

COMPLIMENTS OF BLUE FIN RESTAURANT

COFFEE OR TEA & YOUR CHOICE OF THE FOLLOWING:

Bloody Mary
Screwdriver

Mimosa
Bellini

Orange Juice
Grapefruit Juice

FRESH SQUEEZED JUICES \$6

MORNING SQUEEZE
orange

WAKE UP
carrot, beet

POWER DRIVER
orange, carrot, ginger

ARISE
orange, raspberry

SIMPLE BOOST
grapefruit

STIMULATE
pomegranate, tangerine

SMOOTHIES \$7

STRAWBERRY BANANA BLISS
banana, strawberry, orange

OUTRAGEOUSLY BLUE
blueberry, banana, pineapple

APPLE HARVEST
gala apple, bartlett pear, berries

RED MANGO
mango, strawberry, raspberry

HIGH PERFORMANCE BLEND \$9

SOY POWER
soy milk, banana, mango, pineapple
vanilla whey protein

MONA-VIE 2oz SHOT \$7
açai, wolfberry, purple grape

PROTEIN PUNCH
skim milk, banana
chocolate whey protein

SUPPLEMENT SHOT \$2
ginseng, ginkgo, lecithin, aloe
echinacea

NIGIRI & SASHIMI

FLUKE hirame \$4

OCTOPUS tako \$3

YELLOW TAIL hamachi \$4.5

TUNA maguro \$4.5

AMBER JACK kanpachi \$5

SPICY TUNA \$4.5

YELLOW JACK shima aji \$8

FRESH SALMON sake \$3.5

TOBIKO orange, wasabi \$4

SALMON ROE ikura \$4.5

SEA URCHIN uni santa barbara \$6

BBQ FRESHWATER EEL unagi \$5

CRAB MEAT kani \$5

EGG tamago \$3

SHRIMP ebi \$4

SPECIAL SUSHI ROLLS

BIG EYE TUNA \$12
salmon, crab, arugula
cucumber, soy paper

VEGETARIAN \$8
cucumber, avocado

SPICY TUNA \$10
sweet thai chili

SPICY LOBSTER \$16
tuna, avocado, cilantro

BBQ EEL \$14
cucumber, avocado
tobiko

YELLOWTAIL \$10
shrimp, wonton chips
spicy eel sauce

BROADWAY \$14
tuna sashimi, apple
scallions, chili oil drizzle

SWEET & SPICY \$12
rock shrimp, pineapple
tempura, jalapeño

RAINBOW ROLL \$16
tuna, kanpachi, salmon

CALIFORNIA \$10
fresh crab, mango

FLORIDA \$10
shrimp, orange
arugula, tobiko

APPETIZERS

FRUIT \$10

melon, pineapple, berries

BERRIES \$10

strawberry, raspberry, blueberry
blackberry

TENDER FIELD GREENS \$9

gala apples, cranberries, candied walnuts,
hard cider dressing

MAINE LOBSTER & SHRIMP BISQUE \$9

brioche crouton

CAESAR \$10

hearts of romaine, ficelle croutons
parmigiano reggiano

CRAB CAKE \$15

sweet & sour cucumber salad
cilantro aioli, toasted peanuts

PANCAKES, WAFFLES & FRENCH TOAST

BUTTERMILK \$12

pancakes, fresh strawberries

LEMON BLUEBERRY \$14

pancakes, vanilla mascarpone

GINGERBREAD WAFFLE \$14

cinnamon pecans, cranberry compote

CINNAMON BRIOCHE FRENCH TOAST \$12

berries, meyer lemon cream

BELGIAN WAFFLE \$12

fresh berries

BUCKWHEAT PANCAKE \$14

tropical fruit salad

EGGS, OTHERS

ANY STYLE \$12

eggs, potato

ANY STYLE WITH \$15

thick cut applewood bacon
pork link sausage, turkey bacon
or black forest ham

WILD MUSHROOM OMELET \$16

guyere cheese, fine herbs

MAPLE HAM \$14

peppers, spinach, cheddar, omelet

FETA \$14

tomatoes, pepper, onions, omelet

FARMERS \$16

egg white omelet, turkey bacon
market vegetable low-fat muenster

BENEDICT \$14

canadian bacon, hollandaise

BENEDICT, SALMON \$16

scottish smoked, chive hollandaise

BENEDICT, MAINE LOBSTER \$16

avocado, citrus hollandaise

SMOKED SALMON PLATTER \$17

bagel, cream cheese, tomato, capers

SALADS, SANDWICHES

CLUB \$16

fresh turkey, bacon, romaine
avocado

LOBSTER ROLL \$24

brioche, applewood smoked bacon
lemon, cucumber, tomato

SIRLOIN BURGER \$16

buttermilk onion rings, french fries

TUNA BURGER \$26

japanese cucumber, ginger, avocado
radish sprouts, spicy aioli

SEAFOOD COBB \$22

shrimp, crab, avocado, asparagus
roasted peppers, hearts of palm
ruby red grapefruit vinaigrette

LOBSTER SALAD \$24

hearts of palm, avocado, cucumbers corn
citrus vinaigrette

TURKEY COBB \$15

fresh turkey, blue cheese, egg
bacon, tarragon buttermilk

executive chef **ERIC WOODS**

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE