

Blue Fin

RAW BAR

Jumbo Shrimp ~ each	6	Lobster Cocktail	MP
Cherrystones ~ six	10	Littlenecks ~ six	10
Oysters ~ east or west	MP	Oyster Sampler ~ six	19

SUSHI & SASHIMI price per piece

Shrimp	3	Toro	MP
Hamachi	4	Salmon	3
BBQ Eel	4	Salmon Roe	4
Tuna	4	Kampachi	5
Uni	8	Fluke	4

DRESSED SUSHI two pieces each

Tuna ~ avocado / ponzu	10
Kampachi ~ hot chile / seaweed	10
Eel ~ grilled pineapple / kojulang	8
Salmon ~ lime kosho / ginger blossom	9
Hamachi ~ serrano chile	9
Alaskan King Crab ~ toban djan / cilantro	10
Six Piece Sampler	28

Shellfish Towers

The Balcony (serves 1–2)	52	The Mezzanine (serves 2–4)	92
The Orchestra (serves 4–6)		146	

Alaskan King Crab Legs

1/2 lb	MP	1 lb	MP
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Sustainable Petrossian Caviar 30 gr

Classic	65	Royal	80
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SUSHI ROLLS

Red Hot Roll	15
spicy shrimp / hamachi / tarragon / jalapeño / avocado	
Spicy Tuna ~ sesame / sriracha aioli	12
Times Square	15
crab / spicy hamachi / mango / avocado / yuzu-miso	
Miso Chile Lobster Salmon Roll	16
daikon / avocado / oregano	
Eel Avocado	13
salmon / crispy wonton / yuzu-kosho	
Californication	13
crab / shrimp / cucumber / avocado / mango sauce	
Spicy Crab and Tuna Roll	16
mango / avocado / jalapeño / wasabi crème fraîche	

EGGS & CLASSICS

~ We proudly serve Sullivan County Free Range Eggs ~

Two Eggs Any Style ~ roasted potatoes	14
Add: thick cut applewood bacon / pork link sausage / turkey bacon / black forest ham	\$3
Brooklyn Smoked Salmon Platter ~ choice of bagel / cream cheese / tomato / lettuce / onions	21
Farmer’s Market Egg White Omelette ~ turkey bacon / market vegetables / low-fat cheese	18
Prosciutto Cotto Omelette ~ provolone / roasted tomato / arugula	19
Scrambled Eggs & Chorizo ~ tortilla / avocado / pico de gallo / chihuahua cheese	17
Avocado Toast with Poached Eggs ~ country bread / market green salad / sea salt	18
Classic Eggs Benedict ~ canadian bacon / hollandaise sauce	18
Poached Eggs & Brooklyn Smoked Salmon ~ crispy potato galette / dill hollandaise	20
Laura Chenel Goat Cheese Quiche ~ caramelized onions / applewood bacon / market green salad	16
Belgian Waffles ~ autumn fruit compote	15
Buttermilk Pancakes ~ lemon ricotta / cranberries / catskill mountain organic maple syrup	15
Cinnamon Pecan Raisin French Toast ~ poached pears	14

SALADS & SANDWICHES

Seafood Salad ~ shrimp / montauk calamari / mussels / salmon / market greens / pepper-lemon	26
Niçoise Salad ~ spiced rare tuna / organic egg / white anchovy / tonnato sauce	24
Blue Fin Salad ~ colossal lump crab / charred avocado / hawaiian hearts of palm / grapefruit	26
Faroe Island Salmon Burger ~ sesame / pickled cucumber / seaweed / avocado / spicy aioli	19
Herb Roasted Chicken Sandwich ~ ciabatta / prosciutto cotto / provolone / arugula	19
BF Lobster & Shrimp Sandwich ~ buttered brioche roll / warm bacon / herb aioli / waffle fries	26
Sirloin Burger ~ LTO / pickles / French fries Add: cheese or bacon \$2 – both \$3	18

SIDES

Applewood Bacon	7	Home Fries	5	French or Waffle Fries	7
Seasonal Fruit or Berries	12	Pork Link Sausage	7	Brussels Sprouts	10

Executive Chef: **Juan Carlos Ortega** Sushi Chef: **Boo Lim**

Blue Fin is committed to using fresh, local and sustainable products whenever possible. We’re proud to serve free-range chicken, Creekstone Farms beef, fresh line-caught and MSC Certified fish, and Sullivan County farm fresh eggs. *Items that are served raw or undercooked, or that contain undercooked ingredients may increase your risk of food borne illness. Young, elderly and individuals with certain health conditions may be at higher risk. 10.12.15