

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.



Soups & Greens

Soups of the Day // 13

Daily Selection – Seasonal Preparation

Casco Bay Lobster Salad // 21

Hand Picked Maine Lobster, Arugula, Buttermilk Yogurt Dressing, Pecorino

Caesar Salad // 12

Baby Romaine, Shaved Pecorino, Lemon Garlic Yogurt, Lemon Crumb, Anchovies

Tuna Salad // 18

Thin Sliced Tataki Tuna, Artisan Field Greens, Toasted Almonds, Trinity Peppers, Ginger Sesame Vinaigrette, Red Onion Slivers, Pickled Ginger

Wedge // 14

Baby Iceberg, Buttermilk Blue Cheese Dressing, Crumbled Blue, Lardons, Scallions, Heirloom Tomatoes

Raw Bar & Appetizers

Fresh Maine Market Oyster Selection

32 dozen // 18 half dozen // 3.50ea

Seasonal Mignonette, Cocktail Sauce, Curded Lemon

Chargrilled Oyster // 18 half dozen

With Bourguignon Butter

Oyster Rockefeller // 19 half dozen

Baked with Butter, Breadcrumbs, Greens and Herbs

Shrimp Cocktail // 17

Poached Shrimp, Lemon, Cocktail Sauce

Tuna Tartar // 18

Diced Blue Fin Tuna, Dressed Watercress, Ponzu Vinaigrette, Peanut Crumble

Pork Belly Lollipops // 14

Crispy Pork Belly, Candied Jalapeno

Maine Crab Cake // 18

Maine Crab, Peppadew Peppers, Mustard Provençal, Fennel Slaw, Meyers Lemon

Calamari “Fries” // 14

Seasoned Tempura, Sweet Chili, Peppadew Peppers, Dressed Cabbage

Lobster Scargot // 21

Portland Lobster Chunks Baked in Garlic Butter with Herb Crumbed Topping, Toasted Crostini

Portland Harbor Lobster Popover // MKT

Our Signature Fresh Baked Popover with Lobster, Lemon Thyme Dressed, Fries, Slaw

From the Sea

Lazy Portland Lobster Dinner // MKT

Picked Claws & Split Tail, Grilled Maine Corn, Baked Potato

Seared Scallops // 35

Parmesan Risotto, Wild Mushroom Cab Demi, Crispy Shallots, Beet Honey

Salmon // 34

Lemon Beurre Blanc, Asparagus, Leek Nest, Carrot Foam

Seared Tuna Loin // 36

Ponzu Glazed, Bok Choy, Soba Noodles, Wasabi Aioli, Miso

Shrimp Pappardelle // 34

House Made Pasta, Sage Cream Sauce, Maine Shrimp & Local Chanterelle Mushrooms, Sundried Tomato, Shallots, Crispy Garlic Nibs

With Maine Lobster // 39

Fisherman Ravioli // 34

Fresh Market Seafood, Herbed Ricotta, Chef’s Sauce Selection, Shaved Pecorino

Halibut // 36

New Potato, Mushroom Ragout, Dressed Watercress, Beet Honey

Cioppino // 36

Fresh Local Seafood: Scallops, Mussels, Clams and Fish Cooked in a Traditional Bouillabaisse with Grilled Focaccia Bread

Fresh Maine Catch // MKT

Local Fish and Preparations Change Daily, Crispy Fingerling Potatoes and Chef’s Vegetables

From the Land

Grilled Strip Steak 14 oz. // 43

Grilled Filet of Beef 8 oz. // 39

Porcini Mushroom Rub, North Spore Demi, Pommes Aligot, Crackling Maitake, Broccolini

Short Rib // 28

Horseradish Pommes, Tomato Shallot Jam, Short Rib Jus

Pistachio Crusted Rack of Lamb // 38

Herbed Fingerlings, Roasted Root Veg, Fig Molasses, Roasted Fennel

Wagyu Burger // 19

Pineland Farms Smoked Cheddar, Bacon Jam, Toasted Brioche Bun, Fries

Substitute your Starch with

Lobster Mashed // 9

Side of Lobster Mac n Cheese // 15

Consumer Warning Information:

There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked.