

COMPLIMENTS OF BLUE FIN RESTAURANT

COFFEE OR TEA & YOUR CHOICE OF THE FOLLOWING:

Sky Citrus Bloody Mary
Vox Screwdriver

Mimosa
Bellini

Orange Juice
Grapefruit Juice

FRESH SQUEEZED JUICES \$6

MORNING SQUEEZE
orange

WAKE UP
carrot, beet

POWER DRIVER
orange, carrot, ginger

ARISE
orange, raspberry

SIMPLE BOOST
grapefruit

WATERMELON
lime twist

SMOOTHIES \$7

STRAWBERRY BANANA BLISS
banana, strawberry, orange

OUTRAGEOUSLY BLUE
blueberry, banana, pineapple

TROPICAL OBSESSION
coconut, pineapple, black cherry

RED MANGO
mango, strawberry, raspberry

HIGH PERFORMANCE BLEND \$9

SOY POWER
soy milk, banana, mango, pineapple,
vanilla myoplex

MONA-VIE 2oz SHOT \$7
açai, wolfberry, purple grape

PROTEIN PUNCH
skim milk, banana, chocolate myoplex

SUPPLEMENT SHOT \$2
ginseng, ginkgo, lecithin, aloe,
echinacea

NIGIRI & SASHIMI

YELLOW TAIL hamachi \$4.5

TUNA maguro \$4.5

AMBER JACK kanpachi \$5

SPICY TUNA \$4.5

YELLOW JACK shima aji \$8

FLUKE hirame \$4

TOBIKO orange, wasabi \$4

FRESH SALMON sake \$3.5

SEA URCHIN uni santa barbara \$6

SALMON ROE ikura \$4.5

CRAB MEAT kani \$5

BBQ FRESHWATER EEL unagi \$5

SHRIMP ebi \$4

EGG tamago \$3

OCTOPUS tako \$3

SPECIAL SUSHI ROLLS

BIG EYE TUNA \$12
salmon, crab, arugula,
cucumber, soy paper

CALIFORNIA \$10
fresh crab, mango

PHILLY \$10
smoked salmon, cream
cheese, spicy red miso

CHILEAN SEA BASS \$10
glazed sweet miso

VEGETARIAN \$8
cucumber, avocado

SPIDER \$16
soft shell crab,
cucumber, ponzu

SPICY LOBSTER \$16
tuna, avocado, cilantro

HAMACHI \$12
watermelon, mint,
cilantro tempura

SPICY TUNA \$10
sweet thai chili

SPICY CRAB \$14
tempura flakes

DRAGON \$14
bbq freshwater eel

YELLOWTAIL \$10
shrimp, wonton chips,
spicy eel sauce

RAINBOW ROLL \$16
tuna, kanpachi, salmon

SESAME SHRIMP \$10
curry sauce

APPETIZERS

FRUIT \$10

melon, pineapple, berries

BERRIES \$10

strawberry, raspberry, blueberry, blackberry

SPRING VEGETABLE FIELD GREENS \$9

toasted sun flower seeds, herb vinaigrette

MAINE LOBSTER BISQUE \$9

fingerling potatoes, lobster

CAESAR \$10

hearts of romaine, ficelle croutons, parmigiano reggiano

CRAB CAKE \$16

sweet & sour cucumber salad, cilantro aioli, toasted peanuts

PANCAKES, WAFFLES & FRENCH TOAST

BUTTERMILK \$12

pancakes, fresh strawberries

BLUEBERRY-APRICOT \$14

pancakes, lemon mascarpone

SUMMER WHITE PEACH \$14

pancakes, blackberries, maple syrup

CINNAMON BRIOCHE FRENCH TOAST \$12

toasted pinenuts, navel orange

BELGIAN WAFFLE \$12

fresh berries, sweetened cream

TOASTED ALMOND WAFFLE \$14

fresh raspberries, almond cream

EGGS, OTHERS

USING ONLY SAUDER'S FARM ORGANIC CAGE FREE EGGS

ANY STYLE \$12

eggs, potato

ANY STYLE WITH \$15

thick cut applewood bacon, pork link sausage, turkey bacon or black forest ham

WILD MUSHROOM \$16

pancetta, herb, gruyere, omelet

MAPLE HAM \$14

peppers, spinach, cheddar, omelet

FETA \$14

tomatoes, pepper, onions, omelet

FARMERS \$16

egg white omelet, market vegetable, low-fat muenster, turkey bacon

BENEDICT \$14

canadian bacon, hollandaise

BENEDICT, SALMON \$16

scottish smoked, chive hollandaise

BENEDICT, RATATOUILLE \$14

summer squash, stewed tomatoes, arugula hollandaise

JUMBO LUMP CRAB OMELET \$16

avocado, asparagus, tarragon

SMOKED SALMON PLATTER \$16

tomato, capers, bagel, cream cheese

SALADS, SANDWICHES

CLUB \$16

fresh turkey, bacon, romaine, avocado

LOBSTER SANDWICH \$26

avocado, tomato, baby greens, bacon, tarragon

SIRLOIN BURGER \$16

buttermilk onion rings, french fries

LOBSTER SALAD \$26

hearts of palm, avocado, cucumber, citrus vinaigrette

SEAFOOD COBB \$22

shrimp, crab, avocado, roasted peppers, asparagus, hearts of palm, ruby red grapefruit vinaigrette

TERIYAKI CHICKEN \$17

sugar snaps, mizuna, sesame, raisins, orange soy

TURKEY COBB \$16

fresh turkey, blue cheese, egg, bacon, tarragon buttermilk