

GLUTEN FREE MENU

APPETIZERS

****Please order these items without bread**

BLACK PEPPER GINGER SEARED TUNA*	Cucumber Peanut Salad, Hot Chinese Mustard	12
PRINCE EDWARD MUSSELS	Garlic, White Wine, Herbs, Leeks, Tomatoes, Lemon Butter**	9
BLUE FIN JUMBO CHICKEN WINGS	Choice of Sauce: Blue Cheese Buffalo, BBQ, Hot Gen Tsao	10
BAKED OYSTERS ROCKEFELLER	Spinach, Apple Smoked Bacon, Parmesan, Breadcrumbs**	13
SPICY SHRIMP	Blackened Shrimp topped with Chipotle Sauce	12
CRAB LEGS	Baguette and Drawn Butter**	Half Pound 12 Whole Pound 23

SALADS

****Please order these items without croutons**

BLUE FIN HOUSE SALAD	Cucumbers, Tomatoes, Cheddar Cheese, Croutons**	Small 5 Large 7.5
CEASAR SALAD	Romaine, Parmesan Cheese, Ceasar Dressing, Croutons**	Small 5 Large 7.5
MIXED GREEN	Poached Apples, Candied Walnuts, Blue Cheese Crumbles, Red Wine Vinaigrette	7.5
SPINACH SALAD	Eggs, Bacon, Pears, Tomatoes, Onions, Goat Cheese, Grain Mustard Vinaigrette	7.5
ICEBERG WEDGE	Tomatoes, Bacon, Croutons, Blue Cheese Crumbles, Blue Cheese Dressing**	7.5
BEEFSTEAK TOMATO AND MOZZARELLA SALAD	Basil, Olive Oil, Balsamic Vinaigrette	7.5

Dressings: Soy Ginger, Honey Mustard, Blue Cheese, Ranch, 1000 Island, Red Wine Vinaigrette, Balsamic Vinaigrette

ADD ON TO SALAD

GRILLED CHICKEN (PLAIN OR BBQ)	7	JUMBO SHRIMP	8	SEARED AHI TUNA*	10
BLACKENED FILET TIPS*	10	GRILLED SALMON*	9		

CHEF FAVORITES

GRILLED PORTERHOUSE PORK CHOP	22
Apple Puree, Spinach, Sweet Potatoes, Port-Cherry Sauce	
GRILLED BBQ CHICKEN BREAST	18
Bacon, Cheddar Cheese, Tomatoes, Onions, Sweet Potato Fries, Broccoli	
LOW COUNTRY SHRIMP AND GRITS	22
Shrimp, Andouille Sausage, Andouille Sauce, Scallions, Tomatoes, Spinach, Cheddar Grits	
GRILLED ATLANTIC SALMON*	23
Mashed Potatoes, Sweet Corn, Black Eyed Peas, Cherry Tomatoes, Leeks, Whole Grain Mustard	
PAN SEARED BLACK BASS (BARRAMUNDI)	24
Fried Brussel Sprouts, Shrimp Fried Rice, Ginger Soy Vinaigrette	
SEARED AHI TUNA (SASHIMI GRADE)*	23
Leeks, Shitake Mushrooms, Tomatoes, Fresh Corn, Orange Chili Soy Vinaigrette	
SEARED JUMBO SEA SCALLOPS	27
Butter Bean and Oyster Mushroom Risotto, Warm Truffle Tomato Vinaigrette	
BRAISED BONELESS SHORT RIB	24
Spinach, Sweet Corn Pudding, Oyster Mushrooms, Butter Beans, BBQ Sage Jus	
BLACKENED MAHI MAHI	23
Power Vegetable Mix, Baby Potatoes, Chipotle Pineapple Sauce, Pineapple Pico de Gallo	
NORTH CAROLINA TROUT	18
Black Eyed Peas, Okra, Butter Beans, Leeks, Creole Mustard Sauce	

***This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**