produce from our very own urban garden.

Franco Paterno
Executive Chef

Chris Farrell
Restaurant Chef

TO BEGIN

Roasted Littlenecks \$12
Fall River chorizo, cherry tomatoes, scallions, roasted garlic crostini

Rhode Island Mussels \$12
Wine, garlic, butter, herbs & lemon

Pan Roasted Jonah Crab Cakes \$13
Grilled lemon aioli, fennel, radishes, basil oil

Narragansett Lobster Salad \$15 GF
shaved zucchini, summer squash, blistered tom, basil, mint citrus vinaigrette

Crispy Asian Shrimp \$14
Cool cucumbers, sweet and spicy chili sauce

Wellfleet Oysters \$14 GF
Red wine mignonette, cocktail sauce, lemon

Point Judith Calamari \$12
House made marinara, pepperoncini, scallions

Ahi Tuna Wonton Crisps \$16
Cucumber wasabi dressing, sesame seeds, hoisin

Burrata \$12
Grilled Ciabatta, tomato jam

Crispy Brussel Sprouts \$9 GF
Labneh, pomegranate seeds + molasses

Charred Asparagus \$9 GF
House made black olive and leek dressing, shaved parmesan

Charcuterie & Cheese \$18
Local artisan meats & cheeses, pickles, nuts, breads, seasonal fruits

Margherita Flatbread \$13
Pomodoro sauce, fontina, asiago, basil, balsamic reduction

SOUPS AND SALADS

New England Clam Chowder \$6
Westminster Baker Co. Oyster crackers

French Onion Soup \$7
Parmesan, provolone, Swiss cheese

Chicken Escarole Soup \$6 GF
Ham, white beans

Caesar \$9
White anchovies, romaine, sourdough croutons

Cobb \$9 GF
Baby iceberg, apple wood smoked bacon, blue cheese, tomato, hardboiled egg, red wine vinaigrette

Fresh Garden \$8 GF
Arcadia greens, carrots, celery, cherry tomatoes, cucumbers, house vinaigrette

Roasted Beet \$9 GF
Baby arugula, granny smith apples, candied pistachios, goat cheese, apple cider vinaigrette

Baby Kale + Ancient Grain Salad \$10
Avocado, Cape Cod dried cranberries, lemon vinaigrette

Add Grilled Baffoni Farm's Chicken Breast + \$6

Add Grilled Bay of Fundy Salmon + \$10

Add Grilled Shrimp + \$10

Add Tofu \$4

TO SAVOR

Grilled Block Island Swordfish \$28 GF
Fork smashed potatoes, tomato and olive relish, lemon, rosemary

Aleppo Chile Crusted Seared Tuna \$29
Avocado, corn, tomato, radish, cilantro dressing

Baked George's Bank Haddock \$27 GF
Herbed fingerling potatoes, haricot vert, citrus butter

Grilled Bay of Fundy Salmon \$26
Ancient grains, dried fruit, baby kale, honey pomegranate vinaigrette

Seafood Scampi \$28
Lobster, shrimp, clams, mussels, fresh linguini, cherry tomatoes, asparagus, lemon basil butter

Stout Braised Short Rib \$29
Espresso, sour cream mashed potato, grilled asparagus

New York Strip Steak \$31
Marriott steak butter, roasted potatoes, arugula and balsamic onion salad

Baffoni Farm's Roasted Honey BBQ Chicken \$24
Red bliss potato salad, grilled corn

Skirt Steak Frites \$26
Chimichurri, arugula salad, fries

Rice Bowl \$17
Brown or jasmine Rice, tamari marinated mushrooms, pickled carrots, fried egg, Chi Kitchen Vegan Kimchi, gochujang BBQ

Add Grilled Baffoni Farm's Chicken Breast + \$6

Add Tofu + \$4

Venda Ravioli's Fusilli \$19
Broccoli rabe, roasted red peppers, cannellini beans, aglio e olio, pepperoncini

HANDHELDS

All Sandwiches are served on brioche bun with crinkle cut fries or house made chips. Side salad or broccoli +\$2

Strauss Family Burger \$14
Aged grafton cheddar, apple wood smoked bacon, L.T.O.P.

Blackened Tuna Steak Sandwich \$16
Pineapple salsa, citrus cabbage slaw

Edamame and Quinoa Burger \$12
Horseradish aioli, spinach, pickled red cabbage

Lamb Kafta Burger \$14
Cucumber sauce, pickled red onion, green leaf, tomato

EXTRAS

Choose Four Sides \$17

Sautéed Mushrooms \$6

Confit Carrot \$5

Roasted Brussel Sprouts \$6

Garlic Spinach \$5

Grilled Asparagus \$7

Herbed Fingerling Potatoes \$6

Sour Cream Mashed Potatoes \$5

Steamed Broccoli \$5

Charred Broccoli Rabe \$5

If you have any concerns regarding food allergies, please alert your server prior to ordering. Parties of 6 or more will have a 20% gratuity included.

GF: Items can be made Gluten Friendly.

Items highlighted in red are locally sourced, regional flavors and housemade ingredients.

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

