

Blue Fin

SUSHI & SASHIMI 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	9
Kampachi ~ hot chile / seaweed	10
Salmon ~ lime kosho / ginger blossom	9
Hamachi ~ serrano chile	9
Eel ~ grilled pineapple / kojutang	8
Alaskan King Crab ~ toban djan / cilantro	10
Six Piece Sampler	28

SUSHI ROLLS

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

Sushi Chef: **Boo Lim**

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RAW BAR

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

SHELLFISH TOWERS

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

SUSTAINABLE	
PETROSSIAN CAVIAR 30 gr	
Classic 65	Royal 80

ALASKAN KING CRAB LEGS

1/2lb MP 1lb MP

we serve holy schmitt's horseradish

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