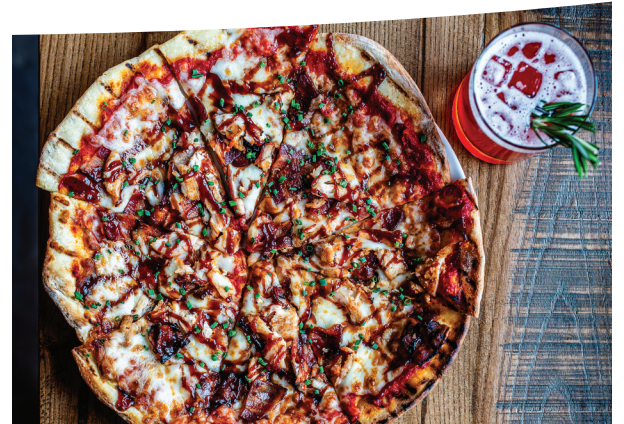




# BLUEFISH RIVER TAVERN



## DINNER MENU



**CEVICHE** ✂

CHEF'S DAILY SELECTION OF FRESH SEAFOOD MARINATED IN CITRUS, CILANTRO, PEPPERS, ONIONS, CORN TORTILLA CHIPS **\$14**

**SEAFOOD TOWER** ✂

INCLUDES CEVICHE, 10 BRT OYSTERS, 6 SHRIMP, 10 LITTLENECK CLAMS, CRAB COCKTAIL **\$90**

SERVED WITH HOUSEMADE COCKTAIL SAUCE & LEMON

**LITTLENECKS** \$3 ✂

**BRT OYSTERS** \$3 ✂

**SHRIMP COCKTAIL** \$4 ✂

**CRAB COCKTAIL** \$18 ✂

APPETIZERS

**STREET CORN NACHOS** ✂ CORN TORTILLA CHIPS LOADED WITH MOZZARELLA, CHEDDAR & QUESO FRESCO, PICKLED ONIONS, GRILLED CORN SALSA, BLACK OLIVES, SOUR CREAM **\$15**

\*ADD GUACAMOLE \$5, QUESO \$5, BBQ PULLED PORK \$6, GRILLED CHICKEN \$7, FRIED BUFFALO CHICKEN \$7

**GUACAMOLE & QUESO** ✂ HOMEMADE GUACAMOLE AND QUESO SAUCE SERVED WITH CRISPY TORTILLA CHIPS **\$15**

**DRAGON WINGS** ✂ SMOKED DRY RUBBED CHICKEN WINGS, MANGO & HABANERO GLAZE, CILANTRO & LIME CREAM (BONELESS AVAILABLE +\$1) **\$16**

**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**

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

**CALAMARI** ✂ FRIED CALAMARI, ARUGULA, PINEAPPLE, CHILES, SPICY LIME AIOLI **\$17**

**STICKY RIBS** ✂ SOY GINGER GLAZED ST. LOUIS STYLE RIBS SERVED WITH APPLE & CABBAGE SLAW **\$18**

**TUNA & AVOCADO (GF AVAILABLE)** DICED SOY GINGER MARINATED YELLOW FIN TUNA WITH SMASHED AVOCADO AND SEAWEED SALAD, SERVED WITH FRIED WONTONS **\$18**

**FISH TACOS (GF AVAILABLE)** FRIED HADDOCK SERVED ON FLOUR TORTILLAS WITH LETTUCE, GUACAMOLE, PICO DE GALLO, QUESO FRESCO & SRIRACHA AIOLI **\$18**

**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 **\$18**

**CRAB CAKES** PAN SEARED HOMEMADE CRAB CAKES TOPPED WITH MANGO SALSA AND CHIPOTLE AIOLI **\$21**

**BAKED OYSTERS** ✂ DUXBURY HARVESTED OYSTERS BAKED WITH SEASONED CREAM CHEESE, BACON, ROASTED TOMATOES, SCALLIONS AND GARLIC BUTTERED CRUMBS **\$24**

**SCALLOPS & BACON** ✂ CRISPY BACON WRAPPED SCALLOPS DRIZZLED WITH HOT HONEY **\$MKT**

SALADS

\*ADD GRILLED SALMON \$16, STEAK TIPS \$16, GRILLED SHRIMP \$12, GRILLED CHICKEN \$10, SEARED SCALLOPS \$MKT, SWORDFISH \$MKT

**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 **\$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, OREGANO VINAIGRETTE **\$16**

**TOMATO & BURRATA (GF AVAILABLE)** ARUGULA, BURRATA CHEESE, HEIRLOOM TOMATOES, RED ONIONS, CANDIED WALNUTS, BASIL VINAIGRETTE, BALSAMIC GLAZE AND TOASTED FOCACCIA **\$16**

## SOUPS

**SOUP DU JOUR** ..... CUP \$6 | CROCK \$8      **FRENCH ONION (GF AVAILABLE)** ..... CROCK \$10  
**CLAM CHOWDER** ✂ ..... CUP \$8 | CROCK \$10

## DINNER ENTREES

**MAC & CHEESE (GF AVAILABLE)** CONCHIGLIE PASTA TOSSED IN FIVE CHEESE BECHAMEL SAUCE BAKED WITH PANKO BREADCRUMBS **\$20** \*ADD BUFFALO CHICKEN \$8, GRILLED SHRIMP \$10, BBQ PULLED PORK \$8

**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 **\$21** \*ADD BACON \$1, FRIED EGG \$2

**CHICKEN CAPRESE (GF AVAILABLE)** GRILLED CHICKEN BREAST, BUFFALO MOZZARELLA CHEESE, PESTO, ARUGULA, VINE RIPENED TOMATOES, ROASTED GARLIC SPREAD, BALSAMIC GLAZE ON A SESAME SEED BRAIDED ROLL **\$21**

**VEGGIE PRIMAVERA (GF AVAILABLE)** LOCAL MUSHROOMS, ROASTED TOMATOES, SPINACH, BROCCOLI, SWEET PEAS AND SHALLOTS TOSSED IN GARLIC BUTTER SAUCE TOSSED WITH BUCATINI, TOPPED WITH SHAVED PARMESAN CHEESE **\$25**  
\*ADD CHICKEN \$8, SHRIMP \$10, SALMON \$12, SCALLOPS \$MKT

**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 **\$28**

**CHICKEN BURRATA (GF AVAILABLE)** PAN FRIED BREADED CHICKEN BREAST TOPPED WITH WHIPPED BURRATA, RICOTTA AND PARMESAN CHEESES, ROASTED TOMATOES, AND OREGANO & ARUGULA SALAD, SERVED OVER SWEET PEA RISOTTO, DRIZZLED WITH BALSAMIC GLAZE **\$28**

**BBQ SMOKED RIBS** ✂ HOUSE SMOKED, DRY RUBBED ST. LOUIS STYLE PORK RIBS FINISHED WITH BBQ SAUCE, SERVED WITH MASHED POTATOES, COLE SLAW AND ONION RINGS **\$28**  
\*ADD STEAK TIPS \$12

**STATLER CHICKEN** ✂ PAN ROASTED CRISPY SKIN STATLER CHICKEN BREAST SERVED WITH GARLIC MASHED POTATOES & ASPARAGUS, FINISHED WITH PAN JUS **\$30**

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

**BAKED HADDOCK (GF AVAILABLE)** LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON CAPER BEURRE BLANC **\$33**

**BRT STEAK TIPS** ✂ GRILLED HOUSE MARINATED STEAK TIPS, ROASTED GARLIC MASHED POTATOES, GREEN BEANS **\$34**

**JAMAICAN SALMON** ✂ PAN ROASTED JAMAICAN JERK SEASONED CRISPY SKIN SALMON FILLET TOPPED WITH CUCUMBER & MANGO SALSA, SERVED OVER BASMATI RICE AND BROCCOLI **\$35**

**BRAZILIAN FISH STEW "MOQUECA" (GF AVAILABLE)** SHRIMP, SALMON, SWORDFISH, HADDOCK, MUSSELS & CLAMS SAUTEED IN TOMATO & COCONUT CREAM SAUCE OVER BASMATI RICE, GRILLED FOCACCIA **\$35**  
\*ADD SCALLOPS \$MKT

**SWORDFISH** ✂ GRILLED MARINATED SWORDFISH STEAK, SERVED WITH PINEAPPLE FRIED RICE AND ASPARAGUS, FINISHED WITH CILANTRO LIME AIOLI **\$36**

**BLACKENED TUNA (GF AVAILABLE)** CAJUN SEASONED TUNA SEARED RARE, TOPPED WITH CHOW CHOW, SERVED OVER PINEAPPLE FRIED RICE, DRIZZLED WITH SWEET SOY GLAZE **\$38**

**STEAK FRITES** ✂ GRILLED SLICED NEW YORK STRIP STEAK TOPPED WITH CHIMICHURRI SAUCE, SERVED WITH HAND CUT PARMESAN TRUFFLE FRIES AND ARUGULA & OREGANO SALAD **\$42**

**SEARED SCALLOPS** ✂ PAN SEARED SCALLOPS SERVED OVER SWEET PEA RISOTTO AND ASPARAGUS, DRIZZLED WITH ROASTED RED PEPPER COULIS **\$MKT**

### CHEF'S DAILY CUTS: ✂

8 OZ. FILET MIGNON **\$55**

12 OZ. NEW YORK STRIP **\$45**

14 OZ. RIBEYE **\$50**

48 OZ. TOMAHAWK STEAK **\$95**

SERVED WITH GARLIC MASHED POTATOES AND GREEN BEANS

\*AVAILABLE ENHANCEMENTS:

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

**PROSCIUTTO**

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

**PULLED PORK**

BBQ SAUCE, SMOKED PULLED PORK, MOZZARELLA CHEESE, CARAMELIZED ONIONS, APPLE & CABBAGE SLAW \$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
ASPARAGUS ✕	\$6
BROCCOLI ✕	\$6
GARLIC MASHED POTATOES ✕	\$7
SWEET POTATO FRIES ✕	\$7
SAUTEED SPINACH ✕	\$7
TRUFFLE FRIES ✕	\$8
PARMESAN RISOTTO ✕	\$7
MUSHROOM RISOTTO ✕	\$8
DRUNKEN MUSHROOMS ✕	\$8
MAC & CHEESE (GF AVAILABLE)	\$8

PASTA W/ BUTTER OR MARINARA (GF AVAILABLE)	\$9
GRILLED CHEESE (GF AVAILABLE)	\$9
CHICKEN FINGERS ✕	\$10
MAC & CHEESE (GF AVAILABLE)	\$10
CHEESE PIZZA (GF AVAILABLE)	\$12
FISH NUGGETS & CHIPS ✕	\$12
CHEESEBURGER (GF AVAILABLE)	\$14
STEAK TIPS ✕	\$16

BLUEFISH RIVER TAVERN