

Prix fixe

3 course menu
33.

SIGNATURE STARTERS

Enjoy the best Rhode Island has to offer with our signature clam dishes and delight in a local treasure

Bluefin's Signature Pan Chowder, littleneck clams, fingerling potato, smoked mussels, fresh herbs and cream 9.

New England Clam Chowder, traditional cream style 6.

Steamed Littleneck Clams, Fall River chorizo, tomato, scallion, white wine, garlic butter 11.

Clams Cioppino, an Italian style fish stew of clams, squid, and crab in spicy tomato fennel broth 11.

Clams on the Half Shell*, lemon, spicy horseradish sauce, Tabasco 8.

STARTERS

Point Judith Calamari, confetti peppers, and spicy ginger-lime soy sauce 10.

Pan-fried Jonah Crab Cakes, made with local sweet crab, served with sriracha aioli 12.

Roasted Wild Mushroom Bruschetta, garlic bread and smoked gruyere 9.

Braised Beef Ravioli, shiitaki and shallot jus, truffle oil 9.

Shrimp Cocktail, lemon, spicy horseradish sauce 11.

Oysters on the Half Shell*, shallot-peppercorn mignonette, lemon, Tabasco 14.

Lobster Bisque, basil crème fraiche 7.

French Onion, broiled Parmesan, Provolone and Swiss Cheeses 7.

SALADS

Market Fresh Salad, mixed greens, celery, tomato, cucumber, red wine vinaigrette 7.

Caesar, romaine hearts, house-made Caesar dressing, Parmesan, garlic croutons and white anchovy 8.

Wedge, iceberg lettuce, pepper bacon, tomato, Great Hill Blue cheese 8.

Roasted Beet, arugula, apple, goat cheese, candied pistachio and cider vinaigrette 9.

TO BEGIN

Caesar

Wedge

Point Judith Calamari

Grilled Garlic Bread Bruschetta

Lobster Bisque

New England Clam Chowder

IN THE MIDDLE

Pan Roasted Haddock

Grilled Salmon

40 Clove Bricked Chicken

Grilled Sirloin

DELIGHTFUL END

New York Cheesecake

Boston Cream Cake

Raspberry Sorbet

Ice Cream