

LUNCH MENU

Lunch Is Available Monday Through Saturday from 11:30am to 3pm

APPETIZERS

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

TWO BLUE *Choose Two Items from the Following Categories:* 13

SALADS: House Salad, Ceasar, or Mixed Green

HALF SANDWICH: BLT or Blue Fin Chicken Club

SOUP: Charleston She Crab or Soup of the Day

SOUPS AND SALADS

SOUP OF THE DAY	Cup 7 Bowl 9
CHARLESTON SHE CRAB SOUP	Cup 7 Bowl 9
COBB SALAD Chicken, Ham, Green & Black Olives, Blue Cheese Crumbles, Avocado, Egg, Bacon, Tomatoes, Pepperoncini, Red Onions, Blue Cheese Dressing	14
BLUE FIN HOUSE SALAD Cucumbers, Tomatoes, Cheddar Cheese, Croutons	
CEASAR SALAD Romaine, Parmesan Cheese, Ceasar Dressing, Croutons	
MIXED GREEN Poached Apples, Candied Walnuts, Blue Cheese Crumbles, Red Wine Vinaigrette	
SPINACH SALAD Eggs, Bacon, Pears, Tomatoes, Onions, Goat Cheese, Grain Mustard Vinaigrette	
ICEBERG WEDGE Tomatoes, Bacon, Croutons, Blue Cheese Crumbles, Blue Cheese Dressing	
BEEFSTEAK TOMATO AND MOZZARELLA SALAD Basil, Olive Oil, Balsamic Vinaigrette	

WITH

GRILLED CHICKEN	14	GRILLED SHRIMP	15	SEARED AHI TUNA*	17
GRILLED SALMON*	18	CRAB CAKES	17		

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

***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.

SANDWICHES

Choice of Pasta Salad, Fruit, Steak Fries, Sweet Potato Fries, Coleslaw, Mixed Vegetables, Mashed Potatoes, or Rice

ANGUS BURGER*	Lettuce, Tomato, Choice of Blue Cheese, Swiss, or Cheddar, Brioche Bun	13
BLACKENED BURGER*	Bacon, Lettuce, Tomato, Choice of Blue Cheese, Swiss, or Cheddar, Brioche Bun	14
BLACKENED CHICKEN CEASAR WRAP	Tomato, Cucumber, Onion, Parmesan Cheese	14
BLT	Bacon, Lettuce, Tomato, Herb Mayonnaise, Wheat Bread	13
BLUE FIN CHICKEN CLUB	Chicken, Aioli, Bacon, Spinach, Tomato, Swiss Cheese, Brioche Bun	14
CRAB CAKE SANDWICH	Swiss Cheese, Lettuce, Tomato, Tartar, Coleslaw, Brioche Bun	17
FISH TACOS	Mahi Mahi, Guacamole, Pico Slaw, Cheddar Cheese, Chipotle Sauce, Flour Tortillas	14
FRIED FLOUNDER PO'BOY	Lettuce, Tomato, Tartar, Hoagie Roll	13
FRIED SHRIMP PO'BOY	Lettuce, Tomato, Tartar, Hoagie Roll	14
SPICY SHRIMP TACOS	Spicy Shrimp, Pico Slaw, Cheddar Cheese Guacamole, Chipotle Sauce, Flour Tortillas	16

ENTREES

Add a House Salad to Any Entrée for \$3

GRILLED ATLANTIC SALMON*	Mashed Potatoes, Mixed Vegetables, Lemon Wine Butter	18
STEAK AND EGGS*	8oz Flatiron, Two Eggs, Potato Cake, Mixed Vegetables, Balsamic Brown Butter	23
CRISPY CHICKEN TENDERS	Mashed Potatoes, Mixed Vegetables, Brown Gravy	14
PAN BLACKENED CATFISH	Mashed Potatoes, Mixed Vegetables, Chipotle Cilantro Vinaigrette	14
GRILLED CHICKEN BREAST	Mashed Potatoes, Mixed Vegetables, Chili Soy Vinaigrette	14
CRAB CAKES	Mashed Potatoes, Mixed Vegetables, Whole Grain Mustard Butter	17

SHRIMP CURRY Potatoes, Leeks, Peas, Tomatoes, Madras Curry Sauce	16
LOW COUNTRY SHRIMP & GRITS Andouille Sausage & Sauce, Scallions, Tomatoes, Spinach, Cheddar Grits	17
CHICKEN STIR FRY Peppers, Onions, Broccoli, Carrots, Mushrooms	14
SHRIMP STIR FRY Peppers, Onions, Broccoli, Carrots, Mushrooms	15
CRISPY FRIED FLOUNDER Sweet Potato Fries, Collard Greens, Tartar, Cocktail	14
FRIED SHRIMP Sweet Potato Fries, Collard Greens, Tartar, Cocktail	18

PASTAS

CHICKEN PASTA Penne, Basil, Sun Dried Tomatoes, Broccoli, Blue Cheese Cream Sauce	18
SHRIMP ALFREDO Penne, Broccoli, Creamy Alfredo	18
CHICKEN ALFREDO Penne, Broccoli, Creamy Alfredo	18
FOUR CHEESE RAVIOLI Cherry Tomatoes, Sun Dried Tomatoes, Carrots, Peas, Creamy Alfredo	17
SHRIMP SCAMPI Fettucine, Garlic, Herbs, Tomatoes, White Wine, Lemon Butter	17

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