LUNCH MENU

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

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

TWO BLUE Choose Two Items from the Following Categories:	15
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,			:	16
Egg, Bacon, Tomatoes, Pepperoncini, Red Onions, Blue Cheese Dressing				
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	5			
ICEBERG WEDGE Tomatoes, Bacon, Croutons, Blue Cheese Crumbles, Blue Cheese Dressing				
BEEFSTEAK TOMATO AND MOZZARELLA SALAD Basil, Olive Oil, Balsamic Vinaigrette				
WITH				

GRILLED CHICKEN	15	GRILLED SHRIMP	16	SEARED AHI TUNA*	18
GRILLED SALMON*	19	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	15
BLACKENED BURGER* Bacon, Lettuce, Tomato, Choice of Blue Cheese, Swiss, or Cheddar, Brioche Bun	16
BLACKENED CHICKEN CEASAR WRAP Tomato, Cucumber, Onion, Parmesan Cheese	15
BLT Bacon, Lettuce, Tomato, Herb Mayonnaise, Wheat Bread	14
BLUE FIN CHICKEN CLUB Chicken, Aioli, Bacon, Spinach, Tomato, Swiss Cheese, Brioche Bun	15
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	15
FRIED FLOUNDER PO'BOY Lettuce, Tomato, Tartar, Hoagie Roll	14
FRIED SHRIMP PO'BOY Lettuce, Tomato, Tartar, Hoagie Roll	16
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	20
STEAK AND EGGS* 8oz Flatiron, Two Eggs, Potato Cake, Mixed Vegetables, Balsamic Brown Butter	24
CRISPY CHICKEN TENDERS Mashed Potatoes, Mixed Vegetables, Brown Gravy	14
PAN BLACKENED CATFISH Mashed Potatoes, Mixed Vegetables, Chipotle Cilantro Vinaigrette	15
GRILLED CHICKEN BREAST Mashed Potatoes, Mixed Vegetables, Chili Soy Vinaigrette	15
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	15
SHRIMP STIR FRY Peppers, Onions, Broccoli, Carrots, Mushrooms	16
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	20
SHRIMP ALFREDO Penne, Broccoli, Creamy Alfredo	20
CHICKEN ALFREDO Penne, Broccoli, Creamy Alfredo	20
FOUR CHEESE RAVIOLI Cherry Tomatoes, Sun Dried Tomatoes, Carrots, Peas, Creamy Alfredo	19
SHRIMP SCAMPI Fettucine, Garlic, Herbs, Tomatoes, White Wine, Lemon Butter	18

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