



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**

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 **\$15**

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 +\$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**

SHORT RIB POUTINE ✂

HAND CUT FRIES TOPPED WITH CHEESE CURDS, BEEF SHORT RIB GRAVY, AND SCALLIONS **\$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**

COCONUT SHRIMP ✂

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

BAKED OYSTERS ✂

BAKED OYSTERS WITH BACON, TOMATO & GARLIC BUTTER CRUMBS **\$20**

CRAB CAKES

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

SCALLOPS & BACON ✂

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

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

CAESAR (GF AVAILABLE)

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

FARMER'S CHOICE (GF AVAILABLE)

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

HARVEST ✂

MIXED GREENS WITH ROASTED BUTTERNUT SQUASH, BACON, MUSHROOMS, CRANBERRIES, CANDIED WALNUTS, GOAT CHEESE AND HONEY BALSAMIC VINAIGRETTE **\$15**

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

STREET CORN ✂

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

BEET & BURRATA (GF AVAILABLE)

ROASTED RED & GOLDEN BEETS WITH BABY ARUGULA, BURRATA CHEESE, CUCUMBERS, RED ONIONS, PISTACHIOS, TOASTED FOCACCIA BREAD, BASIL VINAIGRETTE AND BALSAMIC GLAZE **\$16**

SOUPS

CLAM CHOWDER ✂ CUP \$8 | CROCK \$10

CHILI ✂ CROCK \$10

ITALIAN SAUSAGE TORTELLINI CUP \$7 | CROCK \$9

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, SHORT RIBS \$10

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**

VEGGIE PRIMAVERA (GF AVAILABLE)

JULIENED VEGETABLES, LOCAL MUSHROOMS, ROASTED BUTTERNUT
SQUASH, SPINACH AND TOMATOES TOSSED WITH BUCATINI PASTA IN
GARLIC BUTTER SAUCE, TOPPED WITH SHAVED PARMESAN CHEESE
\$22 *ADD CHICKEN \$8, SHRIMP \$10, SALMON \$12

SMOKED BBQ RIBS ✂

HOUSE SMOKED HALF RACK OF ST. LOUIS STYLE RIBS GLAZED WITH
BRT BBQ SAUCE, SERVED WITH HAND CUT ONION RINGS, COLE
SLAW, GARLIC MASHED POTATOES **\$25**

*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 & GREEN BEANS, FINISHED WITH
PAN JUS **\$28**

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 **\$28**

BRT STEAK TIPS ✂

GRILLED HOUSE MARINATED STEAK TIPS, ROASTED GARLIC
MASHED POTATOES, GREEN BEANS **\$29**

BAKED HADDOCK (GF AVAILABLE)

LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO
BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON
CAPER BEURRE BLANC **\$30**

SHRIMP NDUJA (GF AVAILABLE)

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

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 SCALLOPS \$8

SWORDFISH ✂

GRILLED SWORDFISH STEAK, KEWPIE, DILL & LEMON AIOLI,
PINEAPPLE & CASHEW FRIED RICE, BRUSSELS SPROUTS ROASTED
WITH PANCETTA **\$34**

SALMON ✂

PAN ROASTED CRISPY SKIN SALMON SERVED OVER BUTTERNUT
SQUASH RISOTTO AND ASPARAGUS FINISHED WITH LIMONCELLO
BEURRE BLANC **\$34**

SHORT RIBS ✂

SLOW BRAISED BEEF SHORT RIBS SERVED OVER GARLIC MASHED
POTATOES AND GRILLED ASPARAGUS, FINISHED WITH PAN JUS **\$34**

STEAK FRITES ✂

GRILLED SLICED SIRLOIN STEAK, HAND CUT PARMESAN TRUFFLE
FRIES, GRILLED BROCCOLINI, CHIMICHURRI **\$38**

SEARED SCALLOPS ✂

PAN ROASTED SEA SCALLOPS SERVED OVER ROASTED TOMATO &
PESTO RISOTTO, BRUSSELS SPROUTS ROASTED WITH PANCETTA **\$38**

CHEF'S DAILY CUTS: ✂

8 OZ. FILET MIGNON \$48

12 OZ. NEW YORK STRIP \$40

14 OZ. RIBEYE \$44

14 OZ. PORK CHOP \$34

GARLIC MASHED POTATOES / MUSHROOM RISOTTO / TRUFFLE FRIES /
SPINACH / GREEN BEANS / BROCCOLINI

AU POIVRE-RED WINE DEMI GLACE-GARLIC BUTTER

✂ 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, ROASTED BUTTERNUT SQUASH, 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, GRAPE TOMATOES, MOZZARELLA, BASIL, BALSAMIC REDUCTION \$18

PROSCIUTTO

PARMESAN CREAM, PROSCIUTTO, FIG JAM, ARUGULA, MOZZARELLA, BASILAMIC 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

SHORT RIB

PULLED BEEF SHORT RIBS, CARAMELIZED ONIONS, BACON, GOAT CHEESE, MOZZARELLA CHEESE, ARUGULA AND BALSAMIC REDUCTION \$18

*GLUTEN FREE CRUST AVAILABLE \$2

SIDES

HOUSE FRIES ✕	\$6
BROCCOLINI ✕	\$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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