

Soups, Salads & Sandwiches

Soup of the Day // 13

Daily Selection – Seasonal Preparation

Seafood Stew // 19

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

House Salad // 8

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

Tuna Tataki Salad // 21

Artisan greens, tataki seared tuna, trinity peppers, onion slivers, almonds, pickled ginger, mandarin oranges, ginger sesame dressing

Wedge // 12

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

Caesar // 14

Baby romaine, lemon crumb, shaved parmesan, marinated anchovies, lemon yogurt dressing

Casco Bay Lobster // 21

Hand picked, buttermilk yogurt dressing, arugula, pecorino

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

Tuna // 19

Ponzu glazed, dressed watercress, wasabi aioli, on oat topped wheat bun

Maine Lobster Roll // 23

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

Waygu Burger // 19

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

BlueFin Burger // 17

10oz ground sirloin, Pineland Farms cheddar, caramelized onion, lettuce, tomato, aioli, on a toasted local brioche bun

Turkey Panini // 14

Avocado, tomato, lettuce, swiss, bacon, aioli, on ciabatta

Local Fresh Catch Tacos // 17

Slaw, pico de gallo, cojita cheese, radish, corn tortilla

Flash Fried Haddock // 17

Golden brown haddock filet, cornichon remoulade, cucumber ribbon, lettuce tomato on toasted brioche bun

BlueFin Bowls

Chicken & Quinoa // 14

Zucchini, red pepper, pine nuts, asparagus

Steak & Farro // 19

Black beans, corn, avocado, red onion, tomato

Fresh Blue Fin Tuna & Rice // 18

Edamame, carrots, cabbage, crushed peanuts

Shrimp & Cous Cous // 17

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.