

Salads & Soups

WAKAME	8
seaweed salad tossed in a light sesame dressing	
SQUID SALAD	9
poached squid in a light ginger sesame oil, seeds, and scallions	
MISO SOUP	8
wakame, bok choy, tofu, shiitake	
HOME MADE KIMCHEE	8
SMASHED CUCUMBER SALAD	7
Cucumbers, black chinese vinegar, sesame oil	
KALE SALAD	10
Baby kale, lemon ginger vinaigrette, pangritata and sesame seeds	
BIBB SALAD	11
Bibb lettuce, mandarin oranges, strawberries, champagne vinaigrette	
HOUSE SALAD (GF)	12
Mixed greens, heirloom cherry tomatoes, cucumbers, carrots, lemon vinaigrette	
BLUE CHEESE ARUGULA SALAD (GF)	13
Arugula, blue cheese, candied pecans, tomatoes balsamic vinaigrette.	

Hot Starters

EDAMAME	7
BLISTERED SHISHITO PEPPERS	11
drizzled with teriyaki, sweet chili sauce, sesame	
CHICKEN MEATBALLS	11
Served With Korean BBQ, Asian slaw, confit bacon	
WILD CAPE COD MUSSELS	15
Red curry, coconut milk, scallions, naan bread.	
HOTATE KAI YAKI	14
Seared local scallops over braised pork belly, Asian slaw, spicy hoison drizzle	
CRISPY SWEET THAI SHRIMP	14
tempura shrimp tossed in a sweet Thai chili sauce	
LETTUCE CUPS (GF)	13
Grilled pork belly, pickled cucumber, carrot and daikon slaw, bib lettuce, mustard seed sauce	
BROILED OYSTERS	15
Four local oysters, roasted garlic, shallots, butter, sake, lemon, panko breadcrumbs	
KOREAN RIBS	15
slow cooked baby back ribs tossed in hoisin BBQ sauce, sesame seeds, cilantro	
ASPARAGUS FRIES	14
tempura battered asparagus served with truffle aioli dipping sauce, togarashi	
DECONSTRUCTED LOBSTER RANGOONS	18
Warm lobster, scallions, cream cheese served with crispy wonton chips	
BEEF KUSHI YAKI (GF)	14
Grilled beef skewers in a Korean BBQ marinade with Asian slaw	
CHICKEN WINGS 🍷	
Crispy fried chicken wings served with a sticky-sweet sauce	12
LOBSTER BITES	20
Tempura lobster pieces served with a roasted garlic lemon aioli.	

Main Dishes

WAGYU BEEF BURGER	16
8 oz American Wagyu burger on a brioche bun, house made wasabi pickles, truffle aioli, togarashi fries add cheese \$2 • egg \$2 • pork belly \$3 • asian slaw \$2	
CHATHAM PAD THAI 🍷	18
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	
CHICKEN TERIYAKI	20
Marinated chicken breast finished with house made teriyaki sauce served with rice and vegetables	
GRILLED SWORDFISH	28
Grilled swordfish, rice, garlic spinach, pineapple mango salsa	
GRILLED SALMON	30
Grilled salmon, ginger cauliflower rice, Chinese broccoli and avocado salsa	
SESAME SEARED TUNA	30
Tamari marinated sesame crusted seared tuna with braised Chinese broccoli, rice, wasabi ginger sauce	
BAKED COD	30
Miso glazed cod, Chinese broccoli, shiitake mushroom, snow peas, baby bok choy, mushroom dashi	
RIBEYE STEAK	31
13oz Grilled Ribeye, seasonal fresh vegetables, shiitake bacon, red pepper hoison drizzle	
SEARED SCALLOPS	33
Served with corn chowder sauce, fingerling potatoes, roasted corn, red peppers and fine herbs	
SEARED HALIBUT	33
Served with smoked carrot puree, black rice, roasted vegetables	

*We reserve the right to add an
18% service charge to bills*

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	

spicy tuna & cucumber topped with salmon & yellowtail sashimi, jalapeno & sriracha

Cold Starters

OYSTERS ON THE HALF SHELL	17
Half dozen, lemon, cocktail sauce or mignonette	
SUSHI ROSE	18
your choice of tuna, salmon or yellowtail, micro greens, cucumber with chef's special wasabi sauce	
HIRO'S SPECIAL	12
toro, tobiko, scallions, micro greens, wasabi/soy mustard sauce	
HAMACHI CARPACCIO	18
yellowtail, scallions, with mustard sauce	
OYSTER SHOOTER	4
oyster, scallion, tobiko with ponzu sauce	
SILKY TOFU	8
tofu, spicy soy sauce, scallion, mango sauce	
TAKO SUNOMONO	12
octopus, cucumber, micro greens with sambais sauce	
TUNA TATAKI	18
seared tuna with micro greens, ponzu sauce	
SHRIMP COCKTAIL	14
6 jumbo shrimp served with cocktail sauce	
TUNA POKE	15
Chopped tuna, sambal infused soy sauce and sesame oil served with rice, wakame, yuzu wontons	

Specialty Rolls (RAW)

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

Special Rolls (COOKED)

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

* *10-piece Roll* 

Combination Sushi Sashimi Dinner

CHEF'S CHOICE NIGIRI	10 pc nigiri	36
CHEF'S CHOICE SASHIMI	15 pc sashimi	50
CHIRASHI	assorted sliced fish with rice	29
YELLOWFIN DINNER	5 pc nigiri & 9 pc sashimi	49
BIG EYE DINNER	8 pc nigiri & 15 pc sashimi	73
LOVE BOAT		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
MAGURO (tuna)	8	11
SAKE (salmon)	7	10
TAMAGO (egg omelette)	4	6
TAKO (octopus)	7	10
HOTATE (scallop)	10	13
EBI (cooked shrimp)	6	8
AMA EBI (sweet shrimp)	10	13
SHIROMI (white fish)	6	9
SABA (mackerel)	7	10
HAMACHI (yellowtail)	8	11
TOBIKO (flying fish roe)	7	10
IKURA (salmon roe)	8	11
UNI (sea urchin)	mp	mp
UNAGI (eel)	8	11
TORO (fatty tuna)	mp	mp
IKA (squid)	6	9
INARI (tofu skin)	4	6
SHIITAKE (mushroom)	4	6
KANIKAMA (crab stick)	5	7
HOKIGAI (surf clam)	6	9

Traditional Sushi Rolls

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

Hoso Maki Rolls *(seaweed on the outside)*

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

Join us for Lunch this Summer

Open Saturday and Sunday until late June

Wednesday to Sunday July and August

Limited Reservations available this summer

At 5pm, 5:15pm and 5:30pm

Please check our website

www.BluefinsChatham.com

for more information

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

Bluefins is ready to host 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

Sample Menus for your next Bluefins event are available by request

Try our Family Style Menu

Passed appetizer

Shrimp cocktail, Beef Skewers, Vegetarian Eggrolls

1st course

Toro Tatako on Taro root shells with microgreens and traditional Japanese style tartar

Family Style Sushi

Sushi boats filled with chef choice sashimi and nigiri, maki rolls and special rolls (Red Sox Roll, Surf and Turf)

Special rolls available on request

Family Style Hot food

Miso Glazed Salmon

Hangar Steak with wasabi yogurt and blistered asparagus

Korean Barbeque Ribs

Sides: Wasabi mashed potato, corn and edamame succotash

Dessert

Chocolate Fudge Cake or Green Tea Ice Cream

Want to make your next Bluefins event even more special? Let us find a perfect wine or sake pairing option from our beverage program.

