

STARTERS

SLIDERS

CLASSIC BEEF

FOUR MINIATURE BEEF BURGERS TOPPED WITH MELTED AMERICAN CHEESE AND GRILLED ONIONS. SERVED ON POTATO ROLLS WITH AU JUS ON THE SIDE FOR DIPPING - 8.99

BBQ BACON

FOUR MINIATURE BEEF BURGERS TOPPED WITH BBQ SAUCE, MELTED CHEDDAR CHEESE, BACON AND MUSHROOMS. SERVED ON POTATO ROLLS - 8.99

PULLED PORK

FOUR MINIATURE PULLED PORK SANDWICHES SERVED ON POTATO ROLLS WITH A SIDE OF COLESLAW - 8.99

CHICKEN PARMESAN

FOUR MINIATURE FRIED CHICKEN PATTIES TOPPED WITH MELTED MOZZARELLA CHEESE AND SERVED ON POTATO ROLLS WITH A SIDE OF MARINARA SAUCE - 8.99

PINT OF GUINNESS®

THE PERFECT START TO ANY MEAL - 5.00

HAND-BATTERED OR NAKED CHICKEN TENDERS

CHICKEN TENDERS HAND-DIPPED IN OUR OWN BATTER AND FRIED TO A GOLDEN BROWN, OR GET THEM NAKED (GRILLED). SERVED WITH CARROTS, CELERY STICKS AND YOUR CHOICE OF BBQ SAUCE, HONEY MUSTARD OR TERIYAKI SAUCE - 8.99

BUFFALO CHICKEN TENDERS

CHICKEN TENDERS HAND-DIPPED IN OUR OWN BATTER AND FRIED TO A GOLDEN BROWN, OR GET THEM NAKED (GRILLED). THEN WE'LL TOSS THEM WITH HOT, MEDIUM OR MILD BUFFALO SAUCE. SERVED WITH CARROTS, CELERY STICKS AND YOUR CHOICE OF BLEU CHEESE OR RANCH DRESSING - 8.99

BLACKFINN CHEESE STICKS

A UNIQUE BLEND OF CHEDDAR, MOZZARELLA AND PEPPER JACK CHEESES HAND ROLLED IN WONTON SKIN WRAPPERS AND FRIED TO A GOLDEN BROWN. SERVED WITH MARINARA SAUCE - 7.99

TRICOLOR NACHOS

LAYERS OF CRISPY TRICOLOR TORTILLA CHIPS BURIED UNDER OUR SIGNATURE BLEND OF CHEDDAR AND MONTEREY JACK CHEESES AND TOPPED WITH SOUR CREAM, PICO DE GALLO AND GUACAMOLE. SERVED WITH A SIDE OF FRESH SALSA - 8.99
ADD GRILLED CHICKEN OR CHILI - 2.00

SPINACH AND ARTICHOKE DIP

A CREAMY BLEND OF THREE CHEESES, SPINACH, GARLIC AND ARTICHOKE BROILED UNTIL BROWNED AND BUBBLING. SERVED WITH TORTILLA CHIPS, CARROTS AND CELERY STICKS - 8.99

CALAMARI

LIGHTLY BATTERED CALAMARI AND HOT ITALIAN CHERRY PEPPERS FRIED CRISP, TOSSED WITH GARLIC BUTTER AND SERVED WITH MARINARA SAUCE - 10.99

SEARED AHI TUNA

FRESH SUSHI GRADE AHI TUNA SEARED IN A GARLIC AND BLACK PEPPER CRUST AND SERVED SASHIMI STYLE WITH WASABI AIOLI AND A GINGER SOY GLAZE - 11.99

BLACKFINN QUESADILLAS

A FLOUR TORTILLA FILLED WITH OUR SIGNATURE BLEND OF CHEDDAR AND MONTEREY JACK CHEESES, FOLDED, GRILLED AND CUT INTO WEDGES. SERVED WITH SOUR CREAM AND FRESH SALSA - 7.99
ADD GRILLED CHICKEN - 2.00

STEAMED MUSSELS AQUIDNECK STYLE

HAND SELECTED PREMIUM MUSSELS STEAMED IN BEER WITH HOT ITALIAN CHERRY PEPPERS, GARLIC AND SPICY ANDOUILLE SAUSAGE. SERVED WITH GARLIC BREAD - 11.99



RESTAURANT & SALOON

SOUPS

FIREHOUSE CHILI

OUR SIGNATURE CHILI, INSPIRED BY THE HEROES OF OUR HOMETOWN, THE NEW YORK CITY FIRE DEPARTMENT. TOPPED WITH MELTED CHEDDAR CHEESE, ONIONS AND SCALLIONS
BOWL - 5.99 CUP - 3.99

SOUP OF THE DAY

OUR CHEF'S SEASONAL SOUP SELECTION
BOWL - 4.99 CUP - 3.99

SALADS

DRESSINGS

ASIAGO PEPPERCORN, LOW CALORIE ZINFANDEL VINAIGRETTE, BALSAMIC VINAIGRETTE, THOUSAND ISLAND, BLEU CHEESE RANCH
ADD GRILLED CHICKEN TO YOUR SALAD - 4.00 ADD GRILLED SALMON TO YOUR SALAD - 5.00

THE WEDGE

A WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH ROMA TOMATOES, RED ONION, BACON, BLEU CHEESE CRUMBLES AND CREAMY BLEU CHEESE DRESSING - 5.99
ADD A HALF ORDER OF BUFFALO CHICKEN TENDERS - 4.00

FRESH GARDEN SALAD

MIXED GREENS, RED ONION, CUCUMBERS, TOMATOES AND CROUTONS WITH YOUR CHOICE OF DRESSING ON THE SIDE - 4.99
FRESH GARDEN SALAD AS AN ENTRÉE - 6.99

CLASSIC CAESAR

CRISP ROMAINE LETTUCE AND CROUTONS TOSSED WITH PARMESAN CHEESE AND A TANGY CAESAR DRESSING - 4.99
CLASSIC CAESAR AS AN ENTRÉE - 6.99

SPINACH SALAD

FRESH BABY SPINACH, RED ONION, SLICED MUSHROOMS, HARD BOILED EGG, OUR SIGNATURE BLEND OF CHEDDAR AND MONTEREY JACK CHEESES AND CROUTONS TOSSED WITH BALSAMIC VINAIGRETTE DRESSING - 7.99

SMOKED BACON AND BLEU CHEESE SALAD

CHOPPED ROMAINE AND ICEBERG LETTUCE, SMOKED BACON, BLEU CHEESE CRUMBLES, SCALLIONS, TOMATOES AND FRESH BASIL TOSSED WITH BALSAMIC VINAIGRETTE DRESSING AND TOPPED WITH CRISPY FRIED ONION STRINGS - 8.99

ASIAN CHICKEN SALAD

MIXED GREENS, CARROTS, RED CABBAGE, MANDARIN ORANGES, FRIED WONTON NOODLES AND GRILLED CHICKEN TOSSED WITH ORANGE GINGER VINAIGRETTE DRESSING AND TOPPED WITH SPICY PEANUT SAUCE - 10.99

CLASSIC CHOPPED SALAD

CHOPPED MIXED GREENS, DICED GRILLED CHICKEN, PENNE PASTA, BACON, BLEU CHEESE CRUMBLES, RED ONION, CUCUMBERS AND TOMATOES TOSSED WITH LOW CALORIE ZINFANDEL VINAIGRETTE DRESSING - 8.99

BURGERS AND SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES AND A PICKLE SPEAR.

BLACK ANGUS SALOON BURGER*

8OZ OF BLACK ANGUS BEEF FLAME-GRILLED AND TOPPED WITH YOUR CHOICE OF CHEESE, MUSHROOMS, BACON AND CARAMELIZED ONIONS. SERVED ON A FRESH BULKY ROLL WITH LETTUCE, TOMATO AND RED ONION - 9.99

BLACKENED CHICKEN SANDWICH

BLACKENED CHICKEN BREAST TOPPED WITH MELTED CHEDDAR CHEESE AND CREAMY PEPPERCORN SAUCE. SERVED ON A WARM CIABATTA ROLL WITH LETTUCE, TOMATO AND RED ONION - 9.99

BUFFALO CHICKEN SANDWICH

CHOOSE FROM A GRILLED OR FRIED CHICKEN BREAST PREPARED IN HOT, MEDIUM OR MILD BUFFALO SAUCE AND SERVED ON A CIABATTA ROLL WITH LETTUCE, TOMATO AND A SIDE OF BLEU CHEESE OR RANCH DRESSING - 9.99

GRILLED AHI TUNA SANDWICH

FRESH SUSHI GRADE AHI TUNA MARINATED IN A LIGHT GINGER-LIME MARINADE, THEN GRILLED AND TOPPED WITH PEPPERED BACON AND WASABI MAYONNAISE. SERVED ON A CIABATTA ROLL WITH LETTUCE AND TOMATO - 11.99

SOUTHERN BBQ PULLED PORK SANDWICH

TENDER PULLED PORK SLOW COOKED IN A TANGY SOUTHERN BBQ SAUCE AND PILED HIGH ON A BULKY ROLL. SERVED WITH COLESLAW - 8.99

TURKEY WRAP

SLICED ROASTED TURKEY BREAST AND AMERICAN CHEESE ROLLED INTO A FLOUR TORTILLA WITH BACON, LETTUCE AND TOMATOES. SERVED WITH MAYONNAISE ON THE SIDE - 7.99

BALBOA

HOT ROAST BEEF ON TOASTED GARLIC BREAD WITH MELTED MOZZARELLA CHEESE. SERVED WITH AU JUS - 8.99

FRIED HADDOCK SANDWICH

FRESH HADDOCK FILET HAND-BATTERED, FRIED AND TOPPED WITH LETTUCE, TOMATO AND TARTAR SAUCE ON A BULKY ROLL. SERVED WITH COLESLAW - 8.99

THE GALWAY TURKEY SANDWICH

SLICED ROASTED TURKEY BREAST, BACON AND CHEDDAR CHEESE ON COUNTRY WHITE BREAD, EGG-DIPPED AND GRILLED - 9.99

ENTRÉES

ENJOY A FRESH GARDEN SALAD OR CLASSIC CAESAR WITH YOUR ENTRÉE - 4.99

FILET MIGNON*

AN 8OZ BLACK ANGUS FILET SEASONED WITH A ROBUST BLEND OF PEPPER, GARLIC AND SPICES, FLAME-GRILLED, TOPPED WITH MAITRE D'HOTEL BUTTER, AND SERVED WITH ROASTED ROSEMARY NEW POTATOES AND ROASTED MAPLE GLAZED CARROTS - 24.99

GRILLED STEAK TIPS*

12OZ OF TENDER BEEF TIPS MARINATED IN OUR SIGNATURE GUINNESS® MARINADE AND GRILLED TO ORDER. SERVED OVER CARAMELIZED ONIONS WITH GUINNESS® GRAVY, GARLIC MASHED POTATOES AND THE FRESH VEGETABLE OF THE DAY - 14.99

CHICKEN BALSAMICA

BONELESS CHICKEN BREAST PAN SEARED WITH PORTOBELLO MUSHROOMS AND ROASTED RED PEPPERS IN A LIGHT BALSAMIC WINE SAUCE. SERVED WITH GARLIC MASHED POTATOES AND THE FRESH VEGETABLE OF THE DAY - 13.99

BLACKFINN CHICKEN

BONELESS CHICKEN BREAST SAUTÉED IN A WHITE WINE GARLIC AND BUTTER SAUCE AND PLACED ATOP A BED OF SAUTÉED SPINACH. TOPPED WITH SAUTÉED MUSHROOMS AND MELTED PROVOLONE CHEESE AND SERVED WITH RICE PILAF - 13.99

ATLANTIC SALMON

FRESH HAND-CUT FILET OF ATLANTIC SALMON GRILLED AND DRIZZLED WITH OUR ORIGINAL CHEF'S OWN HONEY DILL GLAZE. SERVED WITH RICE PILAF AND STEAMED BROCCOLI - 17.99

BEER BATTERED FISH AND CHIPS

FRESH HAND-BATTERED HADDOCK FILET SERVED WITH FRENCH FRIES, COLESLAW, TARTAR SAUCE AND LEMON - 11.99

CATCH OF THE DAY

FRESH SEASONAL FISH PREPARED DAILY - MARKET

BLACKENED CHICKEN ALFREDO

BLACKENED CHICKEN BREAST TOSSED WITH PENNE PASTA, DICED TOMATOES, RED ONION AND A CREAMY ALFREDO SAUCE - 14.99

PASTA PRIMAVERA

PENNE PASTA TOSSED WITH FRESH GARDEN VEGETABLES, A LIGHT MARINARA SAUCE AND SHREDDED PARMESAN CHEESE. SERVED WITH GARLIC BREAD - 10.99

ADD GRILLED CHICKEN - 4.00

SIDES - 2.99

FRESH VEGETABLE OF THE DAY
STEAMED BROCCOLI
ROASTED MAPLE GLAZED CARROTS
ROASTED ROSEMARY NEW POTATOES
GARLIC MASHED POTATOES
SHOESTUNG FRENCH FRIES
BEER BATTERED ONION RINGS
RICE PILAF



PRIVATE EVENTS

BOOK YOUR PRIVATE EVENT WITH BLACKFINN.

WITH A VARIETY OF PRIVATE ROOM OPTIONS AND A FANTASTIC CATERING MENU, BLACKFINN CAN CREATE THE PERFECT PRIVATE EVENT FOR YOU AND YOUR BUDGET.

ASK YOUR SERVER OR A MANAGER FOR MORE INFORMATION.

*MAY BE COOKED TO ORDER. NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.