

Blue Fin

APPETIZERS

Daily Market Soup ~ fall season favorites	MP
Bang - Bang Edamame ~ classic kung pao / toasted peanuts (or simply steamed with sea salt)	9
Black Garlic Chickpea Hummus ~ crisp market vegetables / parsley oil	12
Market Greens & Local Apple Salad ~ salted marcona almonds / hard cider vinaigrette	14
Warm Brussels Sprouts & Rainbow Kale Caesar ~ brioche toast / classic caesar dressing	14
Crispy Pork Belly Lettuce Cups ~ chicharron / pickled vegetables / cilantro / red miso	13
Trio of Baby Beets ~ candied pistachios / cremont goat cheese / garlic aioli	14
Short Rib Raviolo ~ braised escarole / natural jus / pecorino	15
Grilled Montauk Calamari ~ caperberries / salsa verde	14
Charred Tender Spanish Octopus ~ smoked paprika / olive oil potatoes / romesco	18
Rock Shrimp Wontons ~ chile-soy broth / scallions	16
Miso Cod Spring Rolls ~ miso-sesame dipping	15

ENTREÉS

Blue Fin Lobster Pot Pie ~ bouillabaisse style / mussels / shrimp / rouille	34
Roasted Diver Scallops ~ slow braised short ribs / celery root purée / port wine jus	33
Glazed Chilean Sea Bass ~ sesame roasted eggplant / crispy rice / lemongrass soy	37
Chermoula Jumbo Shrimp ~ stewed red lentils & barley / lobster jus	34
Seared Bigeye Tuna ~ fregola sarda / braised artichokes / tapenade	35
Market Squash Barley Risotto ~ turnip confit / brussels sprouts chiffonade	23
Faroe Island Salmon ~ truffle sunchoke / hen of the woods / watercress	28
Halibut ~ jumbo lump crabmeat / lemon herb gnocchi / roasted squash	37
Sullivan Farms Chicken ~ celery root gratin / porcini mushrooms / sherry jus	26
Creekstone Farms Rib Eye ~ wild mushroom "purse" / red wine jus	52

SIMPLY GRILLED			
with charred gem lettuce & lemon potatoes			
Today's Catch	MP	Faroe Island Salmon	27
Jumbo Shrimp	34	Bigeye Tuna	34
Halibut	33	Creekstone Farms Filet Mignon	42

MAINE LOBSTER MP	
2lbs to 3.5lbs, steamed, broiled or grilled	
with charred gem lettuce & lemon potatoes crab stuffed 14 supp.	

SIDES

Truffle Steak Fries ~ asiago / chives	10	Charred Broccoli ~ parmesan / calabrian peppers	10
Roasted Brussels Sprouts ~ lemon / pancetta	12	Shishito Peppers ~ bonito / togarashi / sesame	10
Spicy Miso Purple Eggplant ~ cashews / thai basil	10	Wild Mushroom Polenta ~ cremont goat cheese	12

Executive Chef: **Juan Carlos Ortega**

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. 10.14.15