



BLUEFISH RIVER TAVERN

EASTER MENU

RAW BAR

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 **\$95**

LITTLENECKS \$3 

BRT OYSTERS \$3.50 

SHRIMP COCKTAIL \$4 

SERVED WITH HOUSEMADE COCKTAIL SAUCE & LEMON

APPETIZERS

MUSSELS (GF AVAILABLE)

P.E.I. MUSSELS SAUTEED WITH SHALLOTS, CHERRY TOMATOES IN CILANTRO COCONUT CREAM SAUCE, GRILLED FOCACCIA **\$16**

DRAGON WINGS

SMOKED DRY RUBBED CHICKEN WINGS, MANGO & HABANERO GLAZE, CILANTRO & LIME CREMA **\$15**

STEAK & CHEESE EGG ROLLS

DICED BEEF TENDERLOIN, 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**

MUSHROOM CROSTINI

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

BAKED OYSTERS

BAKED OYSTERS WITH BACON, TOMATO & GARLIC BUTTER CRUMBS **\$18**

COCONUT SHRIMP

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

SCALLOPS & BACON

FRIED SCALLOPS WRAPPED IN BACON SERVED WITH CHOW CHOW AND DRIZZLED WITH HOT HONEY **\$20**

CRAB CAKES

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

SOUPS

CLAM CHOWDER  CROCK **\$10**

FRENCH ONION (GF AVAILABLE) CROCK **\$10**

 **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.

ALWAYS A PLEASURE

SALADS

*ADD LOBSTER \$18, GRILLED SALMON \$12, STEAK TIPS \$12, GRILLED SHRIMP \$10, GRILLED CHICKEN \$8, SEARED SCALLOPS \$MKT

FARMER'S CHOICE (GF AVAILABLE)
LOCAL MIXED GREENS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, BERMUDA ONION, SHAVED CARROTS, CROUTONS, WHITE BALSAMIC **\$14**

CAESAR (GF AVAILABLE)
ROMAINE HEARTS, CROUTONS, GRATED PARMESAN CHEESE, HOUSEMADE CAESAR DRESSING, WHITE ANCHOVIES **\$15**

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

BEET & BURRATA (GF AVAILABLE)
ROASTED RED & GOLDEN BEETS WITH BABY ARUGULA, BURRATA CHEESE, CUCUMBERS, RED ONIONS, PISTACHIOS, TOASTED FOCACCIABREAD, BASIL VINAIGRETTE AND BALSAMIC GLAZE **\$16**

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

DINNER ENTREES

FETTUCCINI PRIMAVERA
SWEET PEAS, JULIENNED ZUCCHINI, SUMMER SQUASH, ONIONS & PEPPERS, WILD MUSHROOMS, TOMATOES & GARLIC TOSSED IN WHITE WINE GARLIC SAUCE **\$23**

FISH & CHIPS ✂
FRIED HADDOCK, HAND CUT FRIES, HOUSE COLESLAW, TARTAR SAUCE **\$25**

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

BAKED HADDOCK (GF AVAILABLE)
LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO BREADCRUMBS, MUSHROOM RISOTTO, GRILLED ASPARAGUS, LEMON CAPER BEURRE BLANC **\$32**

SHRIMP NDUJA (GF AVAILABLE)
SHRIMP SAUTEED WITH TOMATOES & MUSHROOMS IN A NDUJA GARLIC BUTTER SAUCE OVER BUCATINI PASTA, TOPPED WITH PARMESAN CHEESE **\$32**

SALMON ✂
PAN ROASTED CRISPY SKIN SALMON TOPPED WITH MANGO & CUCUMBER SALSA, SERVED WITH JASMINE RICE & BOK CHOY, DRIZZLED WITH SWEET SOY GLAZE **\$35**

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 **\$36**
*ADD LOBSTER \$16

SWORDFISH ✂
PISTACHIO NUT CRUSTED SWORDFISH SERVED OVER SWEET PEA RISOTTO AND JULIENNE VEGETABLES, FINISHED WITH LIMONCELLO BEURRE BLANC **\$37**

PRIME RIB
SLOW ROASTED PRIME RIB SERVED WITH GARLIC MASHED POTATOES, GREEN BEANS, AU JUS & HORSERADISH CRÈME FRIACHE **KING \$38 OR QUEEN \$33**

SHORT RIBS ✂
SLOW BRAISED BEEF SHORT RIBS SERVED OVER GARLIC MASHED POTATOES AND GRILLED ASPARAGUS, FINISHED WITH PAN JUS **\$37**

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

STEAK FRITES ✂
GRILLED SLICED SIRLOIN STEAK, HAND CUT PARMESAN TRUFFLE FRIES, GRILLED BROCCOLINI, CHIMICHURRI **\$40**

CHEF'S DAILY PRIME SELECTION
DAILY FEATURED PRIME STEAK, PORK OR SEAFOOD PREPARED A LA CARTE ***GARLIC BUTTER, AU POIVRE, RED WINE REDUCTION***
\$MKT

CHEF'S DAILY CUTS: ✂
8 OZ. FILET MIGNON \$50
12 OZ. NEW YORK STRIP \$42
14 OZ. RIBEYE \$46
14 OZ. PORK CHOP \$36
GARLIC MASHED POTATOES / MUSHROOM RISOTTO / TRUFFLE FRIES / SPINACH / GREEN BEANS / BROCCOLINI
AU POIVRE-RED WINE DEMI GLACE-GARLIC BUTTER

SIDES

HOUSE FRIES ✂	\$6
BRUSSELS SPROUTS ✂	\$6
BROCCOLINI ✂	\$6
ASPARAGUS ✂	\$6
GARLIC MASHED POTATOES ✂	\$7
SAUTEED SPINACH ✂	\$7
TRUFFLE FRIES ✂	\$8
MUSHROOM RISOTTO ✂	\$8
DRUNKEN MUSHROOMS ✂	\$8

KIDS MENU

PASTA W/ BUTTER OR MARINARA (GF AVAILABLE)	\$10
GRILLED CHEESE (GF AVAILABLE)	\$10
CHICKEN FINGERS (GF AVAILABLE)	\$12
CHEESE PIZZA (GF AVAILABLE)	\$13
MAC & CHEESE (GF AVAILABLE)	\$12
FISH & CHIPS (GF AVAILABLE)	\$13
CHEESEBURGER (GF AVAILABLE)	\$14