


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
KALE SALAD	8
Curly kale, lemon ginger vinaigrette, pangritata and sesame seeds	
BEET BLUE CHEESE SALAD (GF)	13
Roasted red and golden beets, blue cheese, baby arugula, balsamic vinaigrette.	
SMASHED CUCUMBER SALAD	7
Cucumbers, black chinese vinegar, sesame oil	

Hot Starters

EDAMAME	7
BLISTERED SHISHITO PEPPERS	11
drizzled with teriyaki, sweet chili sauce, sesame	
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	
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	
BEEF KUSHI YAKI (GF)	14
Grilled beef skewers in a Korean BBQ marinade with Asian slaw	
CHICKEN YAKIDORY 	10
Grilled chicken skewers, pickles, Korean Chili sauce	
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 SALMON	28
Grilled salmon, ginger cauliflower rice, Sichuan bok choy and lemon puree	
SESAME SEARED TUNA	30
Tamari marinated sesame crusted seared tuna with braised Chinese broccoli, rice, wasabi ginger sauce	
GRILLED SWORDFISH	28
Served with rice, Asian spinach and a garlic edamame puree	
RIBEYE STEAK	31
13oz Grilled Ribeye, confit sweet potato wedges, Asian spinach, shiitake bacon, red pepper hoison drizzle	
DAILY CATCH	MP
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

SUSHI ROSE	18
your choice of tuna, salmon or yellowtail, micro greens, cucumber with chef's special wasabi sauce	
HAMACHI CARPACCIO	18
yellowtail, scallions, with mustard 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	

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

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)	9	12
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

Holiday Specials at Bluefins

Monday: Industry Night

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

(no industry night on New Year's Eve)

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

Join us for a Bento Box Dinner

\$18

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

Order Your Superbowl Platters

We are closed for dinner on Superbowl Sunday but you can still enjoy Bluefins To Go.

Wings are also available!

Place your orders by Saturday 2/2/19

and pickup 12-5pm on 2/3.

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

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

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.