



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**

*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**

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 AOILI **\$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

LUNCH ENTREES

MAC & CHEESE (GF AVAILABLE)

CONCHIGLIE PASTA TOSSED IN FIVE CHEESE BECHAMEL SAUCE
BAKED WITH PANKO BREADCRUMBS **\$17**

*ADD BUFFALO CHICKEN \$8, GRILLED SHRIMP \$10, LOBSTER MEAT \$MKT

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 **\$19**

*ADD CHICKEN \$8, SHRIMP \$10, SALMON \$12, SCALLOPS \$MKT, LOBSTER \$MKT

FISH & CHIPS ✂ FRIED HADDOCK, HAND CUT FRIES, HOUSE
COLESLAW, TARTAR SAUCE **\$21**

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

BRT STEAK TIPS ✂ GRILLED HOUSE MARINATED STEAK TIPS,
ROASTED GARLIC MASHED POTATOES, GREEN BEANS **\$25**

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**

SALMON ✂

PAN BLACKENED CRISPY SKIN SALMON FILLET SERVED WITH
COCONUT BASMATI RICE AND SAUTÉED JULIENNE VEGETABLES,
TOPPED WITH MANGO & CUCUMBER SALSA **\$26**

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 **\$30**

*ADD SCALLOPS \$MKT, LOBSTER \$MKT

SCALLOPS ✂

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

SANDWICHES

CAPRESE SANDWICH (GF AVAILABLE)

BUFFALO MOZZARELLA CHEESE, VINE RIPENED TOMATOES,
PESTO, CONFIT GARLIC, BALSAMIC REDUCTION ON TOASTED
CIABATTA BREAD **\$16**

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 **\$16**

CALIFORNIA CHICKEN WRAP (GF AVAILABLE)

GRILLED MARINATED CHICKEN BREAST TOPPED WITH CHIPOTLE
MAYO, GUACAMOLE, SMOKED BACON, BIB LETTUCE, VINE RIPENED
TOMATOES IN A FLOUR TORTILLA WRAP **\$17**

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 **\$17**

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 **\$17**

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

FRENCH DIP (GF AVAILABLE)

SHAVED PRIME RIB SERVED ON A CIABATTA ROLL WITH SWISS
CHEESE, CARAMELIZED ONIONS, AND HORSE RADISH CREAM
SERVED WITH A CUP OF ONION SOUP **\$17**

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 **\$18** *GRILLED CHICKEN AVAILABLE

FISH SANDWICH (GF AVAILABLE)

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

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 **\$19**

*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, 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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