

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

- Hummus** \$8
Carrot, celery, cucumbers, grilled pita
- Crispy Asian Shrimp** \$14
Cool cucumbers, sweet and spicy chili sauce
- New England Clam Chowder** \$6
Westminster Baker Co. oyster crackers
- French Onion Soup** \$7
Swiss cheese, provolone, parmesan
- Soup of the Day** \$6
- Edamame** \$6
Sea salt
- Charred Asparagus** \$9 GF
Black olive and leek dressing, shaved parmesan

HANDELDHS

- All Sandwiches are served with crinkle cut fries or house made chips. Side salad or broccoli +\$2*
- Strauss Family Burger*** \$14
Brioche bun, aged Grafton cheddar, apple wood smoked bacon, L.T.O.P.
- Turkey BLT** \$11
Tribeca bakery sourdough bread, herb mayo, arugula
- Grilled Three Cheese** \$9
Aged Grafton Cheddar, Swiss, fontina, roasted jalapeno tomato jam, Turano Bakery Vienna loaf
- Edamame and Quinoa Burger** \$12
Brioche bun, spinach, horseradish aioli, pickled red cabbage
- House made Calabrese Smoked Sausage** \$12
Broccoli rabe, cherry pepper relish, fontina, ciabatta roll
- Blackened Tuna Steak** \$16
Brioche bun, pineapple salsa, citrus cabbage slaw
- Buffalo Chicken Wrap** \$12
Blue cheese dressing, bacon, romaine hearts, flour tortilla

TO SAVOR

- Rice Bowl** \$17
Brown or Jasmine rice, tamari marinated mushrooms, pickled carrots, fried egg, *Chi Kitchen Vegan Kimchi*, gochujang BBQ
- Skirt Steak Frites** \$26
Chimichurri, arugula salad, fries
- Grilled Bay of Fundy Salmon** \$26
Ancient grains, dried fruit, baby kale, honey pomegranate vinaigrette

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.*

TO SHARE

- Margherita Flatbread** \$13
Roasted tomato sauce, fontina, asiago, basil, balsamic reduction
- Point Judith Calamari** \$12
House made marinara, pepperoncini, scallions
- Ahi Tuna Wonton Crisps** \$16
Cucumber wasabi dressing, sesame seeds, hoisin
- Crispy Chicken Sliders** \$12
Sweet jalapeno jam, cheddar, peppered bacon

CHEF'S PERFECT SALAD SELECTION

On a hot summer day, for me there is nothing better than a salad consisting of crisp cut romaine, bright lemon, olive oil, crushed black pepper, cool cucumbers and some char grilled chicken breast. For me it is one of summer's best tastes.

The chef invites you to create your personal version of the perfect salad by exploring our flavorful and garden-fresh options. Please check with your server to discover today's choices and the process of building your own salad.

