



BLUEFISH RIVER TAVERN



DINNER 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**

*ADD CRAB MEAT \$MKT, ADD LOBSTER MEAT \$MKT

SERVED WITH HOUSEMADE COCKTAIL SAUCE & LEMON

LITTLENECKS \$2.50 ✂

BRT OYSTERS \$3 ✂

SHRIMP COCKTAIL \$4 ✂

APPETIZERS

STREET CORN NACHOS ✂

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

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

TRIP DIP ✂

HOMEMADE SALSA, GUACAMOLE, QUESO SERVED WITH CRISPY TORTILLA CHIPS **\$15**

DRAGON WINGS ✂

SMOKED DRY RUBBED CHICKEN WINGS, MANGO & HABANERO GLAZE, CILANTRO & LIME CREMA (BONELESS AVAILABLE +\$1) **\$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

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 **\$16**

CALAMARI ✂

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

WHIPPED BURRATA BRUSCHETTA (GF AVAILABLE)

TOASTED CIABATTA BREAD TOPPED WITH WHIPPED BURRATA, RICOTTA & PARMESAN CHEESES, AND ROASTED TOMATOES, DRIZZLED WITH LOCAL HONEY **\$16**

MUSHROOM CROSTINI (GF AVAILABLE)

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

TUNA & AVOCADO (GF AVAILABLE)

DICED MARINATED YELLOW FIN TUNA WITH AVOCADO AND SESAME SEEDS SERVED WITH FRIED WONTONS AND SEAWEED SALAD **\$16**

FISH TACOS FRIED HADDOCK SERVED ON FLOUR TORTILLAS WITH LETTUCE, GUACAMOLE, PICO DE GALLO, QUESO FRESCO & SRIRACHA AIOLI **\$17**

COCONUT SHRIMP ✂

COCONUT CRUSTED SHRIMP FRIED GOLDEN BROWN SERVED WITH SWEET CHILI GLAZE **\$19**

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**

BAKED OYSTERS ✂

DUXBURY HARVESTED OYSTERS BAKED WITH SEASONED CREAM CHEESE, BACON, ROASTED TOMATOES, SCALLIONS AND GARLIC BUTTERED CRUMBS **\$21**

CHARCUTERIE BOARD (GF AVAILABLE)

CHEF'S CHOICE OF IMPORTED MEATS, CHEESES AND ACCOUTREMENTS **\$27**

SALADS

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

FARMER'S CHOICE (GF AVAILABLE)

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

CAESAR (GF AVAILABLE)

ROMAINE HEARTS, CROUTONS, GRATED PARMESAN CHEESE, HOUSEMADE CAESAR DRESSING, WHITE ANCHOVIES **\$14**

WEDGE ✂ ICEBERG WEDGE WITH BERMUDA ONIONS, CHERRY TOMATOES, BACON CRUMBS, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING, BALSAMIC GLAZE **\$16**

STREET CORN ✂

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


WATERMELON & FETA ✂

DICED WATERMELON, ARUGULA, MINT, BERMUDA ONIONS, CUCUMBERS, FETA CHEESE, PISTACHIOS AND STRAWBERRY BALSAMIC VINAIGRETTE **\$16**

TOMATO & BURRATA (GF AVAILABLE)

ARUGULA, BURRATA CHEESE, HEIRLOOM TOMATOES, RED ONION, BASIL VINAIGRETTE, CANDIED WALNUTS, BALSAMIC REDUCTION, FOCACCIA BREAD **\$16**

SOUPS

CLAM CHOWDER  **CUP \$8 | CROCK \$10** **FRENCH ONION (GF AVAILABLE)** **CROCK \$10**

DINNER ENTREES

MAC & CHEESE (GF AVAILABLE)

CONCHIGLIE PASTA TOSSED IN FIVE CHEESE BECHAMEL SAUCE
BAKED WITH PANKO BREADCRUMBS **\$19**
*ADD BUFFALO CHICKEN \$8, GRILLED SHRIMP \$10, LOBSTER MEAT \$MKT

BRT BURGER (GF AVAILABLE)

CHARGRILLED, HAND PACKED, GROUND CHUCK, SIRLOIN & SHORT
RIB, BIB LETTUCE, VINE RIPENED TOMATOES, CARAMELIZED
BALSAMIC RED ONIONS, HOUSE BRINED PICKLES, CHOICE OF
CHEESE, BUTTER TOASTED BRIOCHE BUN **\$20**
*ADD BACON \$1, FRIED EGG \$2

VEGGIE PRIMAVERA (GF AVAILABLE)

JULIENNE VEGETABLES, LOCAL MUSHROOMS, ROASTED TOMATOES
AND SPINACH TOSSED WITH BUCATINI PASTA IN GARLIC BUTTER
SAUCE TOPPED WITH SHAVED PARMESAN CHEESE **\$24**
*ADD CHICKEN \$8, SHRIMP \$10, SALMON \$12

SMOKED BBQ RIBS

HOUSE SMOKED HALF RACK OF ST. LOUIS STYLE RIBS GLAZED WITH
BRT BBQ SAUCE, TOPPED WITH HAND CUT ONION RINGS, SERVED
WITH MAC & CHEESE AND HOMEMADE JALAPENO CHEDDAR CORN
BREAD **\$26**
*ADD GRILLED SHRIMP \$12, STEAK TIPS \$12, FRIED CHICKEN \$10

FISH & CHIPS

FRIED HADDOCK, HAND CUT FRIES, HOUSE COLESLAW, TARTAR
SAUCE **\$26**

FRIED CHICKEN

BUTTERMILK FRIED CHICKEN BREAST WITH ROASTED GARLIC
MASHED POTATOES, GRAVY & HOT HONEY GLAZED CARROTS **\$26**

STATLER CHICKEN

PAN ROASTED CRISPY SKIN STATLER CHICKEN BREAST SERVED
WITH GARLIC MASHED POTATOES & ASPARAGUS, FINISHED WITH
PAN JUS **\$28**

SHRIMP NDUJA (GF AVAILABLE)

SHRIMP SAUTEED WITH TOMATOES & MUSHROOMS IN NDUJA
GARLIC BUTTER SAUCE OVER BUCATINI, TOPPED WITH PARMESAN
CHEESE **\$30**

BRT STEAK TIPS

GRILLED HOUSE MARINATED STEAK TIPS, ROASTED GARLIC
MASHED POTATOES, GREEN BEANS **\$31**

BAKED HADDOCK (GF AVAILABLE)

LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO
BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON
CAPER BEURRE BLANC **\$31**

SALMON

PAN BLACKENED CRISPY SKIN SALMON FILLET SERVED WITH
COCONUT BASMATI RICE AND SAUTÉED JULIENNE VEGETABLES,
TOPPED WITH MANGO & CUCUMBER SALSA **\$34**

BRAZILIAN FISH STEW “MOQUECA” (GF AVAILABLE)

SHRIMP, SALMON, SWORDFISH, HADDOCK, MUSSELS & CLAMS
SAUTEED IN TOMATO & COCONUT CREAM SAUCE OVER CILANTRO &
LIME JASMINE RICE, GRILLED FOCACCIA **\$35**
*ADD LOBSTER MEAT \$8

SWORDFISH

GRILLED SWORDFISH STEAK, KEWPIE, DILL & LEMON AIOLI,
PINEAPPLE & CASHEW FRIED RICE, BRUSSELS SPROUTS ROASTED
WITH PANCETTA **\$35**

JAMAICAN TUNA (GF AVAILABLE)

JAMAICAN JERK SEASONED YELLOW FIN TUNA SEARED RARE,
SERVED OVER SHRIMP FRIED RICE AND SAUTÉED JULIENNE
VEGETABLES, DRIZZLED WITH SWEET SOY GLAZE, TOPPED WITH
CRISPY WONTON STRIPS **\$38**

SCALLOPS

PAN SEARED LEMON PEPPER SEASONED SCALLOPS SERVED
OVER MASCARPONE & CORN RISOTTO AND GRILLED ASPARAGUS
DRIZZLED WITH BASIL OIL **\$39**

STEAK FRITES

GRILLED SLICED SIRLOIN STEAK TOPPED WITH CHIMICHURRI
SAUCE, SERVED WITH HAND CUT PARMESAN TRUFFLE FRIES,
ARUGULA & PICKLED ONION SALAD **\$40**

CHEF'S DAILY CUTS:

8 OZ. FILET MIGNON \$49

12 OZ. NEW YORK STRIP \$40

14 OZ. RIBEYE \$45

48 OZ. TOMAHAWK STEAK \$90

GARLIC MASHED POTATOES / MUSHROOM RISOTTO / TRUFFLE FRIES /
SPINACH / GREEN BEANS / MAC & CHEESE

AU POIVRE-RED WINE DEMI GLACE-GARLIC BUTTER-CHIMICHURRI

 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 \$15

ROASTED VEGGIE

MARINARA SAUCE, WILD MUSHROOMS, TOMATOES, GARLIC, ONIONS, PEPPERS & SPINACH, MOZZARELLA CHEESE \$17

PEPPERONI

MARINARA SAUCE, PEPPERONI, HOT HONEY, HERBED RICOTTA, MOZZARELLA \$18

BURRATA

GARLIC OIL, ARUGULA, BURRATA, GRAPE TOMATOES, MOZZARELLA, BASIL, BALSAMIC REDUCTION \$18

PROSCIUTTO

PARMESAN CREAM, PROSCIUTTO, FIG JAM, ARUGULA, MOZZARELLA, BASIL, BALSAMIC 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

MARGHERITA

MARINARA SAUCE, HEIRLOOM TOMATOES, BUFFALO MOZZARELLA CHEESE, BASIL VINAIGRETTE \$18

*GLUTEN FREE CRUST AVAILABLE \$2

SIDES

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

KIDS MENU

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

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