

## APPETIZERS

<b>FRIED CALAMARI</b> Creole Mustard, Sweet Chili, Cucumber Peanut Salad	14
<b>BLACK PEPPER GINGER SEARED TUNA*</b> Cucumber Peanut Salad, Hot Chinese Mustard	14
<b>SHRIMP TEMPURA</b> Sweet Chili Sake Sauce, Asian Slaw	12
<b>BLUE FIN CRAB DIP</b> Lemon Breadcrumbs and Toasted Baguette	15
<b>CRAB CAKES</b> Sweet Corn, Black Eyed Peas, Tomatoes, Leeks, Whole Grain Mustard Butter	15
<b>PRINCE EDWARD MUSSELS</b> Garlic, White Wine, Herbs, Leeks, Tomatoes, Lemon Butter	12
<b>BAKED BRIE</b> Cranberry Chutney, Apple Relish, Roasted Garlic, Flat Bread	17
<b>VEGETABLE EGG ROLLS</b> Sweet Chili Sauce	8
<b>BLUE FIN JUMBO CHICKEN WINGS</b> Choice of Sauce: Blue Cheese Buffalo, BBQ, Hot Gen Tsao	13
<b>BAKED OYSTERS ROCKEFELLER</b> Spinach, Apple Smoked Bacon, Parmesan, Breadcrumbs	17
<b>SPICY SHRIMP</b> Blackened Shrimp topped with Chipotle Sauce	13

## SOUPS AND SALADS

<b>SOUP OF THE DAY</b>	<b>Cup</b> 7	<b>Bowl</b> 9
<b>CHARLESTON SHE CRAB SOUP</b>	<b>Cup</b> 7	<b>Bowl</b> 9
<b>BLUE FIN HOUSE SALAD</b> Cucumbers, Tomatoes, Cheddar Cheese, Croutons	<b>Small</b> 6	<b>Large</b> 8.5
<b>CEASAR SALAD</b> Romaine, Parmesan Cheese, Ceasar Dressing, Croutons	<b>Small</b> 6	<b>Large</b> 8.5
<b>MIXED GREEN</b> Poached Apples, Candied Walnuts, Blue Cheese Crumbles, Red Wine Vinaigrette		9
<b>SPINACH SALAD</b> Eggs, Bacon, Pears, Tomatoes, Onions, Goat Cheese, Grain Mustard Vinaigrette		9.5
<b>ICEBERG WEDGE</b> Tomatoes, Bacon, Croutons, Blue Cheese Crumbles, Blue Cheese Dressing		8.5
<b>BEEFSTEAK TOMATO AND MOZZARELLA SALAD</b> Basil, Olive Oil, Balsamic Vinaigrette		8.5

*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> 8	<b>JUMBO SHRIMP</b> 9	<b>SEARED AHI TUNA*</b> 15
<b>BLACKENED FILET TIPS*</b> 14	<b>GRILLED SALMON</b> 15	<b>CRAB CAKES</b> 14

## SANDWICHES *choice of one side*

<b>ANGUS BURGER*</b> Lettuce, Tomato, Choice of Blue Cheese, Swiss, or Cheddar	14
<b>BLUE FIN CHICKEN CLUB</b> Brioche Bun, Bacon, Spinach, Aioli, Tomato, Swiss Cheese	15
<b>GRILLED CHICKEN QUESADILLA</b> Peppers, Onions, Shitake Mushrooms, Cheddar Cheese, Salsa	16
<b>SPICY SHRIMP TACOS</b> Slaw, Pico de Gallo, Guacamole, Chipotle Sauce	16

## PASTAS

<b>FETTUCINE</b> Basil, Sun Dried Tomatoes, Broccoli, Blue Cheese, Cream Sauce	(Chicken) 22	(Shrimp) 24
<b>FOUR CHEESE RAVIOLI</b> Mixed Vegetables, Herb Ricotta, Shallots, Chive Cream		20
<b>CAJUN PENNE</b> Onions, Peppers, Tomatoes, Creamy Parmesan	(Chicken) 22	(Shrimp) 24

**\*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.**

**Please inform your server if you have any food allergies. Gluten-free options are available.**

## CHEF FAVORITES

<b>FLAME GRILLED FILET MIGNON*</b>	32
8oz Filet, Spinach, Potato Cake, Bacon Onion Stew, White Balsamic Butter	
<b>GRILLED PORTERHOUSE PORK CHOP</b>	25
Apple Puree, Spinach, Sweet Potatoes, Port-Cherry Sauce	
<b>GRILLED BBQ CHICKEN BREAST</b>	19
Bacon, Cheddar Cheese, Tomatoes, Onions, Sweet Potato Fries, Broccoli	
<b>LOW COUNTRY SHRIMP AND GRITS</b>	24
Shrimp, Andouille Sausage, Andouille Sauce, Scallions, Tomatoes, Spinach, Cheddar Grits	
<b>GRILLED ATLANTIC SALMON*</b>	25
Mashed Potatoes, Sweet Corn, Black Eyed Peas, Cherry Tomatoes, Leeks, Whole Grain Mustard	
<b>PAN SEARED BLACK BASS (BARRAMUNDI)</b>	26
Fried Brussel Sprouts, Shrimp Fried Rice, Ginger Soy Vinaigrette	
<b>SEARED AHI TUNA (SASHIMI GRADE)*</b>	26
Leeks, Shitake Mushrooms, Tomatoes, Fresh Corn, Orange Chili Soy Vinaigrette	
<b>PAN BLACKENED NORTH CAROLINA CATFISH</b>	21
Cheddar Grit Cake, Shitakes, Andouille Sausage, Okra, Tomatoes, Rock Shrimp Pan Gravy	
<b>CRISPY FRIED BONELESS CHICKEN</b>	19
Mashed Potatoes, Collard Greens, Brown Country Gravy	
<b>SURF AND TURF*</b>	40
Grilled 8oz Filet Mignon, Shrimp, Crab Cake, Collard Greens, Mashed Potatoes, Lemon Wine Butter	
<b>BLACKENED MAHI MAHI</b>	26
Power Vegetable Mix, Baby Potatoes, Chipotle Pineapple Sauce, Pineapple Pico de Gallo	
<b>NORTH CAROLINA TROUT</b>	22
Black Eyed Peas, Okra, Butter Beans, Leeks, Creole Mustard Sauce	

## STEAKHOUSE CUT

*Served with a sauce of your choice and two sides; you may substitute one side for a small house salad*

<b>GRILLED ANGUS RIBEYE 12oz</b>	31
<b>BROILED MAINE LOBSTER TAILS 5 oz (2)</b>	40
<b>GRILLED SHRIMP 8oz</b>	24
<b>FRIED FLOUNDER 8oz</b>	21
<b>ADD ON ONE LOBSTER TAIL 5oz</b>	20

**SIDES** (4 ) Mashed Potatoes, Sweet Potato Fries, Steak Fries, Green Beans, Braised Collard Greens, Spinach, Roasted Zucchini and Corn, Broccoli, Spiced Jasmine Rice, Brussel Sprouts

**SAUCES** (50 Cents for Extra Sauce) Lemon Wine Butter, Whole Grain Mustard Butter, Andouille Sauce, Orange Chili Vinaigrette, Creole Mustard, White Balsamic Brown Butter, Sweet Chili

**There will be a 20% Gratuity added to parties of 7 or more**