

## 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 sesame oil, seeds and Japanese pickles	
<b>MISO SOUP (GF)</b>	<b>8</b>
Wakame, tofu, shiitake, scallions	
<b>SMASHED CUCUMBER SALAD</b>	<b>7</b>
Cucumbers, black Chinese vinegar, sesame oil & seeds	
<b>KALE SALAD</b>	<b>10</b>
Baby kale, pangritata, sesame seeds and lemon ginger vinaigrette	
<b>HOUSE SALAD (GF)</b>	<b>12</b>
Mixed greens, heirloom cherry tomatoes, cucumbers, carrots, orange honey vinaigrette	
<b>BLUE CHEESE ARUGULA SALAD (GF)</b>	<b>13</b>
Arugula, blue cheese, candied pecans, tomatoes, balsamic vinaigrette.	
<b>BEET SALAD</b>	<b>13</b>
Red and golden beets, roasted almonds, mandarin orange, house made ricotta, orange cranberry dressing	

## Hot Starters

<b>EDAMAME (GF)</b>	<b>7</b>
<b>BLISTERED SHISHITO PEPPERS</b>	
Drizzled with unagi sauce, sweet chili sauce, sesame	
<b>CHICKEN MEATBALLS</b> 🍷	<b>11</b>
Served on avocado herb sauce, Asian slaw, Korean Korean BBQ sauce, confit bacon	
<b>CHICKEN WINGS</b> 🍷 (GF)	<b>12</b>
Crispy fried chicken wings served with a sticky ginger honey sauce, sesame seeds	
<b>CRISPY SWEET THAI SHRIMP</b>	<b>14</b>
Tempura shrimp tossed in a sweet Thai chili sauce	
<b>ASPARAGUS FRIES</b>	<b>14</b>
Tempura battered asparagus served with chipolte aioli dipping sauce, togarashi	
<b>BEEF KUSHI YAKI (GF)</b>	<b>14</b>
Grilled beef skewers in a Korean BBQ marinade with Asian slaw	
<b>KOREAN RIBS</b>	<b>15</b>
Slow cooked baby back ribs tossed in hoisin BBQ sauce, sesame seeds	
<b>DECONSTRUCTED LOBSTER RANGOONS</b>	<b>18</b>
Warm lobster, scallions, cream cheese served with crispy wonton chips	

## Main Dishes

<b>WAGYU BEEF BURGER</b>	<b>16</b>
8 oz American Wagyu burger on a brioche bun, house made pickles, chipolte aioli, togarashi fries add cheese \$2 • egg \$2 • pork belly \$3 • Asian slaw \$2	
<b>CHATHAM PAD THAI</b> 🍷 (GF)	<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 (GF)</b>	<b>20</b>
Marinated chicken breast finished with house made teriyaki sauce served with rice and vegetables	
<b>GRILLED SWORDFISH (GF)</b>	<b>28</b>
Grilled swordfish, rice, garlic spinach, tomato bacon compote	
<b>SESAME SEARED TUNA (GF)</b>	<b>30</b>
Tamari marinated sesame crusted seared tuna with braised Chinese broccoli, rice, wasabi ginger sauce	
<b>BAKED COD (GF)</b>	<b>30</b>
Miso glazed cod, Chinese broccoli, shiitake mushroom, snow peas, baby bok choy, mushroom bacon dashi	
<b>PAN SEARED HALIBUT (GF)</b>	<b>33</b>
Served with smashed roasted potatoes, carrots, broccoli & string beans and orange beurre blanc sauce	
<b>STEAK FRITES</b>	<b>33</b>
8oz Grilled flat iron steak, French fries, spicy haricot vert, avocado herb sauce	
<b>SEARED SALMON (GF)</b>	<b>34</b>
Served with lobster mashed potatoes, maple bacon brussel sprouts, ginger garlic sauce	

### Steak Ordering Guide

Rare: cool red center

Medium Rare: warm red center

Medium: warm pink center

Medium Well: pink in the center only

## 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>	<b>17</b>
Half dozen, lemon, cocktail sauce or mignonette	
<b>SUSHI ROSE</b>	<b>18</b>
Your choice of tuna, salmon or yellowtail, micro greens, cucumber with chef's special wasabi sauce	
<b>HIRO'S SPECIAL</b>	<b>12</b>
Toro, tobiko, scallions, micro greens, wasabi/soy mustard sauce	
<b>HAMACHI CARPACCIO</b>	<b>18</b>
Yellowtail, scallions, with mustard sauce	
<b>OYSTER SHOOTER</b>	<b>4</b>
Oyster, scallion, tobiko with ponzu sauce	
<b>SILKY TOFU</b>	<b>8</b>
Tofu, spicy soy sauce, scallion, mango sauce	
<b>TAKO SUNOMONO</b>	<b>12</b>
Octopus, cucumber, micro greens with ponzu-mustard sauce	
<b>TUNA TATAKI</b>	<b>18</b>
Seared tuna with micro greens, ponzu sauce	
<b>SHRIMP COCKTAIL</b>	<b>14</b>
6 jumbo shrimp served with cocktail sauce	
<b>TUNA POKE</b>	<b>15</b>
Chopped tuna, sambal infused soy sauce and sesame oil served with rice, wakame, yuzu wontons	

## Specialty Rolls (RAW)

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

## Special Rolls (COOKED)

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

\* 10-piece Roll

## Combination Sushi Sashimi Dinner

<b>CHEF'S CHOICE NIGIRI</b> 10 pc nigiri	<b>36</b>
<b>CHEF'S CHOICE SASHIMI</b> 15 pc sashimi	<b>50</b>
<b>CHIRASHI</b> assorted sliced fish with rice	<b>29</b>
<b>YELLOWFIN DINNER</b> 5 pc nigiri & 9 pc sashimi	<b>49</b>
<b>BIG EYE DINNER</b> 8 pc nigiri & 15 pc sashimi	<b>73</b>
<b>LOVE BOAT</b>	<b>150</b>
California roll, Tuna roll, Cucumber roll, 2 Specialty rolls, 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)	mp	mp
<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, avocado, cucumber & tobiko	
<b>PHILLY</b>	10
Salmon, cream cheese & cucumber	
<b>EEL &amp; CUCUMBER ROLL</b>	8
<b>TUNA &amp; AVOCADO</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>SHRIMP TEMPURA</b>	10
Shrimp tempura, avocado, cucumber, tobiko, unagi sauce	
<b>SPIDER</b>	13
Fried soft shell crab, avocado, cucumber, tobiko, unagi sauce	

## Vegetarian Rolls

<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 & mango sauce	8

## Monday: Industry Night

*If you work in the hospitality or fishing industries join us for 25% off your food*

## Tuesday: Locals Night

*If you live on Cape Cod enjoy 25% off your food*

## Thursday Live Music

## Friday Live Music

## Monday to Friday from 5 – 6pm

*(Excludes Holidays)*

*Join us for a Bento Box Dinner*

\$20

*Box includes: Catch of the Day, traditional sushi roll, salad and fried dumplings*

*\* Please ask your server for tonight's selection\**

*\*Specials are not valid for To-Go or with any other promotion\**

## FOLLOW US ON SOCIAL MEDIA TO SEE ALL OUR UPCOMING SPECIALS

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**FACEBOOK: BluefinsSushi**