

Soups, Salads & Sandwiches

Soup of the Day // 13

Daily Selection – Seasonal Preparation

Seafood Stew // 20

Fresh local seafood: scallops, mussels, clams and fish cooked in a traditional bouillabaisse with grilled focaccia bread

House Salad // 12

Artisan greens, carrot, cucumber, tomato, croutons, choice of dressing

Harbor Shrimp Salad // 18

Little Leaf Farm lettuce, heirloom tomato, red onion, avocado ranch, corn nuts and blackened shrimp

Wedge // 14

Baby iceberg, lardons, heirloom tomato, scallions, blue cheese crumble, buttermilk blue cheese dressing

Kale & Apple Salad // 16

Baby dino kale, gala apples, red onion, Pineland Farms smoked cheddar, lemon crumb, heirloom tomato, tarragon vinaigrette, bacon snow

Casco Bay Lobster // 23

Hand picked, buttermilk yogurt dressing, arugula, pecorino

Add to any salad: Chicken \$7 // Tuna, Shrimp or Steak \$9

Blackened Salmon Sandwich // 19

Gulf of Maine salmon, carrot slaw, lemon thyme aioli served on an oat topped wheat bun with fries*

Maine Lobster Roll // 24

Hand picked local lobster tossed in lemon thyme aioli over a bed of baby iceberg lettuce on a toasted New England style roll with fries

Waygu Burger // 19

Pineland Farms smoked cheddar, bacon jam, lettuce, tomato on a toasted local brioche bun with fries *

Oyster Po'boy // 20

Fresh shucked Maine oysters fried golden brown in a corn meal batter served on a toasted baguette with remoulade, lettuce, tomato served with lemon & fries

Turkey Panini // 14

Avocado, tomato, lettuce, Swiss, bacon, aioli, on ciabatta with fries

Local Fresh Catch Tacos // 18

Slaw, pico de gallo, cotija cheese, radish, corn tortilla*

Lobster Club // 24

Lobster chunks served on a toasted brioche bread with bacon, lettuce, tomato and lemon thyme aioli

BlueFin Bowls

Chicken & Quinoa // 15

Zucchini, red pepper, pine nuts, asparagus

Steak & Farro // 20

Black beans, corn, avocado, red onion, tomato *

Fresh BlueFin Tuna & Rice // 23

Edamame, carrots, cabbage, crushed peanuts *

Shrimp & Cous Cous // 20

Tomato, cucumber, red onion, crispy chick pea, feta, basil

* Consumer Warning Information:

There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

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