



Blue Finn Grille

130 Washington Street
Haverhill, MA

978.372.3148

Blue Finn Grille

Appetizers

Jumbo Gulf Shrimp \$10
Chargrilled and glazed with soy ginger sauce. Served with melon salsa and baby field greens.

Blue Finn Wings \$9
Jamaican Jerk style wings served with Blue Finn cool sauce.

Chargrilled Sea Scallops \$11
Scallops drizzled with citrus vinaigrette served atop jicama orange coleslaw.

Mussels \$11
Your choice of yellow coconut curry or garlic and herb.

Coconut Crusted Chicken or Shrimp \$10
Flash fried and accompanied by our Blue Finn sweet and spicy dipping sauce.

Sticky Ribs \$11
Glazed with sweet chili sauce and served with melon salsa.

Pan-seared Lump Meat Crabcakes \$12
Drizzled with a cream wasabi and red pepper aioli.

Soups and Salads

Chowder of the Day \$5
Made Fresh Daily

Garden Salad \$7
Mixed greens, tomatoes, cucumbers, carrots and feta lightly tossed and served with your choice of dressing.

Blue Finn House Salad \$7
Baby field greens tossed in our house balsamic vinaigrette.

Flashgrilled Romaine Hearts \$8
Drizzled with chipotle ranch and served with a Parmesan crostini.

Pastas

Egg Papadelle Pasta \$17
Choice of pan-seared chicken, shrimp or vegetarian sautéed with tomatoes, scallions, baby spinach, red onion and feta cheese finished in a garlic wine sauce.

Pan Noodles \$17
Pan-seared chicken, shrimp, or vegetarian sautéed with red onion, scallions, egg and crushed peanuts tossed with rice noodles and Thai sauce.

Blue Finn's Catches

Panko Coconut Crusted Tuna \$23
Accompanied by jasmine rice, flash fried snap peas and a soy ginger dipping sauce.

Baked Haddock \$20
Topped with a lemon beurre blanc and seasoned bread crumb. Served with yukon mashed potatoes and grilled asparagus.

Pan-seared Sea Scallops \$22
Served with a coconut curry sauce accompanied by a grilled sweet potato cake and asparagus spears.

Chargrilled Garlic Herb Swordfish \$24
Served over seasonal vegetables and feta cheese risotto drizzled with lemon infused extra virgin olive oil. Served with grilled asparagus.

Blue Finn Platter \$22
Lightly flash fried haddock, jumbo shrimp and scallops drizzled with orange vinaigrette. Served with jicama coleslaw and handcut french fries.

BlueFinn Seafood Bowl \$24
Mussels, haddock, shrimp, lobster, and corn on the cob poached in a herb butter broth. Served with crusty bread.

Pineapple Chili Glazed Salmon \$21
Topped with melon salsa and served with wilted spinach and a sweet potato cake.

Create Your Own
Choice of fish and choice of spice or rub. Served with your choice of two sides.

Smokey Chipotle
Garlic Herb Wet Rub

Cajun
Pineapple Chili

Spicy Jerk
Lemon Butter

Blue Finn's Land Lovers

Chargrilled Beef Tenderloin \$26
Topped with a port wine demi glace. Accompanied by wilted spinach and yukon mashed potatoes.

Mediterranean Stuffed Chicken \$20
Stuffed with feta goat cheese, tomatoes, scallions and baby spinach. Drizzled with house balsamic vinaigrette. Served with yukon mashed potatoes.

Chaddy's Ribs \$23
Baby back ribs. Dry rubbed and slow-cooked, then basted with our house BBQ sauce. Served with jicama coleslaw and handcut french fries.

Braise of the Day
Low and slow the way it should be. Ask your server!

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.