

BLUE HILLS GRILLE

PRESENTED BY CHEF RICKIE MURPHY

STARTERS

Tuna Tartare in a Cripsy Wonton

Made with ahi tuna chunks ceviche style, topped with wasabi seeds \$13.99

Buffalo Chicken Egg Rolls

House made, served with blue cheese, carrots and celery \$9.99

Shepherd's Pie Egg Rolls

House made ground lamb, with peas, carrots and whipped mashed potatoes, served with white rosemary gravy \$10.99

Coconut Shrimp Skewer

6 coconut shrimp served with sweet Thai chili sauce \$13.99

Hummus/Crudite/Pita Plate **VG**

Crisp vegetables with grilled pita bread and house made hummus \$10.99

Nachos **VG**

Corn chips, smothered in creamy cheese sauce with fresh jalapeños and pico de gallo \$12.99
With grilled chicken add \$3

Chips and Guacamole **VG** \$7.99

Sour cream or pico de gallo add .50

Wings **GF**

Eight pieces. Your choice of buffalo, teriyaki, sweet & sour, or Bourbon BBQ \$11.99
With parmesan truffle add \$1

Parmesan Truffle Fries **GF VG**

With roasted garlic aioli \$7.99

Sweet Potato Tots **VG GF**

With cranberry aioli or spicy ketchup \$7.99

SOUPS AND SALADS

Add on Chicken \$3, Steak Tips \$8, Shrimp \$6, Salmon \$8, Lobster \$8.99

House made dressings: White Balsamic, Soy Ginger, Ranch, Thousand Island, Blue Cheese, Russian, Creamy Caesar

New England Clam Chowder

cup \$4.99 bowl \$7.99

Soup of the Day

cup \$4.99 bowl \$7.99

Summer Salmon Salad

Mixed greens and tabbouleh w/ hints of ginger, lemon and garlic, crispy wonton strips, bean sprouts and carrot shreds and soy ginger dressing. Topped with a grilled teriyaki pineapple salmon filet \$15.99

BHG Wedge Salad **GF**

Blue cheese dressing, red onion, savory bacon, tomato, egg, and grilled shrimp
small \$13.99 large \$17.99

Caesar Salad **VG**

With rye croutons and shaved parmesan
side \$3.99 full \$10.99

House Salad **VG GF**

Romaine, carrots, cucumber, tomatoes, onions and your choice of house made dressing
side \$3.99 full \$8.99

SIDES \$4 EACH

Rice Pilaf

Baked Potato

Add sour cream or bacon \$.50, broccoli and cheddar \$1, loaded \$2

Broccoli, Corn and Red Pepper Medley

Tabbouleh

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

GF Gluten Free | VG Vegetarian

SANDWICHES

All sandwiches served with french fries. Substitute a side or a salad for fries for an additional \$2.

Lobster Roll

Fresh local lobster tossed in a light mayo with celery and served on a New England style bun with cajun french fries

\$21.99 add chowder cup \$2.00

Pastrami Reuben

Black pastrami, house slaw, Swiss cheese, Russian dressing on toasted rye \$12.99

Spicy Fried Chicken Sandwich

Juicy chicken breast tossed in spicy flour and fried to a golden crisp. Topped with pepper jack cheese, sweet tomatillo aioli, lettuce, tomato and onion on Texas toast \$14.99

Add bacon or avocado for \$1

California Turkey Club on a Wheat Wrap

Fresh shaved honey roasted turkey, applewood smoked bacon, swiss cheese, lettuce, tomato, avocado, ranch dressing, red onion jam \$14.99

Steak and Cheese

Shaved angus steak, caramelized onions, mushrooms, American cheese on a toasted french roll \$12.99

BHG Burger

1/2 lb hand formed beef patty with lettuce, tomato, pickles, onions, and your choice of American, Swiss, cheddar, blue, or pepper jack cheese \$12.99

Add bacon, avocado, sauteed mushrooms, or caramelized onions \$1 each

Ahi Tuna Burger

Encrusted in sesame seeds, seared to perfection, served with Asian slaw with wasabi aioli on a brioche bun \$15.99

Blackened Chicken Wrap

With lettuce, avocado, pico de gallo, and chipotle crema in a whole wheat wrap \$13.99

Sweet Potato Black Bean Burger ve

Veggie burger with lettuce, tomato, pickles, onions, melted Swiss, and guacamole on grilled brioche \$13.99

Hummus/Tzatziki Roasted Vegetable Wrap ve

Fresh house made hummus and roasted vegetables served in a warm wheat wrap \$14.99

ENTREES

Beef Wellington/Petite Filet

Tender filet marinated in a mushroom rub, wrapped in filo dough and baked to perfection, served with a creamy thyme house gravy

Choice of two sides

Beef Wellington \$23.99 Petite Filet \$21.99

Sundried Salmon Dinner

Salmon rubbed with a flavorful blend of herbs, sundried tomato, lime and white wine. Choice of two sides \$18.99

Baked Haddock

Cracker crusted and topped with citrus butter and your choice of two sides \$20.99

Fish and Chips

Local Blue Hills IPA battered haddock, tarter sauce, fries, house slaw \$17.99

Shrimp Scampi

Chef's special shrimp scampi, tossed with pasta, and a side of toasted garlic bread \$17.99

Mahi Tacos

Two pieces of blackened Mahi dusted with a fiery spice, served with lettuce, red onion jam, jack cheese and a wasabi-avocado aioli. Served with french fries \$14.99

Lobster or Buffalo Mac -N-Cheese

Local lobster chunks and crumb topping: \$18.99;

Buffalo Mac: Fried tenders in a buffalo mac sauce, blue cheese & toast crumbles: \$13.99

Chicken Parmesan

Breaded chicken breast, melted chesses, served with ziti tossed with our house marinara \$16.99

Steak Tips

Tender tips, cooked to order, with your choice of 2 sides \$20.99

Add BBQ, teriyaki or sweet & sour \$.50

Veggie Pasta GF

*Summer squash and zucchini, served with marinara or butter, lemon, garlic and parmesan
Marinara \$14.99 Butter/Garlic/Parm.\$12.99*

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