Experience the genuine taste of Portland. Bluefin unlocks the essence of the city and our neighborhood capturing the authenticity of the Old Port with recipes inspired from locally sourced seafood.
**Soups & Greens**

**Soups of the Day // 13**
Daily Selection – Seasonal Preparation

**Casco Bay Lobster Salad // 21**
Hand Picked Maine Lobster, Arugula, Buttermilk Yogurt Dressing, Pecorino

**Caesar Salad // 12**
Baby Romaine, Shaved Pecorino, Lemon Garlic Yogurt, Lemon Crumb, Anchovies

**Tuna Salad // 18**
Thin Sliced Tataki Tuna, Artisan Field Greens, Toasted Almonds, Trinity Peppers, Ginger Sesame Vinaigrette, Red Onion Slivers, Pickled Ginger

**Wedge // 14**
Baby Iceberg, Buttermilk Blue Cheese Dressing, Crumbled Blue, Lardons, Scallions, Heirloom Tomatoes

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**Raw Bar & Appetizers**

**Fresh Maine Market Oyster Selection**
32 dozen // 18 half dozen // 3.50ea
Seasonal Mignonette, Cocktail Sauce, Curded Lemon

**Chargrilled Oyster // 18 half dozen**
With Bourguignon Butter

**Oyster Rockefeller // 19 half dozen**
Baked with Butter, Breadcrumbs, Greens and Herbs

**Shrimp Cocktail // 17**
Poached Shrimp, Lemon, Cocktail Sauce

**Tuna Tartar // 18**
Diced Blue Fin Tuna, Dressed Watercress, Ponzu Vinaigrette, Peanut Crumble

**Pork Belly Lollipops // 14**
Crispy Pork Belly, Candied Jalapeno

**Maine Crab Cake // 18**
Maine Crab, Peppadew Peppers, Mustard Provençal, Fennel Slaw, Meyers Lemon

**Calamari “Fries” // 14**
Seasoned Tempura, Sweet Chili, Peppadew Peppers, Dressed Cabbage

**Lobster Scargot // 21**
Portland Lobster Chunks Baked in Garlic Butter with Herb Crumbed Topping, Toasted Crostini

**Portland Harbor Lobster Popover // MKT**
Our Signature Fresh Baked Popover with Lobster, Lemon Thyme Dressed, Fries, Slaw

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**From the Sea**

**Lazy Portland Lobster Dinner // MKT**
Picked Claws & Split Tail, Grilled Maine Corn, Baked Potato

**Seared Scallops // 35**
Parmesan Risotto, Wild Mushroom Cab Demi, Crispy Shallots, Beet Honey

**Salmon // 34**
Lemon Beurre Blanc, Asparagus, Leek Nest, Carrot Foam

**Seared Tuna Loin // 36**
Ponzu Glazed, Bok Choy, Soba Noodles, Wasabi Aioli, Miso

**Shrimp Pappardelle // 34**
House Made Pasta, Sage Cream Sauce, Maine Shrimp & Local Chanterelle Mushrooms, Sundried Tomato, Shallots, Crispy Garlic Nibs

**With Maine Lobster // 39**

**Fisherman Ravioli // 34**
Fresh Market Seafood, Herbed Ricotta, Chef’s Sauce Selection, Shaved Pecorino

**Halibut // 36**
New Potato, Mushroom Ragout, Dressed Watercress, Beet Honey

**Cioppino // 36**
Fresh Local Seafood: Scallops, Mussels, Clams and Fish Cooked in a Traditional Bouillabaisse with Grilled Focaccia Bread

**Fresh Maine Catch // MKT**
Local Fish and Preparations Change Daily, Crispy Fingerling Potatoes and Chef’s Vegetables

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**From the Land**

**Grilled Strip Steak 14 oz. // 43**

**Grilled Filet of Beef 8 oz. // 39**
Porcini Mushroom Rub, North Spore Demi, Pommes Aligot, Crackling Maitake, Broccolini

**Short Rib // 28**
Horseradish Pommes, Tomato Shallot Jam, Short Rib Jus

**Pistachio Crusted Rack of Lamb // 38**
Herbed Fingerlings, Roasted Root Veg, Fig Molasses, Roasted Fennel

**Wagyu Burger // 19**
Pineland Farms Smoked Cheddar, Bacon Jam, Toasted Brioche Bun, Fries

**Substitute your Starch with**

**Lobster Mashed // 9**

**Side of Lobster Mac n Cheese // 15**

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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.