



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

TURKEY DINNER ✕

..... \$18

BLUEFISH RIVER TAVERN

BRTAVERNDUXBURY.COM @BLUEFISHRIVERTAVERN



BLUEFISH RIVER TAVERN

THANKSGIVING MENU



BRTAVERNDUXBURY.COM @BLUEFISHRIVERTAVERN

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 \$17

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

BAKED OYSTERS ✕

DUXBURY HARVESTED OYSTERS BAKED WITH SEASONED CREAM CHEESE, BACON, ROASTED TOMATOES, SCALLIONS AND GARLIC BUTTERED CRUMBS \$22

SCALLOPS & BACON ✕

CRISPY BACON WRAPPED SCALLOPS DRIZZLED WITH HOT HONEY \$22

SALADS

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

TURKEY DINNER (GF AVAILABLE)

SLICED HOUSE ROASTED TURKEY BREAST SERVED WITH GARLIC MASHED POTATOES, SAUSAGE STUFFING, GREEN BEANS, CRANBERRY SAUCE AND HOMEMADE TURKEY GRAVY \$34

BOLOGNESE (GF AVAILABLE)

SLOW BRAISED BEEF, VEAL & SHORT RIB RAGOUT WITH TOMATOES, CARROTS & CREAM TOSSED WITH RIGATONI PASTA, TOPPED WITH HERBED WHIPPED RICOTTA, SHAVED PARMESAN CHEESE, AND FOCCACCIA TOAST POINTS \$30

ROASTED LAMB ✕

SLICED ROASTED DOMESTIC RACK OF LAMB WITH MINT DEMI GLACE, GARLIC MASHED POTATOES AND GREEN BEANS \$32

STATLER CHICKEN ✕

PAN ROASTED CRISPY SKIN STATLER CHICKEN BREAST SERVED WITH GARLIC MASHED POTATOES & ASPARAGUS, FINISHED WITH PAN JUS \$32

BAKED HADDOCK (GF AVAILABLE)

LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON CAPER BEURRE BLANC \$34

SEAFOOD SCAMPI (GF AVAILABLE)

SHRIMP, SCALLOPS AND SWORDFISH SAUTÉED WITH MUSHROOMS, TOMATOES AND CAPERS TOSSED IN GARLIC BUTTER SAUCE WITH CONCHIGLIE PASTA, TOPPED WITH SHAVED PARMESAN CHEESE \$36

SALMON ✕

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

SWORDFISH PICCATO ✕

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 \$40 QUEEN \$36

FILET AU POIVRE ✕

GRILLED PEPPER CRUSTED CENTER CUT FILET MIGNON FINISHED WITH COGNAC CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES AND GREEN BEANS \$50



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.

T
H
A
N
K

Y
O
U