

APPETIZERS

FRIED CALAMARI Creole Mustard, Sweet Chili, Cucumber Peanut Salad	15
BLACK PEPPER GINGER SEARED TUNA* Cucumber Peanut Salad, Hot Chinese Mustard	15
SHRIMP TEMPURA Sweet Chili Sake Sauce, Asian Slaw	14
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	14
BAKED BRIE Cranberry Chutney, Apple Relish, Roasted Garlic, Flat Bread	18
VEGETABLE EGG ROLLS Sweet Chili Sauce	8
BLUE FIN JUMBO CHICKEN WINGS Choice of Sauce: Blue Cheese Buffalo, BBQ, Hot Gen Tsao	15
BAKED OYSTERS ROCKEFELLER Spinach, Apple Smoked Bacon, Parmesan, Breadcrumbs	18
SPICY SHRIMP Blackened Shrimp topped with Chipotle Sauce	14

SOUPS AND SALADS

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

GRILLED CHICKEN (PLAIN OR BBQ) 9	JUMBO SHRIMP 10	SEARED AHI TUNA* 15
BLACKENED FILET TIPS* 15	GRILLED SALMON 16	CRAB CAKES 14

SANDWICHES *choice of one side*

ANGUS BURGER* Lettuce, Tomato, Choice of Blue Cheese, Swiss, or Cheddar	15
BLUE FIN CHICKEN CLUB Brioche Bun, Bacon, Spinach, Aioli, Tomato, Swiss Cheese	15
GRILLED CHICKEN QUESADILLA Peppers, Onions, Shitake Mushrooms, Cheddar Cheese, Salsa	17
GRILLED SHRIMP QUESADILLA Peppers, Onions, Shitake Mushrooms, Cheddar Cheese, Salsa	19
SPICY SHRIMP TACOS Slaw, Pico de Gallo, Guacamole, Chipotle Sauce	17

PASTAS

FETTUCINE Basil, Sun Dried Tomatoes, Broccoli, Blue Cheese, Cream Sauce	(Chicken) 24	(Shrimp) 25
FOUR CHEESE RAVIOLI Mixed Vegetables, Herb Ricotta, Shallots, Chive Cream		22
CAJUN PENNE Onions, Peppers, Tomatoes, Creamy Parmesan	(Chicken) 24	(Shrimp) 25

***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

FLAME GRILLED FILET MIGNON*	34
8oz Filet, Spinach, Potato Cake, Bacon Onion Stew, White Balsamic Butter	
GRILLED 16OZ PORTERHOUSE PORK CHOP	28
Apple Puree, Spinach, Sweet Potatoes, Port-Cherry Sauce	
GRILLED BBQ CHICKEN BREAST	22
Bacon, Cheddar Cheese, Tomatoes, Onions, Sweet Potato Fries, Broccoli	
LOW COUNTRY SHRIMP AND GRITS	24
Shrimp, Andouille Sausage, Andouille Sauce, Scallions, Tomatoes, Spinach, Cheddar Grits	
GRILLED ATLANTIC SALMON*	27
Mashed Potatoes, Sweet Corn, Black Eyed Peas, Cherry Tomatoes, Leeks, Whole Grain Mustard	
PAN SEARED BLACK BASS (BARRAMUNDI)	28
Fried Brussel Sprouts, Shrimp Fried Rice, Ginger Soy Vinaigrette	
SEARED AHI TUNA (SASHIMI GRADE)*	28
Leeks, Shitake Mushrooms, Tomatoes, Fresh Corn, Orange Chili Soy Vinaigrette	
PAN BLACKENED NORTH CAROLINA CATFISH	23
Cheddar Grit Cake, Shitakes, Andouille Sausage, Okra, Tomatoes, Rock Shrimp Pan Gravy	
CRISPY FRIED BONELESS CHICKEN	22
Mashed Potatoes, Collard Greens, Brown Country Gravy	
SURF AND TURF*	43
Grilled 8oz Filet Mignon, Shrimp, Crab Cake, Collard Greens, Mashed Potatoes, Lemon Wine Butter	
BLACKENED MAHI MAHI	26
Power Vegetable Mix, Baby Potatoes, Chipotle Pineapple Sauce, Pineapple Pico de Gallo	
NORTH CAROLINA TROUT	24
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

GRILLED ANGUS RIBEYE 12oz	34
BROILED MAINE LOBSTER TAILS 5 oz (2)	44
GRILLED SHRIMP 8oz	25
FRIED FLOUNDER 8oz	21
ADD ON ONE LOBSTER TAIL 5oz	21

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