

## MARTINIS

### ULTIMATE LEMON DROP

Ketel One Citroen Vodka, fresh lemon juice, sugar rim

### THE CLASSIC BLEU

Tanqueray Gin, Dolin Dry Vermouth, blue cheese stuffed olives

### SOUR APPLE-TINI

Smirnoff Green Apple Vodka, Sour Apple Pucker, sweet & sour

### SUNSETINI

Coconut Rum, Crème de Banana, pineapple Juice, orange juice, grenadine

### STRAWBERRY LEMONADE

Svedka Strawberry Lemondade Vodka, fresh lemon Juice, cranberry juice, lime

### CLASSIC COSMOPOLITAN

Tito's Vodka, cranberry Juice, lime juice

### POMEGRANATE MARTINI

Smirnoff Pomegranate Vodka, Pama Liqueur, lime juice, cranberry juice

### MERMAID

Midori, Coconut Rum, Peach Schnapps, pineapple juice, sweet & sour

## CRAFT COCKTAILS

### EASY STREET

Beefeater Gin, St. Germain (elderflower liqueur), fresh lemon juice, sugar, club soda, garnish with cucumber

### BRANDY MILK PUNCH

Myers rum, Hennessy VS Cognac, touch o sugar, half 'n half, nutmeg,

### A LITTLE PEACH OF HEAVEN

Peachtree Schnapps, Coconut Rum, pineapple, fresh squeezed orange, cranberry Juice, fresh peach

### KENTUCKY BUCK

Wild Turkey 101, chopped fresh strawberry, fresh lemon juice, cane sugar, ginger beer, Angostura Bitters

### TEXAS COLLINS

Tito's Vodka, Amaretto, sugar, fresh lime, fresh lemon, tonic, lime wheel

### THE FAMOUS ARNOLD PALMER

Firefly Sweet Tea Vodka, lemonade

### FUDGESICLE

360 Chocolate Vodka, Crème de Cocoa, half & half, shaved dark chocolate ,

## DRAFT BEERS

16OZ 22OZ

Birdsong Lazy Bird Brown Ale, Charlotte	6.5	7.5
Highland Southern Sixer IPA, Ashville, NC	5.9	6.9
Sweet Baby Jesus!, Baltimore	7.5	8.5
Old Mecklenburg Copper, Charlotte	5.9	6.9
Kolsh by Bierkeller ,Columbia, SC	5.9	6.9
Jam Session, Noda, Charlotte NC	5.9	6.9
Guinness Stout, Ireland	6.5	7.5
Six Point Resin IPA 9.1%, Brooklyn, NYC	8.0	---
Hoppyum IPA,Winston-Salem NC	6.5	7.5
Sam Adams Boston Lager, Boston MA	6.5	7.5
Cooper River Gold Ale, Charleston	6.5	7.5
Stella Artois, Belgium	5.9	6.9
Weihenstephan Heffeweisen, Bavaria	7.5	8.5
Blue Moon, Golden CO	5.9	6.9
Sugar Creek White Ale, Charlotte NC	6.5	7.5
Bold Rock Carolina Apple Cider, sc	5.9	6.9
Bud Light, St Louis MO	4	5
Michelob Ultra, St Louis MO	4	5
Miller Lite, Milwaukee, WI	4	5
Yuengling Lager, Pottsville, PA	4	5

\*Hello, Beer Lovers. All draft pints are two dollars off all day every Tuesday.”

## BOTTLED BEERS \$5.5

Corona Extra, Mexico  
Corona Light, Mexico  
Sierra Nevada Pale Ale, Chico CA  
Redds Apple Ale, Albany GA  
Amstel Light, Amsterdam  
River Falls Red, Thomas Creek, Greenville, SC  
Killian's, Golden, CO  
Heineken, Holland  
Heineken Light, Holland  
Goose Creek 'Sophie', Chicago, IL [\$8]  
Chimay 'Red Label', Belgium [\$8]

## BOTTLED BEERS \$4

Budweiser, St Louis, MO  
Bud Light, St Louis, MO  
Amber Bock, St Louis, MO  
Miller Lite, Milwaukee, WI  
Coors Light, Golden, CO

*(Sometimes our fresh beer on tap changes faster than this list does so, please ask a server about any updates and new arrivals.)*

## CRISP WHITES

	6oz. glass	bottle
Duckhorn Sauvignon Blanc, Napa Valley CA		52
Groth Sauvignon Blanc, Napa Valley, CA		42
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand		39
Santa Margherita Pinot Grigio, Trentino Italy		49
Cliffhanger Vineyards Estate Grown Pinot Grigio, Trentino Italy		39
Martin Codax Albarino, Rias Baixas, Spain		36
Prophecy Sauvignon Blanc, New Zealand	9	32
Belle Ambiance Pinot Grigio, California	8	28

## AROMATIC WHITES

Chateau St. Michelle 'Eroica' Riesling, Columbia Valley Washington		42
Yalumba Y Series Viognier, Australia (Australia's oldest and largest family owned winery)		32
Remy Pannier Vouvray, (100% Chenin Blanc) Vouvray, France		36
Willamette Valley Vineyards Pinot Gris, Willamette Valley, OR (renowned as perfect match to seafood)		36
Peter Mertes Riesling, Rheingau, Germany	7	26
Vista Point White Zinfandel, California	6	20

## CHARDONNAY

Cakebread, Napa Valley		78
Ramey, Russian River Valley/Sonoma		68
Frog's Leap, Napa Valley		52
Newton 'Red Label', Napa/Sonoma		43
Sonoma-Cutrer Russian River Valley	half btl ~ 26	46
Domaine Talmard, Macon Chardonnay	9	32
Mer Soleil Chardonnay Reserve Santa Lucia Highlands, CA	12	42

## ELEGANT REDS

	6oz. glass	bottle
Belle Glos Clark And Telephone Pinot Noir, Santa Barbara Hills, Santa Barbara, CA		69
La Crema Pinot Noir, Sonoma Coast		48
Willamette Valley Vineyards Whole Cluster Pinot Noir, Willamette Valley, Oregon		42
Georges Duboeuf 'Jean Descombes' Morgon Gamay, Burgundy France		39
Corvo Pinot Noir, Sicily	9	32

## SPICY REDS

Seghesio Coirtina Zinfandel, Dry Creek Valley, CA		59
Frog's Leap Zinfandel, Napa Valley		49
Ruffino 'Ducale' Chianti Classico Riserva (Tan), Tuscany Italy		48
E. Guigal Cotes Du Rhone, Cotes du Rhone, France		42
Michael David Winery Petite Petit, Lodi CA		36
7 Deadly Zins, Zinfandel, Lodi, California	Half Bottle	18

## RICH REDS

Groth Cabernet Sauvignon, Napa Valley, CA		99
Duckhorn Merlot, Napa Valley		79
Freemark Abbey Merlot, Napa Valley		58
Newton 'Red Label' Napa Valley Cabernet		48
Gascon Reserve Malbec, Mendoza, Argentina		45
Liberty School Cabernet Sauvignon, Paso Robles, CA		36
Velvet Devil Merlot, Washington State	9	32
Portillo Malbec, Mendoza, Argentina	8	30
Lapostolle Cabernet Sauvignon, Chile	8	30
Santa Rita Secret Reserve Red Blend, Valle del Maipo, Chile	9	32

## BUBBLIES ~ Veuve Clicquot Brut, Champagne France ~ 98

Charles Heidsieck Rose Reserve, Champagne France ~ 98

Saint-Hilaire Blanquette De Limoux, Limoux, France ~ 30

Maschio Prosecco, Italy ~ 29 (8-split) Pol Clement Blanc de Blanc, France 29(8-split)

Carnival Sparkling Moscato, Brazil ~ 38 (9-gl)



## 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*	26
FLAME GRILLED FLATIRON STEAK 10oz*	23
BROILED MAINE LOBSTER TAILS X2 5oz	29
GRILLED SHRIMP 8oz	22
FRIED FLOUNDER 8oz	18
ADD ON ONE LOBSTER TAIL 5oz	15

## SIDES

**\$3.9**

Mashed Potatoes, Sweet Potato Fries, Steak Fries, Green Beans, Braised Collard Greens, Spinach, Roasted Zucchini & Corn, Broccoli, Spiced Jasmine Rice

## SAUCES

**50 Cents For Extra Sauce**

Lemon Wine Butter, Mango Chutney, Whole Grain Mustard Butter, Andouille Sauce, Orange Chili Vinaigrette, Creole Mustard, White Balsamic Brown Butter

## PASTAS

FETTUCCINE Basil, Sun Dried Tomatoes, Broccoli, Blue Cheese, Cream Sauce	18-Chicken	22-Shrimp
FOUR CHEESE RAVIOLI Mixed Vegetables, Herb Ricotta, Shallots & Chive Cream		18
SEAFOOD PAPPARDELLE Shrimp, Mussels, Scallops, Catfish, Tomatoes, Garlic Herb Wine Sauce		22
CAJUN SHRIMP PENNE Onions & Peppers, Tomatoes, Creamy Parmesan		22

All our Angus beef is Choice quality or better. We only buy all-natural chicken.  
 We use locally grown and produced ingredients when available.  
 Fresh seafood is sourced from local, day-boat, Carolina fishers.

## LITTLE SWIMMERS MENU

**(for Kids 10 and under)**

**6.9**

GRILLED CHEESE SANDWICH

CHICKEN FINGERS

GRILLED BBQ CHICKEN

PENNE PASTA ALFREDO

PENNE PASTA MARINARA

FRIED SHRIMP

HAMBURGER

**(All Kids Meals Except Pastas Include Fries Or Vegetables)**



## CHEF FAVORITES

<b>FLAME GRILLED FILET MIGNON*</b>	28
Spinach, Potato Cake, Bacon Onion Stew, White Balsamic Brown Butter	
<b>GRILLED PORTERHOUSE PORK CHOP*</b>	22
Vanilla, Parsnip, Apples, Apple Puree, Spinach, Sweet Potatoes, Port-Cherry Sauce	
<b>GRILLED BBQ CHICKEN BREAST</b>	18
Bacon, Cheddar Cheese, Tomatoes, Onions, Sweet Potato Fries, Broccoli	
<b>LOW COUNTRY SHRIMP &amp; GRITS</b>	22
Shrimp, Andouille Sausage, Sauce, Scallions, Tomatoes, Spinach, Creamy Aged Cheddar Grits	
<b>HOME-STYLE TENDERLOIN MEATLOAF</b>	18
Mashed Potatoes, Green Beans, Brown Country Gravy	
<b>GRILLED ATLANTIC SALMON*</b>	23
Mashed Potatoes, Sweet Corn, Black Eye Peas, Cherry Tomatoes, Leeks, Whole Grain Mustard	
<b>ROASTED CHILEAN SEA BASS</b>	31
Mango Relish, Sautéed Spinach, Shrimp Fried Rice, Ginger -Soy-Chili	
<b>SEARED SASHIMI-GRADE AHI TUNA RARE*</b>	23
Leeks, Shitake Mushrooms, Tomatoes, Fresh Corn, Orange Chili Soy Vinaigrette	
<b>SEARED JUMBO SEA SCALLOPS*</b>	27
Butter Bean Oyster Mushroom Risotto, Warm Truffle - Tomato Vinaigrette	
<b>PAN BLACKENED NORTH CAROLINA CATFISH</b>	18
Cheddar Grit Cake, Shitakes, Andouille Sausage, Okra, Tomato, Rock-Shrimp Pan Gravy	
<b>FRIED SEAFOOD PLATTER</b>	24
Oysters, Shrimp, Crab Cake, Flounder, Coleslaw, Hush Puppies, Sweet Potato Fries, (No substitutions please)	
<b>BRAISED BONELESS SHORT RIB</b>	24
Spinach, Sweet Corn Pudding, Oyster Mushrooms, Butter Beans, BBQ Sage Jus	
<b>CRISPY FRIED BONELESS CHICKEN</b>	18
Mashed Potatoes, Collard Greens, Brown Country Gravy	
<b>SURF AND TURF*</b>	34
Grilled 8oz Filet, Shrimp, Crab Cake, Lemon Wine Butter With Collard Greens, Mashed Potatoes	
<b>BLACKENED MAHI MAHI</b>	23
Power Vegetable Mix, Baby Potatoes, Chipotle-Pineapple Sauce, Pineapple Pico de Gallo	
<b>PAN ROASTED NORTH CAROLINA TROUT</b>	18
Black Eyed Peas, Okra, Butter Beans, Leeks, Creole Mustard Sauce	

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

For fresh specials and up to date info on special events, like our Facebook page.  
Blue Fin Seafood Restaurant And Bar@Facebook.com  
Want to reserve a table on line? You can always find us on opentable.com.



## APPETIZERS

<b>FRIED CALAMARI</b> Black-Eyed Pea Flour, Creole Mustard Sauce & Sweet Chili Sauce	10
<b>BLACK PEPPER GINGER SEARED TUNA*</b> Cucumber & Peanut Salad, Hot Chinese Mustard	12
<b>BLUE FIN CRAB DIP</b> Lemon Bread Crumbs & Toasted Baguette	10
<b>FRESH LUMP CRAB CAKES</b> Sweet Corn, Black Eye Peas, Tomatoes, Leeks & Whole Grain Mustard Butter	11
<b>FRESH PRINCE EDWARD MUSSELS</b> Garlic, White Wine, Herbs, Leeks, Tomatoes, Lemon Butter	9
<b>BAKED BRIE</b> Cranberry Chutney, Apple Relish, Roasted Garlic, Flat Bread	13
<b>SMOKED CHICKEN SPRING ROLLS</b> Black Pepper & Smoked Sausage Dipping Sauce	6
<b>BLUE FIN JUMBO CHICKEN WINGS</b> Choice Of Sauce: Blue Cheese Buffalo, BBQ, Hot General Tso	9
<b>FRIED OYSTERS &amp; GRITS</b> Andouille Sausage & Sauce, Green Onion, Tomatoes, Aged Cheddar Grits	11
<b>CRISPY TEMPURA SHRIMP</b> Sweet Chili Sake Sauce, Asian Slaw	10
<b>STEAMED CRAB LEGS</b> Drawn Butter & Toasted Baguette      ½ pound    or    1 pound	<b>MARKET PRICE</b>
<b>BAKED OYSTERS ROCKEFELLER</b> Spinach, Apple Smoked Bacon, Parmesan Cheese, Bread Crumbs	13

## SOUPS AND SALADS

<b>SMOKED ANDOUILLE &amp; SHRIMP STEW</b>	Cup 4.9	Bowl 6.9
<b>CHARLESTON SHE CRAB SOUP</b>	Cup 4.9	Bowl 6.9
<b>BLUE FIN HOUSE SALAD</b> Cucumbers, Tomato, Cheddar Cheese, Garlic Croutons	Small 5	Large 7.5
<b>MIXED GREEN SALAD</b> Poached Apples, Candied Walnuts, Blue Cheese Crumbles, Red Wine Vinaigrette		7
<b>SPINACH SALAD</b> Eggs, Bacon, Pears, Cherry Tomatoes, Onions, Goat Cheese, Grain Mustard Vinaigrette		7
<b>ICEBERG WEDGE SALAD</b> Blue Cheese Dressing, Tomatoes, Bacon, Croutons, Blue Cheese Crumbles		7
<b>CLASSIC CAESAR SALAD</b> Crisp Romaine, Croutons, Parmesan Cheese, Black Pepper Parmesan Dressing		7
<b>BEEFSTEAK TOMATO &amp; FRESH MOZZARELLA SALAD</b> Fresh Basil, Olive Oil & Balsamic Vinaigrette		7

Additional Dressing: Soy Ginger, Honey Mustard, Blue Cheese, Ranch, Thousand Island, Red Wine Vinaigrette & Balsamic Vinaigrette

### ADD ON TO SALAD AS ENTRÉE:

<b>Grilled Chicken Breast [Regular or BBQ]</b> 7	<b>Grilled Jumbo Shrimp</b> 8	<b>*Seared Ahi Tuna</b> 10
<b>Grilled Salmon*</b> 9	<b>Blackened Filet Tips*</b> 10	<b>Fried Oysters</b> 8
<b>Crab Cakes</b> 10		

## SANDWICHES (Choice Of One Side)

<b>BURGER* (Fresh-Ground Certified Angus Beef)</b> Kaiser Roll with Blue Cheese, Swiss Or Cheddar, Lettuce, Tomato	10.5
<b>LUMP CRAB CAKE SANDWICH</b> Kaiser Roll with Swiss Cheese, Lettuce, Tomato, Tartar, Slaw	13
<b>BLUE FIN CHICKEN CLUB</b> Bacon, Spinach, Aioli, Tomato, Swiss Cheese, Focaccia	10.5

Friday Night Karaoke At Blue Fin Begins At 9pm.  
 Every Wednesday all of our wines by the glass are half price and we have singer, songwriter, guitarist David Adedukun.  
 In the house every Wednesday from 6:30 to 9:30.

# Blue Fin Lunch Menu

(Lunch Is Available Monday Through Saturday from 11:30am to 3:00pm Only.)

## Appetizers

<b>Fried Calamari</b> Black-Eyed Pea Flour, Creole Mustard & Sweet Chili Sauce	10
<b>PEI Mussels</b> with Garlic, White Wine, Herbs, Leeks, Tomatoes, Lemon Butter	9
<b>Lump Crab Cake</b> Sweet Corn, Black Eye Peas, Tomatoes, Leeks & Whole Grain Mustard	11
<b>Smoked Chicken Spring Roll</b> Black Pepper & Smoked Sausage Dipping Sauce	6
<b>Shrimp Tempura</b> Sweet Chili Sake Sauce, Asian Slaw	11
<b>Fried Oyster &amp; Grits</b> Andouille Sausage & Sauce, Green Onion, Tomatoes & Aged Cheddar Grits	11
<b>Baked Brie</b> Cranberry Chutney, Roasted Garlic, Apple Relish, Flatbread	12
<b>Baked Oyster Rockefeller</b> Spinach, Apple Smoked Bacon, Parmesan Cheese, Bread Crumbs	13
<b>Black Pepper &amp; Ginger Seared Tuna*</b> Peanut Cucumber Salad & Hot Chinese Mustard	12
<b>Blue Fin Jumbo Chicken Wings</b> Choice of Sauce (Blue Cheese Buffalo, BBQ or General Tso)	9

## Salads & Soups

<b>She Crab Soup</b>	Cup 4.9	Bowl 6.9
<b>Smoked Andouille &amp; Shrimp Stew</b>	Cup 4.9	Bowl 6.9

**Cobb Salad** Chicken, Black Forest Ham, Green & Black Olives, Blue Cheese Crumbles, Avocado, Bacon, Egg, Cherry Tomatoes, Peppercini, Red Onion, Blue Cheese Dressing 9

**Blue Fin House Salad** Cucumber, Tomato, Cheddar Cheese and Croutons

**Traditional Caesar Salad** Garlic Croutons, Parmesan Cheese & Black Pepper Parmesan Dressing

**Mixed Green Salad** Poached Apples, Walnuts, Blue Cheese Crumbles, Red Wine Vinaigrette

**Iceberg Wedge Salad** Blue Cheese Crumbles, Bacon, Croutons, Tomatoes & Blue Cheese Dressing

**Beefsteak Tomato & Mozzarella Salad** with Balsamic Vinaigrette, Olive Oil, Fresh Basil

**Spinach Salad** Pears, Eggs, Bacon, Onion, Goat Cheese, Tomatoes & Grain Mustard Vinaigrette

## With

Blackened Filet Tips*	14	Seared Ahi Tuna*	13	Grilled Shrimp	11
Grilled Chicken Breast	8.5	Grilled Salmon	13	Diver Harvested Scallops	16
		Crab Cakes	13		

**Additional Dressings:** Soy-Ginger, Honey Mustard, Bleu Cheese, Ranch, Thousand Island, Red Wine Vinaigrette & Balsamic Vinaigrette

## Pastas/Stir-Fry/Fried Seafood

<b>Chicken Pasta</b> Penne, Basil, Sun Dried Tomatoes, Broccoli, Blue Cheese Cream Sauce	12
<b>Chicken Or Shrimp Alfredo</b> Creamy Alfredo with Penne Pasta & Broccoli	12
<b>Four Cheese Ravioli</b> Cherry Tomatoes, Sundried Tomatoes, Baby Carrots, Peas, Sage Brown Butter	11
<b>Shrimp Scampi</b> Garlic, Herbs, Tomatoes, White Wine Lemon Butter, Angel Hair Pasta	11
<b>Stir Fry</b> Stir Fry Vegetables, Jasmine Rice	
<b>Vegetable</b>	8
<b>Chicken</b>	9
<b>Shrimp</b>	11
<b>Crispy Fried Flounder</b> Sweet Potato Fries, Collard Green, Tartar Sauce, Cocktail Sauce	9.5
<b>Fried Shrimp</b> Sweet Potato Fries, Collard Green, Tartar Sauce, Cocktail Sauce	10

# Blue Fin's Special Lunch Menu For \$ 8.95

(Lunch Is Available Monday Through Saturday from 11:30am to 3:00pm Only)

**Two Bleu** Choose Two Items from the Following Categories:

**Salads:** House Salad with Choice of Dressing, Caesar, or Mixed Green

**½ Sandwich:** BLT, Ham & Cheese, Club, Brie, Chicken Salad or Reuben

**Soup:** She Crab or Andouille & Shrimp Stew

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## Sandwiches

(Choice of Pasta Salad, Fruit, French Fries, Sweet Potato Fries, Cole Slaw, Sautéed Vegetables, Mashed Potatoes or Rice)

<b>½ lb Black Angus Burger*</b> Lettuce, Tomato, on a Kaiser Roll, Choice of Blue Cheese, Cheddar or Swiss	10.5
<b>½ lb Blackened Burger*</b> Bacon, Lettuce, Tomato, on a Kaiser Roll, Choice of Blue Cheese, Cheddar or Swiss	11.5
<b>Blue Club</b> Shaved Chicken Breast, Apple Smoked Bacon, Spinach, Tomato, Swiss Cheese, Aioli, Focaccia	10.5
<b>Crab Cake Sandwich</b> Swiss Cheese, Lettuce, Tomato, Tartar Sauce, Coleslaw, Kaiser Roll	13
<b>Brie, Tomato &amp; Spinach Sandwich</b> Onion Confit, Herb Mayonnaise, Kaiser Roll	12
<b>Salmon Burger</b> Salmon Patty, Swiss Cheese, Lettuce, Tomato, Toasted Kaiser Roll	10
<b>Blackened Chicken Caesar Wrap</b> Tomato, Cucumber, Onion, Parmesan Cheese	9
<b>BLT</b> Bacon, Lettuce, Tomato and Herb Mayonnaise on Wheat Bread with Choice of Side	8.95
<b>Hot Ham &amp; Swiss</b> Black Forest Ham, Swiss Cheese & Honey Mustard on Rye Bread with Choice of Side	8.95
<b>Rueben Sandwich</b> Pastrami, Swiss Cheese, Thousand Island, Sauerkraut on Rye Bread with Choice of Side	8.95
<b>Fish Tacos</b> Seared Mahi Mahi, Corn Tortillas, Guacamole, Asian Slaw, Spicy Remoulade,	9.5
<b>Chicken Salad Sandwich</b> Lettuce, Tomato, Raisins, Wheat Bread	9
<b>Blue Po' Boy Sandwich</b> Shaved Lettuce, Chopped Tomato, Tarter Sauce, Hoagie Roll	

**Fried Flounder** 9.5

**Fried Oyster** 10.5

**Fried Shrimp** 10.5

## Lunch Entrees

Add a House Salad to Any Entrée for \$3

<b>Grilled Atlantic Salmon*</b> Mashed Potatoes, Sautéed Vegetables, Lemon Wine Butter	13
<b>Steak &amp; Eggs*</b> 5oz Flatiron, 2 Eggs Sunny Side Up, Potato Cake, Sautéed Vegetables, Balsamic Brown Butter	16
<b>Crispy Chicken Tenders</b> Mashed Potatoes, Mixed Vegetables, Brown Gravy	8.5
<b>Pan Blackened Catfish</b> Sautéed Vegetables, Mashed Potatoes, Chipotle Cilantro Vinaigrette	11
<b>Grilled Chicken Breast</b> Mashed Potatoes, Sautéed Vegetables, Chili-Soy Vinaigrette	9
<b>Lump Crab Cakes</b> Mashed Potatoes, Sautéed Vegetables, Whole Grain Mustard Butter	13
<b>Salmon Patty</b> Mashed Potatoes, Sautéed Vegetables, Lemon Wine Butter	10
<b>Curry Shrimp</b> Potatoes, Leeks, Peas, Tomatoes in Madras Curry Sauce	11
<b>Low Country Shrimp &amp; Grits</b> Cheddar Grits, Spinach, Andouille Sausage & Sauce, Tomatoes, Green Onion	12

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



## SEAFOOD RESTAURANT & BAR

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Blue-Fin-Seafood-Restaurant-And-Bar on Facebook

Want to make reservations online?

Look for us on [opentable.com](http://opentable.com)