Desserts

CRÈME BRÛLÉE
HOMEMADE VANILLA BEAN CUSTARD WITH CARAMELIZED SUGAR, WHIPPED CREAM AND MIXED BERRIES **$12**

BREAD PUDDING
PORTUGUESE SWEET BREAD BAKED WITH VANILLA BEAN & CINNAMON CUSTARD TOPPED WITH CRÈME ANGLAISE, VANILLA ICE CREAM AND CARAMEL SYRUP **$12**

TIRAMISU
COFFEE LIQUEUR-SOAKED LADY FINGERS LAYERED WITH VANILLA MASCARPONE FILLING DUSTED WITH COCOA POWDER, DRIZZLED WITH CHOCOLATE SYRUP **$12**

APPLE CRISP
SLICED APPLES BAKED WITH CINNAMON, BROWN SUGAR AND GRANOLA TOPPED WITH VANILLA ICE CREAM **$12**

CHOCOLATE LAVA CAKE
RICH CHOCOLATE CAKE WITH A MOLTEN CHOCOLATE CENTER TOPPED WITH VANILLA ICE CREAM AND WHIPPED CREAM **$12**

SALTED CARAMEL GELATO
TOPPED WITH WHIPPED CREAM **$10**

Kids Menu

PASTA W/ BUTTER OR MARINARA (GF AVAILABLE) **$16**

CHICKEN FINGERS **$16**

MAC & CHEESE (GF AVAILABLE) **$16**

TURKEY DINNER **$20**

Bluefish River Tavern

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Thanksgiving Menu













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Raw Bar

½ DOZ. LITTLENECK CLAMS $15
½ DOZ. OYSTERS $18
½ DOZ. SHRIMP COCKTAIL $24

SERVED WITH HOUSEMADE COCKTAIL SAUCE & LEMON

Appetizers

WHIPPED BURRATA BRUSCHETTA
(GF AVAILABLE)
TOASTED CIABATTA BREAD TOPPED WITH WHIPPED BURRATA, RICOTTA & PARMESAN CHEESES, AND ROASTED TOMATOES, DRIZZLED WITH LOCAL HONEY **$16**

STEAK & CHEESE EGG ROLLS
GROUND SIRLOIN, CHUCK & SHORT RIBS SIMMERED WITH, SAUTEED ONIONS, PEPPERS, MOZZARELLA CHEESE & FONTINA CHEESE ROLLED IN WONTON WRAPS, FRIED GOLDEN BROWN, SERVED WITH SRIRACHA AIOLI **$18**

MUSSELS (GF AVAILABLE)
P.E.I. MUSSELS SAUTEED WITH SHALLOTS, CHERRY TOMATOES IN CILANTRO COCONUT CREAM SAUCE, GRILLED FOCACCIA **$18**

CALAMARI
ARUGULA, PINEAPPLE, CHILES, SPICY LIME AIOLI **$18**

OYSTER ROCKEFELLER
SIX DUXBURY HARVESTED OYSTERS BAKED WITH CREAMED SPINACH, PARMESAN CHEESE AND SEASONED BREADCRUMBS **$24**

SCALLOPS & BACON
CRISPY BACON WRAPPED SCALLOPS DRIZZLED WITH HOT HONEY **$22**

Salads

FARMER'S CHOICE
(GF AVAILABLE)
LOCAL MIXED GREENS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, BERMUDA ONION, SHAVED CARROTS, CROUTONS, LEMON & WHITE BALSAMIC VINAIGRETTE **$14**

CAESAR
(GF AVAILABLE)
ROMAINE HEARTS, CROUTONS, GRATED PARMESAN CHEESE, HOUSEMADE CAESAR DRESSING, WHITE ANCHOVIES **$16**

HARVEST
MIXED GREENS WITH ROASTED BUTTERNUT SQUASH, BACON, MUSHROOMS, CRANBERRIES, CANDIED WALNUTS, GOAT CHEESE AND HONEY BALSAMIC VINAIGRETTE **$18**

Soups

CLAM CHOWDER ..... **CROCK $10**
FRENCH ONION (GF AVAILABLE) ..... **CROCK $12**

Dinner Entrees

VEGGIE PRIMAVERA (GF AVAILABLE)
LOCAL MUSHROOMS, ROASTED TOMATOES, SPINACH, BROCCOLI, BUTTERNUT SQUASH AND SHALLOTS TOSSED IN GARLIC BUTTER SAUCE TOSSED WITH BUCATINI, TOPPED WITH SHAVED PARMESAN CHEESE **$28**
***ADD CHICKEN $8, SHRIMP $10, SALMON $12, SCALLOPS $MKT**

TURKEY DINNER (GF AVAILABLE)
SLICED HOUSE ROASTED TURKEY BREAST SERVED WITH GARLIC MASHED POTATOES, SAUSAGE STUFFING, GREEN BEANS, CRANBERRY SAUCE AND HOMEMADE TURKEY GRAVY **$36**

STATLER CHICKEN
PAN ROASTED CRISPY SKIN STATLER CHICKEN BREAST SERVED WITH GARLIC MASHED POTATOES & ASPARAGUS, FINISHED WITH PAN JUS **$36**

SHRIMP ´NDUJA (GF AVAILABLE)
SHRIMP SAUTEED WITH TOMATOES & MUSHROOMS IN ´NDUJA GARLIC BUTTER SAUCE OVER BUCATINI, TOPPED WITH PARMESAN CHEESE **$33**

BAKED HADDOCK (GF AVAILABLE)
LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON CAPER BEURRE BLANC **$36**

BRAZILIAN FISH STEW "MOQUECA"
(GF AVAILABLE)
SHRIMP, SALMON, SWORDFISH, HADDOCK, MUSSELS & CLAMS SAUTEED IN TOMATO & COCONUT CREAM SAUCE OVER BASMATI RICE, GRILLED FOCACCIA **$36**
***ADD SCALLOPS $MKT**

SALMON
PAN BLACKENED CRISPY SKIN SALMON FILLET TOPPED WITH CRANBERRY CHUTNEY SERVED WITH PARMESAN RISOTTO AND GRILLED ASPARAGUS **$36**

SWORDFISH PICCATA
GRILLED SWORDFISH STEAK TOPPED WITH LEMON CAPER BEURRE BLANC, SERVED WITH ROASTED BUTTERNUT SQUASH RISOTTO AND GREEN BEANS **$36**

PRIME RIB
SLOW ROASTED PRIME RIB SERVED WITH GARLIC MASHED POTATOES, GREEN BEANS, HORSERADISH CRÈME FRIACHE AND BEEF AU JUS
KING $45 QUEEN $40

LOBSTER MAC & CHEESE
CONCHIGLIE PASTA WITH FRESHLY SHUCKED LOBSTER MEAT TOSSED IN FIVE CHEESE BECHAMEL SAUCE BAKED WITH PANKO BREADCRUMBS **$40**

FILET & LOBSTER
GRILLED FILET MIGNON TOPPED WITH LOBSTER MEAT SAUTEED IN SCAMPI SAUCE SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS **$65**

GLUTEN FREE. GLUTEN FREE BUN, PASTA & FLATBREAD AVAILABLE. PLEASE NOTE BLUEFISH RIVER TAVERN IS A GLUTEN SENSITIVE FACILITY. HOWEVER, GLUTEN ITEMS ARE ALSO PREPARED IN THE KITCHEN.

CONSUMING RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS MEATS, EGGS OR SHELLFISH, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. PEANUT PRODUCT MAY BE USED IN SOME OF OUR DAILY SPECIALS.

THANK YOU