



BLUEFISH RIVER TAVERN



LUNCH 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 **\$90**

SERVED WITH HOUSEMADE COCKTAIL SAUCE & LEMON

LITTLENECKS \$3 ✂

BRT OYSTERS \$3 ✂

SHRIMP COCKTAIL \$4 ✂

APPETIZERS

TAVERN BREAD BAKED FRENCH BOULE BREAD SERVED WITH WHIPPED CINNAMON BUTTER **\$4**

GUACAMOLE & QUESO ✂ HOMEMADE GUACAMOLE AND QUESO SAUCE 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, SOUR CREAM **\$15**

*ADD GUACAMOLE \$5, QUESO \$5, PULLED BEEF SHORT RIBS \$8, GRILLED CHICKEN \$7, FRIED BUFFALO CHICKEN \$7

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

NONNI'S MEATBALLS (GF AVAILABLE) HOMEMADE ITALIAN MEATBALLS WITH MARINARA SAUCE, HERBED RICOTTA CHEESE AND TOASTED FOCACCIA BREAD **\$16**

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

MUSSELS (GF AVAILABLE) P.E.I. MUSSELS SAUTEED WITH SHALLOTS, CHERRY TOMATOES IN CILANTRO COCONUT CREAM SAUCE, GRILLED FOCACCIA **\$17**

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**

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

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

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

OYSTERS ROCKEFELLER ✂ SIX DUXBURY HARVESTED OYSTERS BAKED WITH CREAMED SPINACH, PARMESAN CHEESE AND SEASONED BREADCRUMBS **\$24**

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

SALADS

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

HARVEST SALAD ✂

MIXED GREENS, BUTTERNUT SQUASH, BACON, MUSHROOMS, CANDIED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE AND HONEY BALSAMIC VINAIGRETTE **\$16**

SPINACH SALAD ✂

BABY SPINACH, HARD BOILED EGG, BACON, BLEU CHEESE CRUMBLES, MUSHROOMS, CARAMELIZED ONIONS, CANDIED WALNUTS AND OREGANO VINAIGRETTE **\$16**

SOUPS

SOUP DU JOUR CUP \$6 | CROCK \$8
CLAM CHOWDER ✂ CUP \$8 | CROCK \$10

FRENCH ONION (GF AVAILABLE) CROCK \$10
CHILI ✂ CROCK \$10

LUNCH ENTREES

MAC & CHEESE (GF AVAILABLE) CONCHIGLIE PASTA TOSSED IN FIVE CHEESE BECHAMEL SAUCE BAKED WITH PANKO BREADCRUMBS **\$18** *ADD BUFFALO CHICKEN \$8, GRILLED SHRIMP \$10, PULLED BEEF SHORT RIBS \$12

VEGGIE PRIMAVERA (GF AVAILABLE) LOCAL MUSHROOMS, ROASTED TOMATOES, SPINACH, BROCCOLI, BUTTERNUT SQUASH AND SHALLOTS TOSSED IN GARLIC BUTTER SAUCE TOSSED WITH BUCATINI, TOPPED WITH SHAVED PARMESAN CHEESE **\$19**
 *ADD CHICKEN \$8, SHRIMP \$10, SALMON \$12, SCALLOPS \$MKT

FISH & CHIPS ✂ FRIED HADDOCK, HAND CUT FRIES, HOUSE COLESLAW, TARTAR SAUCE **\$22**

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

CHICKEN MARSALA (GF AVAILABLE) PAN SEARED CHICKEN TENDERS SAUTÉED WITH MUSHROOMS & SHALLOTS IN MARSALA WINE REDUCTION TOSSED WITH BUCATINI PASTA, TOPPED WITH SHAVED PARMESAN CHEESE **\$23**

BRT STEAK TIPS ✂ GRILLED HOUSE MARINATED STEAK TIPS, ROASTED GARLIC MASHED POTATOES, GREEN BEANS **\$26**

SHRIMP 'NDUJA (GF AVAILABLE) SHRIMP SAUTEED WITH TOMATOES & MUSHROOMS IN 'NDUJA GARLIC BUTTER SAUCE OVER BUCATINI, TOPPED WITH PARMESAN CHEESE **\$26**

BAKED HADDOCK (GF AVAILABLE) LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON CAPER BEURRE BLANC **\$26**

BOLOGNESE (GF AVAILABLE) SLOW BRAISED BEEF, VEAL & SHORT RIB RAGOUT WITH TOMATOES, CARROTS & CREAM TOSSED WITH RIGATONI PASTA, TOPPED WITH HERBED RICOTTA CHEESE, HAVED PARMESAN CHEESE AND FOCACCIA TOAST POINTS **\$26**

GOCHUJANG SALMON OVEN ROASTED SESAME SEED ENCRUSTED SALMON FILLET SERVED OVER SOBA NOODLES SAUTÉED IN GOCHUJANG SAUCE WITH MUSHROOMS, RED PEPPERS, BROCCOLI, EDAMAME AND SCALLIONS, DRIZZLED WITH SWEET SOY GLAZE **\$26**

BRAZILIAN FISH STEW "MOQUECA" (GF AVAILABLE) SHRIMP, SALMON, SWORDFISH, HADDOCK, MUSSELS & CLAMS SAUTEED IN TOMATO & COCONUT CREAM SAUCE OVER BASMATI RICE, GRILLED FOCACCIA **\$30** *ADD SCALLOPS \$MKT

SEARED SCALLOPS ✂ PAN SEARED SCALLOPS SERVED OVER BUTTERNUT SQUASH RISOTTO AND ASPARAGUS, DRIZZLED WITH ROASTED TOMATO COULI **\$MKT**

SANDWICHES

CANDIED BACON B.L.T. (GF AVAILABLE) THICK CUT CANDIED SMOKEHOUSE BACON ON TOASTED SOURDOUGH BREAD WITH MAYO, BIB LETTUCE AND VINE RIPENED TOMATOES SERVED WITH HAND CUT FRIES **\$18**

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 **\$18**

CHICKEN BACON RANCH WRAP (GF AVAILABLE) GRILLED CHICKEN BREAST, BACON, BIB LETTUCE, TOMATOES AND POBLANO RANCH DRESSING WRAPPED IN A FLOUR TORTILLA **\$18**

FISH SANDWICH (GF AVAILABLE) GOLDEN FRIED HADDOCK SERVED ON BUTTER TOASTED BRIOCHE ROLL, TARTAR SAUCE, HAND CUT FRIES, COLESLAW **\$19**

CHICKEN CAPRESE (GF AVAILABLE) GRILLED CHICKEN BREAST, BUFFALO MOZZARELLA CHEESE, PESTO, ARUGULA, VINE RIPENED TOMATOES, AIOLI, BALSAMIC GLAZE ON A SESAME SEED BRAIDED ROLL **\$19**

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 **\$19**

FRENCH DIP (GF AVAILABLE) SHAVED PRIME RIB SERVED ON A SESAME SEED BRAIDED ROLL WITH SWISS CHEESE, CARAMELIZED ONIONS, AND HORSE RADISH CREAM SERVED WITH A CUP OF ONION SOUP **\$19**

BRT FRIED CHICKEN (GF AVAILABLE) CRISPY BUTTERMILK BATTERED CHICKEN BREAST, TRUFFLE & SRIRACHA AIOLI, CHEDDAR CHEESE, SMOKED BACON, HOUSE BRINED PICKLES, VINE RIPENED TOMATO, BIB LETTUCE ON BUTTER TOASTED BRIOCHE ROLL **\$19**
 *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 **\$20**
 *ADD BACON \$1, FRIED EGG \$2



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, BUTTERNUT SQUASH, 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

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

MEATBALL

MARINARA SAUCE, MOZZARELLA CHEESE, HOMEMADE ITALIAN MEATBALLS, HERBED RICOTTA, PESTO \$18

SHORT RIB

PARMESAN CREAM, BRAISHED BEEF SHORT RIBS, MOZZARELLA CHEESE, GOAT CHEESE, BACON, ARUGULA, BALSAMIC GLAZE \$19

*GLUTEN FREE CRUST AVAILABLE \$2

SIDES

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
AU GRATIN POTATOES	\$9

KIDS MENU

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

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