



NORTH ATLANTIC SEAFOOD

BLUEFIN

RESTAURANT
COCKTAILS
RAW BAR

Experience the genuine taste of
Portland. Bluefin unlocks the essence of
the city and our neighborhood capturing
the authenticity of the Old Port
with recipes inspired from locally
sourced seafood.



From the Sea

“Clean Shirt” Lobstah Dinnah // MKT

Grilled Tail, Buttered Claws, Slaw, Baked Potato Frites

Faroe Island Salmon // 32

Mustard Spätzle, Sauerkraut, Rye Bread Crumbs

Seared Scallops // 34

Creamy Cauliflower Dressed Wild Rice, Charred Leek Pesto, Beet Root Honey

Traditional Paella // MKT

Daily Seafood Selection, Spanish Chorizo, Valencia Rice, Saffron

Grilled Tuna Loin // 36

Ginger Basil Glaze, Pan Fried Udon Noodles, Boc Choy, Peanut Sauce

Shrimp Bucatini // 34

Locally Made Pasta, Sun-dried Tomatoes, Sherry Cream Sauce, Tuscan Kale, Hazelnuts

Lobster Popover // MKT

Our Signature Lobster Roll, Lemon Thyme Dressed, Salt & Vinegar Chips, Slaw

Broiled Atlantic Cod // 31

Egg Enriched Mashed Potato, Fried Brussels Sprouts, Brined Egg Grabciche

Soups & Greens

Soup of the Sea // 13

Daily Selection – Seasonal Preparation

Soup of the Land // 10

Daily Selection – Seasonal Preparation

New England Hydroponic Kale // 13

Chevre, Basil Vinaigrette, Roasted Tomato, Pickled Onion

Grilled Romaine // 14

Shaved Pecorino, Lemon Anchovy Vinaigrette, Pancetta, Crostini

B & B Salad // 12

Shredded Beets, Pickled Butternut Squash Ribbons, Ginger Vinaigrette, Sesame Pepitas

Iceberg Salad // 14

Herb Peppercorn Dressing, Buttermilk Blue, Balsamic Egg, Fried Potato Skins

Appetizers

Market Oyster Selection // 3.5ea / 19 half dozen

Hard Shell Clams // 2.5ea / 12 half dozen

Seasonal Mignonette, Cocktail Sauce, Cured Lemon

Shrimp Cocktail // 17

Poached Shrimp, Lemon, Pink Pepper Cocktail Sauce

Fennel Crusted Tuna // 19

Rare Fennel Seed Crusted Tuna Loin, Prosciutto, Black Garlic Aioli

Brandade // 16

Salt Cod & Potato Spread, Olive Oil Toast, Crème Fraiche, Bread & Butter Pickles

Maine Crab Cake // 18

Crab & Spinach Cake, Cured Lemon, Grilled Corn Tartar, Smoked Paprika Oil

Flash Fried Calamari // 14

Rice Flour Dredged, Zahtar, Peppadew Aioli for Dipping

Sautéed Mussels // 17

Tomatoes, Chorizo, Pernod, Smoked Almonds, Garlic Toast for Broth Diving

From the Land

Grilled Strip Steak 14 oz. // 42

Grilled Filet of Beef 8 oz. // 39

Porcini Mushroom Rub, North Spore Marsala Mushrooms, Baked Potato Fries

Braised Lamb Shank // 34

Coco Nib Glazed, Rosemary Ash, Whipped Potato, Turmeric Pickled Cipollini

Cast Iron Roasted Chicken Breast // 25

Fingerlings, Charred Root Vegetables, Apple Cider Jus

Substitute your Starch with

Lobster Mashed // 9

Side of Lobster Mashed // 15