

Brunch

Raw

Rolled Sushi

Truffle Rainbow Roll \$19.00

tuna*, salmon*, hamachi*, kanpachi*, avocado, cucumber, truffle

Spicy Tuna* Roll \$16.00

sesame, sriracha aioli

Times Square Roll \$18.00

crab, spicy hamachi*, mango, avocado, yuzu-miso

Californication Roll \$15.00

crab, shrimp, cucumber, avocado, mango

Spicy King Crab Roll \$17.00

tuna*, mango, avocado, wasabi creme

Imperial Lobster Roll* \$18.00

spicy lobster, salmon*, asian pear, maitake, yuzu-gochujang

Rocket Man Roll	\$16.00
spicy salmon*, shrimp, avocado, mango, dill, red nuclear sauce	
Soft Shell Crab Roll	\$19.00
tobiko*, avocado, romaine, cucumber, gochujang remoulade	
Dressed Sushi*	
two pieces each	
Tuna	\$10.00
avocado, ponzu	
Kanpachi	\$11.00
hot chili, seaweed	
Eel	\$9.00
grilled pineapple, gochujang	
Salmon	\$10.00
lime kosho, ginger blossom	
Hamachi	\$10.00
serrano chili	
Alaskan King Crab	\$11.00
toban djan, cilantro	

Six Piece Sampler \$30.00

Raw Bar

Jumbo Shrimp \$7.00 (each)

Cherrystones Six - \$14.00

Oysters MP

east or west

Lobster Cocktail MP

Littlenecks Six - \$14.00

Oyster Sampler Six - \$19.00

Alaskan King Crab Legs MP

Available 1/2 lb or 1 lb

Shellfish Towers

Balcony \$58.00

Mezzanine \$94.00

Orchestra \$148.00

Sustainable Petrossian Caviar* (30g)

Shassetra \$73.00

Ossetra \$89.00

Sushi & Sashimi

price per piece

Shrimp \$6.00

Hamachi \$6.00

BBQ Eel \$5.00

Tuna \$6.00

Uni \$10.00

Toro MP

Salmon \$5.00

Salmon Roe \$5.00

Kanpachi \$7.00

Fluke \$5.00

Salads & Sandwiches

Lobster* Cobb Salad \$31.00

deviled eggs*, bacon, avocado, corn, market greens, lemon-buttermilk

Blue Fin Salad \$29.00

colossal lump crab, charred avocado, hawaiian hearts of palm, grapefruit

Faroe Island Salmon Burger \$21.00

sesame, pickled cucumber, seaweed, avocado

BF Lobster & Shrimp Sandwich \$29.00

buttered brioche roll, warm bacon, herb aioli*, waffle fries

Featured Items

New York State of Mind Burger* \$28.00

Grass-fed short rib blend, great lakes cheddar, schaller & weber bacon, nys skillet egg*, devine horseradish pickles, amy's organic whole wheat bun, l.i. kennebec fries. All ingredients are home-grown & locally sourced from New York State

Eggs & Classics

We proudly serve Sullivan County Cage Free Eggs. Compliments of Blue Fin, your choice of one of the following: Champagne / Bloody Mary / Screwdriver / Bellini / Mimosa / Orange Juice / Grapefruit Juice

Two Eggs Any Style	\$15.00
roasted potatoes	
Brooklyn Smoked Salmon* Platter	\$22.00
choice of bagel, cream cheese, tomato, lettuce, onions	
Farmer's Market Egg White Omelette	\$20.00
turkey bacon, market vegetables, low-fat cheese	
Avocado Toast with Poached Eggs	\$21.00
country bread, market green salad, sea salt	
Classic Eggs* Benedict	\$19.00
canadian bacon, hollandaise sauce*	
Brooklyn Smoked Salmon* & Poached Eggs*	\$24.00
crispy potato galette, asparagus, dill hollandaise	
Belgian Waffles	\$16.00
fresh berries, whipped cream	
Buttermilk Pancakes	\$17.00
lemon ricotta, berries, catskill mountain organic maple syrup	
Raisin Pecan French Toast	\$17.00
poached pears, mascarpone	

Brunch Bowls

Burrata & Brooklyn Smoked Salmon* Bowl \$24.00

eggs*, avocado, cauliflower panzenella salad

"Huevos Rancheros" Bowl \$21.00

poached eggs*, corn tortilla, chorizo & beans, avocado, romaine, salsa verde

Crispy Pork Belly Rice Bowl \$23.00

skillet egg*, homemade kimchi, pickled vegetables, chicharon

Skirt Steak Bowl \$24.00

grilled skirt steak*, eggs* over easy, peppers & onions, tater tots, chimichurri

Spicy Chicken Udon Noodle Bowl \$21.00

garlic chili oil, scallion, eggs*

Chef Boo's Chirashi Bowl \$33.00

salmon*, tuna*, hamachi*, shrimp, bbq eel, avocado, ikura*, sushi rice

Sides

Applewood Smoked Bacon \$8.00

Seasonal Fruit \$12.00

Home Fries \$7.00

French or Waffle Fries

\$9.00

Pork Link Sausage

\$8.00

Charred Broccoli

\$11.00