

Bluefins Lunch Menu

Soups

TRADITIONAL LOBSTER BISQUE \$10
garnished with knuckle and claw meat

CHATHAM FISH MARKET CLAM CHOWDER \$8
local clams with potatoes, celery, onion,
smoked bacon and light cream

MISO \$7
king mushrooms, bok choy soft tofu, wakame
and green onions

Salads

BABY LETTUCE \$9
shaved jicama, radish, carrots, almond pesto
brought together with a lemon vinaigrette

BIB LETTUCE \$8
Dikon, english cucumber, fuji apple, grape tomatoes
finished with ginger vinaigrette

Starters

CAPE COD WILD MUSSELS \$12
garlic, ginger, chilies, cilantro, tomato
puree and coconut milk

GREAT ISLAND OYSTERS \$14
tempura served with yuzu and chili
ponzu dipping sauce

Entrees

ATLANTIC COD \$17
udon noodles, king mushrooms, bok choy
cilantro placed in a green curry broth

TOKYO LOBSTER ROLL (market price)
fuji apple, celery, knuckle and claw lobster
meat tossed with yuzu aioli in a toasted brioche
bun with simple baby green salad

WILD SALMON \$20
sticky rice with edamame, tobiko caviar lightly drizzled
with a cider and plum reduction

SEA SCALLOPS \$22
cold pear and fennel salad served with broccolini
and fuji apple plum sauce

GRILLED CALOTTE OF RIBEYE \$24
Napa cabbage slaw with red and yellow pepper,
cilantro finished with ginger vinaigrette

* consuming raw or uncooked meat, fish or
shellfish may increase your risk of food borne illness.
Please notify your server if someone in your
party has a food allergy.

Bluefins Dinner Menu

Soups

TRADITIONAL LOBSTER BISQUE \$14
garnished with knuckle and claw meat

CLAM CHOWDER WITH A TWIST \$12
steamed whole local clams with new potatoes,
celery, onion, bacon lardons and a light cream broth

MISO \$8
king mushrooms, bok choy soft tofu,
wakame and green onions

Salads

BABY LETTUCE \$10
shaved jicama, radish, carrots, almond pesto brought
together with a lemon vinaigrette

BIB LETTUCE \$10
dikon, english cucumber, fuji apple, grape tomatoes
finished with ginger vinaigrette

Starters

CAPE COD WILD MUSSELS \$14
garlic, ginger, chilies, cilantro, tomato puree and coconut milk

GREAT ISLAND OYSTERS \$15
tempura served with yuzu and chili ponzu dipping sauce

STEAK TATKI \$16
grilled calotte of ribeye, Napa cabbage slaw with red and
yellow pepper, cilantro finished with ginger vinaigrette

Entrees

ATLANTIC COD \$28
stir fry of sweet shrimp, squid, and vegetables served
with yuzu ponzu sauce

SEA SCALLOPS \$34
Cold pear and fennel salad served with broccolini
and fuji apple plum sauce

LONG ISLAND DUCK BREAST \$29
ginger carrots, celery root puree finished with a red
wine and sake sauce

ATLANTIC SWORDFISH \$32
chilled Green Tea Soba noodles, mustard vingarette,
pickled vegetable salad

WILD SALMON \$36
sticky rice with edamame, tobiko caviar lightly drizzled
with a cider and plum reduction

CHATHAM LOBSTER *Market Price
udon noodles, king mushroom, bok choy cilantro
placed in a green curry broth

FILET OF RIBEYE \$38
sweet potato puree, grilled leeks, green beans,
accented with a mushroom soy and dashi sauce

* consuming raw or uncooked meat, fish or
shellfish may increase your risk of food borne illness.
Please notify your server if someone in your
party has a food allergy.