



# BLUEFISH RIVER TAVERN



## LUNCH MENU



## RAW BAR

### CEVICHE ✂

CHEF'S DAILY SELECTION OF FRESH SEAFOOD MARINATED IN CITRUS, CILANTRO, PEPPERS, ONIONS, CORN TORTILLA CHIPS **\$13**

### SEAFOOD TOWER ✂

INCLUDES CEVICHE, 10 BRT OYSTERS, 6 SHRIMP, 10 LITTLENECK CLAMS **\$80**

SERVED WITH HOUSEMADE COCKTAIL SAUCE & LEMON

**LITTLENECKS \$2.50**

**BRT OYSTERS \$3 ✂**

**SHRIMP COCKTAIL \$4**

## APPETIZERS

### TRIP DIP ✂

HOMEMADE SALSA, GUACAMOLE, QUESO SERVED WITH CRISPY TORTILLA CHIPS **\$14**

### STREET CORN NACHOS ✂

CORN TORTILLA CHIPS LOADED WITH MOZZARELLA, CHEDDAR & QUESO FRESCO, PICKLED ONIONS, GRILLED CORN SALSA, BLACK OLIVES **\$14**

\*ADD CHICKEN \$6, CHILI \$5, GUACAMOLE \$4, QUESO \$3

### DRAGON WINGS ✂

SMOKED DRY RUBBED CHICKEN WINGS, MANGO & HABANERO GLAZE, CILANTRO & LIME CREMA (BONELESS AVAILABLE) **\$15**

### MUSSELS (GF AVAILABLE)

P.E.I. MUSSELS SAUTEED WITH SHALLOTS, CHERRY TOMATOES IN CILANTRO COCONUT CREAM SAUCE, GRILLED FOCACCIA **\$16**

### STEAK & CHEESE EGG ROLLS

DICED BEEF TENDERLOIN, SAUTEED ONIONS, PEPPERS, MOZZARELLA CHEESE & FONTINA CHEESE ROLLED IN WONTON WRAPS, FRIED GOLDEN BROWN, SERVED WITH SRIRACHA AIOLI **\$16**

### CALAMARI ✂

ARUGULA, PINEAPPLE, CHILES, SPICY LIME AIOLI **\$16**

### MUSHROOM CROSTINI (GF AVAILABLE)

LOCAL FORAGED MUSHROOMS SAUTEED WITH CAMELIZED SHALLOTS, FRESH HERBS & GARLIC BUTTER ON BOURSIN CHEESE SMEARED CROSTINI, SHAVED FONTINA CHEESE, TRUFFLE OIL, BALSAMIC REDUCTION, FRESH DILL **\$16**

### BAKED OYSTERS ✂

BAKED OYSTERS WITH BACON, TOMATO & GARLIC BUTTER CRUMBS **\$18**

### COCONUT SHRIMP ✂

COCONUT CRUSTED SHRIMP FRIED GOLDEN BROWN SERVED WITH SWEET CHILI GLAZE **\$18**

### CRAB CAKES

PAN SEARED CRAB CAKES SERVED WITH MANGO & CUCUMBER SALSA, ARUGULA, SRIRACHA AIOLI **\$20**

### SCALLOPS & BACON ✂

CRISPY BACON WRAPPED SCALLOPS DRIZZLED WITH HOT HONEY **\$20**

## SALADS

\*ADD GRILLED SALMON \$12, STEAK TIPS \$12, GRILLED SHRIMP \$10, GRILLED CHICKEN \$8, SEARED SCALLOPS \$MKT

### CAESAR (GF AVAILABLE)

ROMAINE HEARTS, CROUTONS, GRATED PARMESAN CHEESE, HOUSEMADE CAESAR DRESSING, WHITE ANCHOVIES **\$13**

### PEACH ✂

MIXED GREENS, GRILLED PEACHES, CANDIED WALNUTS, DRIED CRANBERRIES, MUSHROOMS, ONIONS, PISTACHIOS, GOAT CHEESE, HONEY BALSAMIC VINAIGRETTE **\$15**

### WEDGE ✂

ICEBERG WEDGE WITH BERMUDA ONIONS, CHERRY TOMATOES, BACON CRUMBS, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING, BALSAMIC GLAZE **\$15**

### FARMER'S CHOICE (GF AVAILABLE)

LOCAL MIXED GREENS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, BERMUDA ONION, SHAVED CARROTS, CROUTONS, WHITE BALSAMIC **\$13**

### HEIRLOOM & BURRATA (GF AVAILABLE)

BABY ARUGULA, HEIRLOOM TOMATOES, BERMUDA ONIONS, BASIL VINAIGRETTE, BURRATA CHEESE, FOCACCIA TOAST, BALSAMIC PEARLS **\$16**

### STREET CORN ✂

GRILLED CORN, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, PICKLED ONIONS, SHREDDED LETTUCE, AVOCADO, BELL PEPPERS, QUESO FRESCO, POBLANO & AVOCADO RANCH, TORTILLA STRIPS **\$16**

## SOUPS

**CLAM CHOWDER** ✂ ..... CUP \$8 | CROCK \$10    **ITALIAN SAUSAGE TORTELLINI**..... CUP \$7 | CROCK \$9  
**CHILI** ✂ ..... CUP \$8 | CROCK \$10    **FRENCH ONION (GF AVAILABLE)** ..... CROCK \$10

## LUNCH ENTREES

### MAC & CHEESE (GF AVAILABLE)

CONCHIGLIE PASTA TOSSED IN FIVE CHEESE BECHAMEL SAUCE  
BAKED WITH PANKO BREADCRUMBS **\$16**  
\*ADD GRILLED SHRIMP \$10, BUFFALO CHICKEN \$8

### FETTUCCINI PRIMAVERA (GF AVAILABLE)

JULIENNED ZUCCHINI, SUMMER SQUASH, ONIONS & PEPPERS, WILD MUSHROOMS, TOMATOES & GARLIC TOSSED IN WHITE WINE GARLIC SAUCE **\$19**

### FISH & CHIPS ✂

FRIED HADDOCK, HAND CUT FRIES, HOUSE COLESLAW,  
TARTAR SAUCE **\$21**

### FRIED CHICKEN ✂

BUTTERMILK FRIED CHICKEN WITH ROASTED GARLIC MASHED  
POTATOES, GRAVY & HOT HONEY GLAZED CARROTS **\$22**

### BRT STEAK TIPS ✂

GRILLED HOUSE MARINATED STEAK TIPS, ROASTED GARLIC  
MASHED POTATOES, GRILLED ASPARAGUS **\$24**

### SALMON (GF AVAILABLE)

PAN ROASTED CRISPY SKIN SALMON TOPPED WITH MANGO &  
CUCUMBER SALSA, SERVED WITH JASMINE RICE & BABYBOK CHOY,  
DRIZZLED WITH SWEET SOY GLAZE **\$25**

### SHRIMP NDUJA (GF AVAILABLE)

SHRIMP SAUTEED WITH TOMATOES & MUSHROOMS IN NDUJA  
GARLIC BUTTER SAUCE OVER FETTUCCINI, TOPPED WITH  
PARMESAN CHEESE **\$25**

### BAKED HADDOCK (GF AVAILABLE)

LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO  
BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON  
CAPER BEURRE BLANC **\$25**

### SEARED SCALLOPS ✂

PAN ROASTED SEA SCALLOPS SERVED OVER ROASTED TOMATO &  
PESTO RISOTTO, BRUSSELS SPROUTS **\$MKT**

## SANDWICHES

### CAPRESE SANDWICH (GF AVAILABLE)

BUFFALO MOZZARELLA CHEESE, VINE RIPENED TOMATOES,  
PESTO, CONFIT GARLIC, BALSAMIC REDUCTION ON TOASTED  
CIABATTA BREAD **\$15**

### CALIFORNIA CHICKEN CLUB (GF AVAILABLE)

GRILLED MARINATED CHICKEN BREAST TOPPED WITH CHIPOTLE  
MAYO, GUACAMOLE, SMOKED BACON, BIB LETTUCE, VINE RIPENED  
TOMATOES ON TOASTED SOURDOUGH BREAD **\$16**

### TURKEY CLUB (GF AVAILABLE)

SLOW ROASTED SLICED TURKEY BREAST TOPPED WITH SMOKED  
BACON, LETTUCE, TOMATOES & CRANBERRY MAYO ON TOASTED  
SOURDOUGH BREAD SERVED WITH SWEET POTATO FRIES **\$16**

### STEAK & CHEESE QUESADILLA

SHAVED PRIME RIB WITH SAUTEED PEPPERS, ONIONS & COLBY  
JACK CHEESE IN A CRISPY FLOUR TORTILLA, SERVED WITH PICO DE  
GALLO & SOUR CREAM **\$16**

### FISH TACOS

FRIED HADDOCK SERVED ON FLOUR TORTILLAS WITH LETTUCE,  
GUACAMOLE, SALSA, QUESO FRESCO & SRIRACHA AIOLI **\$16**

### BRT FRIED CHICKEN (GF AVAILABLE)

CRISPY BUTTERMILK BATTERED CHICKEN BREAST, TRUFFLE, CHIVE  
& SRIRACHA AIOLI, CHEDDAR CHEESE, SMOKED BACON, HOUSE  
BRINED PICKLES, VINE RIPENED TOMATO, BIB LETTUCE ON BUTTER  
TOASTED BRIOCHE ROLL **\$17** \*GRILLED CHICKEN AVAILABLE

### BRT BURGER (GF AVAILABLE)

CHARGRILLED, HAND PACKED, GROUND SHORT RIB, CHUCK &  
SIRLOIN, BIB LETTUCE, VINE RIPENED TOMATOES, CARAMELIZED  
BALSAMIC RED ONIONS, HOUSE BRINED PICKLES, CHOICE OF  
CHEESE, BUTTER TOASTED BRIOCHE BUN **\$18**

### FISH SANDWICH (GF AVAILABLE)

GOLDEN FRIED HADDOCK SERVED ON BUTTER TOASTED BRIOCHE  
ROLL, TARTAR SAUCE, HAND CUT FRIES, COLESLAW **\$18**

✂ 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.

**CHEESE**

MARINARA SAUCE, MOZZARELLA CHEESE \$14

**ROASTED VEGGIE**

MARINARA SAUCE, WILD MUSHROOMS, TOMATOES, GARLIC, ONIONS, PEPPERS, SPINACH, MOZZARELLA CHEESE \$16

**PEPPERONI**

MARINARA SAUCE, PEPPERONI, HOT HONEY, HERBED RICOTTA, MOZZARELLA \$17

**BURRATA**

GARLIC OIL, ARUGULA, BURRATA, RAINBOW CHERRY TOMATOES, MOZZARELLA, BASIL, BALSAMIC PEARLS \$18

**PROSCIUTTO**

PARMESAN CREAM, PROSCIUTTO, FIG JAM, ARUGULA, MOZZARELLA, BASLAMIC REDUCTION \$18

**BBQ CHICKEN**

SMOKED BBQ CHICKEN, CARAMELIZED RED ONIONS, BACON, BBQ SAUCE, MOZZARELLA \$18

**SHRIMP SCAMPI**

GARLIC BUTTER, SAUTEED SHRIMP, MUSHROOMS, TOMATOES, SCALLIONS, MOZZARELLA CHEESE, SHAVED PARMESAN \$18

**SAUSAGE**

MARINARA SAUCE, SPICY SAUSAGE, SAUTEED PEPPERS & ONIONS, MOZZARELLA CHEESE \$18

\*GLUTEN FREE CRUST AVAILABLE \$2

SIDES

KIDS MENU

HOUSE FRIES ✂	\$6
BRUSSELS SPROUTS ✂	\$6
BROCCOLINI ✂	\$6
ASPARAGUS ✂	\$6
GARLIC MASHED POTATOES ✂	\$7
SWEET POTATO FRIES ✂	\$7
SAUTEED SPINACH ✂	\$7
TRUFFLE FRIES ✂	\$8
MUSHROOM RISOTTO ✂	\$8
DRUNKEN MUSHROOMS ✂	\$8

PASTA W/ BUTTER OR MARINARA (GF AVAILABLE)	\$8
GRILLED CHEESE (GF AVAILABLE)	\$8
CHICKEN FINGERS ✂	\$10
MAC & CHEESE (GF AVAILABLE)	\$10
CHEESE PIZZA (GF AVAILABLE)	\$12
FISH NUGGETS & CHIPS ✂	\$12
CHEESEBURGER (GF AVAILABLE)	\$13
STEAK TIPS ✂	\$15

BLUEFISH RIVER TAVERN