

# GLUTEN FREE MENU

## APPETIZERS

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

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

## SALADS

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

<b>BLUE FIN HOUSE SALAD</b> Cucumbers, Tomatoes, Cheddar Cheese, Croutons**	<b>Small</b> 5	<b>Large</b> 8
<b>CEASAR SALAD</b> Romaine, Parmesan Cheese, Ceasar Dressing, Croutons**	<b>Small</b> 5	<b>Large</b> 8
<b>MIXED GREEN</b> Poached Apples, Candied Walnuts, Blue Cheese Crumbles, Red Wine Vinaigrette		8
<b>SPINACH SALAD</b> Eggs, Bacon, Pears, Tomatoes, Onions, Goat Cheese, Grain Mustard Vinaigrette		8
<b>ICEBERG WEDGE</b> Tomatoes, Bacon, Croutons, Blue Cheese Crumbles, Blue Cheese Dressing**		8
<b>BEEFSTEAK TOMATO AND MOZZARELLA SALAD</b> Basil, Olive Oil, Balsamic Vinaigrette		8

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

## ADD ON TO SALAD

<b>GRILLED CHICKEN (PLAIN OR BBQ)</b> 7	<b>JUMBO SHRIMP</b> 8	<b>SEARED AHI TUNA*</b> 12
<b>BLACKENED FILET TIPS*</b> 12	<b>GRILLED SALMON*</b> 12	

## CHEF FAVORITES

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