

## Salads & Soups

<b>WAKAME</b>	<b>8</b>
seaweed salad tossed in a light sesame dressing	
<b>SQUID SALAD</b>	<b>9</b>
poached squid in a light ginger sesame oil, seeds, and scallions	
<b>MISO SOUP</b> wakame, bok choy, tofu, shiitake	<b>8</b>
<b>HOME MADE KIMCHEE</b>	<b>8</b>
<b>KALE SALAD</b>	<b>8</b>
Curly kale, lemon ginger vinaigrette, pangritata and sesame seeds	
<b>BEET BLUE CHEESE SALAD (GF)</b>	<b>13</b>
Roasted red and golden beets, blue cheese, baby arugula, balsamic vinaigrette.	
<b>SMASHED CUCUMBER SALAD</b>	<b>7</b>
Cucumbers, black chinese vinegar, sesame oil	

## Hot Starters

<b>EDAMAME</b>	<b>7</b>
<b>BLISTERED SHISHITO PEPPERS</b>	<b>11</b>
drizzled with teriyaki, sweet chili sauce, sesame	
<b>WILD CAPE COD MUSSELS</b>	<b>15</b>
Red curry, coconut milk, scallions, naan bread.	
<b>HOTATE KAI YAKI</b>	<b>14</b>
Seared local scallops over braised pork belly, Asian slaw, spicy hoison drizzle	
<b>CRISPY SWEET THAI SHRIMP</b>	<b>14</b>
tempura shrimp tossed in a sweet Thai chili sauce	
<b>LETTUCE CUPS (GF)</b>	<b>13</b>
Grilled pork belly, pickled cucumber, carrot and daikon slaw, bib lettuce, mustard seed sauce	
<b>KOREAN RIBS</b>	<b>15</b>
slow cooked baby back ribs tossed in hoisin BBQ sauce, sesame seeds, cilantro	
<b>ASPARAGUS FRIES</b>	<b>14</b>
tempura battered asparagus served with truffle aioli dipping sauce, togarashi	
<b>DECONSTRUCTED LOBSTER RANGOONS</b>	<b>18</b>
Warm lobster, scallions, cream cheese served with crispy wonton chips	
<b>BEEF KUSHI YAKI (GF)</b>	<b>14</b>
Grilled beef skewers in a Korean BBQ marinade with Asian slaw	
<b>CHICKEN YAKIDORY</b> 	
Grilled chicken skewers, pickles, Korean Chili sauce	<b>10</b>
<b>LOBSTER BITES</b>	<b>20</b>
Tempura lobster pieces served with a roasted garlic lemon aioli.	

## Main Dishes

<b>KOBE BEEF BURGER</b>	<b>16</b>
8 oz American Kobe burger on a brioche bun, house made wasabi pickles, truffle aioli, togarashi fries add cheese \$2 • egg \$2 • pork belly \$3 • asian slaw \$2	
<b>CHATHAM PAD THAI</b> 	<b>18</b>
rice noodles in a spicy peanut sauce with egg, mushrooms, broccoli, carrots & mung bean sprouts. *Add lobster MP • steak \$13 • shrimp \$8 • chicken \$4 • tofu \$2 *mild option available	
<b>CHICKEN TERIYAKI</b>	<b>20</b>
Marinated chicken breast finished with house made teriyaki sauce served with rice and vegetables	
<b>GRILLED SALMON</b>	<b>28</b>
Grilled salmon, ginger cauliflower rice, Sichuan bok choy and lemon puree	
<b>SESAME SEARED TUNA</b>	<b>30</b>
Tamari marinated sesame crusted seared tuna with braised Chinese broccoli, rice, wasabi ginger sauce	
<b>TWIN TAIL LOBSTER</b>	<b>36</b>
Two lobster tails poached in miso-chile butter, black rice and sesame braised Chinese broccoli	
<b>GRILLED SWORDFISH</b>	<b>28</b>
Served with rice, Asian spinach and a garlic edamame puree	
<b>ANDORU STEAK</b>	<b>31</b>
8oz Certified Angus filet, confit sweet potato wedges, Asian spinach, shiitake bacon, red pepper hoison drizzle	
<b>DAILY CATCH</b>	<b>MP</b>
Fresh selections daily. Please ask your server	




## SIDE DISHES

SIDE OF VEGETABLES \$6	NAAN BREAD \$3
FRENCH FRIES \$5	BLACK RICE \$6
SIDE OF RICE \$4	ASIAN SLAW \$3
GINGER CAULIFLOWER RICE \$6	

## Cold Starters

<b>OYSTERS ON THE HALF SHELL</b>	17
Half dozen, lemon, cocktail sauce or mignonette	
<b>SUSHI ROSE</b>	18
your choice of tuna, salmon or yellowtail, micro greens, cucumber with chef's special wasabi sauce	
<b>HIRO'S SPECIAL</b>	12
toro, tobiko, scallions, micro greens, wasabi/soy mustard sauce	
<b>HAMACHI CARPACCIO</b>	18
yellowtail, scallions, with mustard sauce	
<b>OYSTER SHOOTER</b>	4
oyster, scallion, tobiko with ponzu sauce	
<b>SILKY TOFU</b>	8
tofu, spicy soy sauce, scallion, mango sauce	
<b>TAKO SUNOMONO</b>	12
octopus, cucumber, micro greens with sambais sauce	
<b>TUNA TATAKI</b>	18
seared tuna with micro greens, ponzu sauce	

## Specialty Rolls (RAW)

<b>*RED SOX</b>	18
tuna, cucumber, avocado & crab surimi topped with fresh tuna sashimi, avocado, spicy mayo & unagi sauce	
<b>*DYNAMITE</b> 	18
spicy yellowtail, crab surimi, cucumber & avocado topped with tempura crumbs, spicy tuna & sriracha	
<b>*ROLL 513</b>	19
tuna, salmon, white fish, crab surimi, cucumber & avocado topped with tobiko, unagi sauce, spicy mayo & tempura crumbs	
<b>*ALASKAN</b>	17
spicy salmon, crab surimi, cucumber & avocado topped with seared salmon & chef's special sauce	
<b>TORO JALAPENO</b> 	22
spicy tuna & cucumber topped with torched toro, jalapeno, tobiko & mustard soy sauce	
<b>CAPE COD MONSTER</b>	18
spicy tuna & cucumber topped with torched yellowtail, unagi sauce, spicy mayo, tobiko, scallions & lime slices	
<b>BLUEFIN</b>	18
spicy tuna & cucumber topped with tuna sashimi, mango, tempura crumbs & mango sauce	
<b>TUNA CRUNCH</b>	13
Tuna & avocado topped with tempura crumbs & thai chili sauce	
<b>CHATHAM'S SUNSET</b>	17
spicy scallop with tempura crumbs, topped with tobiko & mango	
<b>RAINBOW</b>	16
Crab, cucumber & avocado topped with assorted fish	
<b>NEGI TORO</b>	19
toro & scallion topped with fresh wasabi, drizzled with mango sauce	
<b>HAPPY GIRL ROLL</b> 	18
spicy tuna & cucumber topped with salmon & yellowtail sashimi, jalapeno & sriracha	

## Special Rolls (COOKED)

<b>TORNADO</b>	19
shrimp tempura, crab & avocado wrapped in soy paper, covered with fried potato strings, drizzled with unagi sauce and spicy mayo	
<b>SHAGGY DOG</b>	16
shrimp tempura & avocado topped with crab surimi, drizzled with unagi sauce, spicy mayo & balsamic reduction	
<b>VOLCANO</b> 	18
avocado, cucumber & crab topped with a baked spicy mayo scallop mix, drizzled with unagi sauce, scallions and tobiko	
<b>TIGER EYE</b>	12
salmon, jalapeno & cream cheese, deep fried and topped with unagi sauce	
<b>DRAGON</b>	15
avocado, cucumber & crab topped with BBQ eel, avocado & unagi sauce	
<b>SCORPION</b>	16
California roll topped with steamed shrimp and mango	
<b>LOBSTER</b>	17
local steamed lobster, spicy mayo, cucumber, topped with tobiko	
<b>*PATRIOTS</b>	21
steamed shrimp, avocado, cucumber & crab topped with lobster, spicy mayo, unagi sauce & tobiko	
<b>CATERPILLAR</b>	18
crab, cucumber & avocado topped with avocado, unagi sauce & tempura crumbs	
<b>*SURF &amp; TURF</b>	22
shrimp tempura, crab, avocado & cucumber, topped with seared kobe beef drizzled with eel sauce, spicy mayo & sweet chili sauce.	
<b>HAWAIIAN ROLL</b>	18
Tempura fried shrimp, mango, cucumber, lettuce, avocado, soy paper, topped with pineapple salsa	
<b>ANGRY DRAGON</b>	20
Shrimp tempura, avocado and spicy tuna topped with spicy crab surimi	

\* *10-piece Roll* 

## Combination Sushi Sashimi Dinner

<b>CHEF'S CHOICE NIGIRI</b> 10 pc nigiri	36
<b>CHEF'S CHOICE SASHIMI</b> 15 pc sashimi	50
<b>CHIRASHI</b> assorted sliced fish with rice	29
<b>YELLOWFIN DINNER</b> 5 pc nigiri & 9 pc sashimi	49
<b>BIG EYE DINNER</b> 8 pc nigiri & 15 pc sashimi	73
<b>LOVE BOAT</b>	150
Tuna roll, cucumber roll, California roll, 2 special roll 15 pcs nigiri & 21 pcs Sashimi.	

## Nigiri and Sashimi a la Carte

nigiri 2 pc per order | sashimi 3 pc per order

### HANDROLLS AVAILABLE PRICED AS NIGIRI

	nigiri	sashimi
<b>MAGURO</b> (tuna)	8	11
<b>SAKE</b> (salmon)	7	10
<b>TAMAGO</b> (egg omelette)	4	6
<b>TAKO</b> (octopus)	7	10
<b>HOTATE</b> (scallop)	10	13
<b>EBI</b> (cooked shrimp)	6	8
<b>AMA EBI</b> (sweet shrimp)	10	13
<b>SHIROMI</b> (white fish)	6	9
<b>SABA</b> (mackerel)	7	10
<b>HAMACHI</b> (yellowtail)	8	11
<b>TOBIKO</b> (flying fish roe)	7	10
<b>IKURA</b> (salmon roe)	8	11
<b>UNI</b> (sea urchin)	9	12
<b>UNAGI</b> (eel)	8	11
<b>TORO</b> (fatty tuna)	mp	mp
<b>IKA</b> (squid)	6	9
<b>INARI</b> (tofu skin)	4	6
<b>SHIITAKE</b> (mushroom)	4	6
<b>KANIKAMA</b> (crab stick)	5	7
<b>HOKIGAI</b> (surf clam)	6	9

## Traditional Sushi Rolls

<b>SPICY ROLL</b> 🍣	9
choice of tuna, salmon or yellowtail add rainbow sashimi \$5	
<b>SPICY SCALLOP</b> 🍣	11
Add rainbow sashimi \$5	
<b>CALIFORNIA MAKI</b>	10
crab, cucumber, avocado, tobiko	
<b>PHILLY</b>	10
salmon, cream cheese & cucumber	
<b>SPIDER</b>	13
fried soft shell crab, avocado, cucumber, tobiko, eel sauce	
<b>EEL &amp; CUCUMBER ROLL</b>	8
<b>TUNA &amp; AVOCADO</b>	10
<b>SHRIMP TEMPURA</b>	10

## Hoso Maki Rolls (seaweed on the outside)

<b>TEKKA MAKI (TUNA)</b>	8
<b>SAKE MAKI (SALMON)</b>	8
<b>NEGI HAMACHI (YELLOWTAIL &amp; SCALLION)</b>	8
<b>KAPPA MAKI (CUCUMBER ROLL)</b>	5
<b>AVOCADO ROLL</b>	6
<b>VEGI ROLL</b> 5 Japanese pickles with asparagus	8
<b>TRIPLE A</b> apple, avocado, asparagus	8

## Consider Bluefins for your next event

- Private functions
- On and Off-site catering
  - Rehearsal Dinners
  - Holiday Parties
  - Platters for pick up

### Platter #1 \$100.00

3 California Roll  
3 Spicy tuna roll  
2 caterpillar roll  
1 Red Sox roll  
1 Tuna Roll

### Platter #2 \$145.00

2 California roll  
2 Spicy tuna roll  
1 Red Sox Roll  
1 Roll 513

4pcs Maguro/4pcs Sake/4pcs Hamachi/ 4pcs  
shiromi/ 2pcs Eel /2pcs Ebi

### Platter #3 \$195.00

2 Rainbow Roll  
2 Red Sox Roll  
2 Caterpillar roll  
3 California Roll  
2 Bluefin roll  
3 spicy tuna Roll  
1 Surf and Turf Roll

### Platter #4 \$250.00

2 California roll  
2 Spicy Tuna roll  
2 Redsox roll  
2 caterpillar roll  
1 Rainbow roll  
1 Bluefin roll  
1 Roll 513 roll  
6 pcs Maguro/6 pcs Sake/  
6pcs Hamachi/4pcs Toro/  
4pcs Eel/4Pcs Shrimp/  
4 pcs shiromi/ 2pcs hotate

### Appetizers and Salads

Ribs (36pc) feeds 8-10 people \$90  
Chicken and Beef Skewer Platter \$75

### Salads

Family Size Kale Salad \$30  
Wakame feeds 8-10 people \$40  
Squid feeds 8-10 people \$50

**Use this menu as a guide and consult our manager for more information. Prix fixe menus available for larger parties.**