



NORTH ATLANTIC SEAFOOD

# BLUEFIN

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RESTAURANT  
COCKTAILS  
RAW BAR

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*

### **Soup of the Sea // 13**

Daily Selection – Seasonal Preparation

### **Soup of the Land // 10**

Daily Selection – Seasonal Preparation

### **New England Hydroponic Kale // 13**

Chevre, Basil Vinaigrette, Roasted Tomato, Pickled Onion

### **Grilled Romaine // 14**

Shaved Pecorino, Lemon Anchovy Vinaigrette, Pancetta, Crostini

### **B & B Salad // 12**

Shredded Beets, Pickled Butternut Squash Ribbons, Ginger Vinaigrette, Sesame Pepitas

### **Iceberg Salad // 14**

Herb Peppercorn Dressing, Buttermilk Blue, Balsamic Egg, Fried Potato Skins

## *Appetizers*

### **Market Oyster Selection // 3.5ea / 19 half dozen**

### **Hard Shell Clams // 2.5ea / 12 half dozen**

Seasonal Mignonette, Cocktail Sauce, Cured Lemon

### **Shrimp Cocktail // 17**

Poached Shrimp, Lemon, Pink Pepper Cocktail Sauce

### **Fennel Crusted Tuna // 19**

Rare Fennel Seed Crusted Tuna Loin, Prosciutto, Black Garlic Aioli

### **Brandade // 16**

Salt Cod & Potato Spread, Olive Oil Toast, Crème Fraiche, Bread & Butter Pickles

### **Maine Crab Cake // 18**

Crab & Spinach Cake, Cured Lemon, Grilled Corn Tartar, Smoked Paprika Oil

### **Flash Fried Calamari // 14**

Rice Flour Dredged, Zahtar, Peppadew Aioli for Dipping

### **Sautéed Mussels // 17**

Tomatoes, Chorizo, Pernod, Smoked Almonds, Garlic Toast for Broth Diving

## *From the Sea*

### **“Clean Shirt” Lobstah Dinnah // MKT**

Grilled Tail, Buttered Claws, Slaw, Baked Potato Frites

### **Faroe Island Salmon // 32**

Mustard Spätzle, Sauerkraut, Rye Bread Crumbs

### **Seared Scallops // 34**

Creamy Cauliflower Dressed Wild Rice, Charred Leek Pesto, Beet Root Honey

### **Traditional Paella // MKT**

Daily Seafood Selection, Spanish Chorizo, Valencia Rice, Saffron

### **Grilled Tuna Loin // 36**

Ginger Basil Glaze, Pan Fried Udon Noodles, Bok Choy, Peanut Sauce

### **Shrimp Bucatini // 34**

Locally Made Pasta, Sun-dried Tomatoes, Sherry Cream Sauce, Tuscan Kale, Hazelnuts

### **Lobster Popover // MKT**

Our Signature Lobster Roll, Lemon Thyme Dressed, Salt & Vinegar Chips, Slaw

### **Broiled Atlantic Cod // 31**

Egg Enriched Mashed Potato, Fried Brussels Sprouts, Brined Egg Gribiche

## *From the Land*

### **Grilled Strip Steak 14 oz. // 42**

### **Grilled Filet of Beef 8 oz. // 39**

Porcini Mushroom Rub, North Spore Marsala Mushrooms, Baked Potato Fries

### **Braised Lamb Shank // 34**

Coco Nib Glazed, Rosemary Ash, Whipped Potato, Turmeric Pickled Cipollini

### **Cast Iron Roasted Chicken Breast // 25**

Fingerlings, Charred Root Vegetables, Apple Cider Jus

*Substitute your Starch with*

*Lobster Mashed // 9*

*Side of Lobster Mashed // 15*

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.