



Local BLUEFIN TUNA

Locally caught and processed right here at Mine Oyster! You will not get fresher Bluefin anywhere on the planet!

APPETIZERS:

Sesame Tuna Kabob

Sesame encrusted and seared rare bluefin tuna, Grand Marnier teriyaki sauce, sushi rice and seaweed salad – 18

Toro Tataki

Asian marinated rare fatty tuna is seared, sliced thin and served with Tataki sauce – 18

Bluefin Carpaccio

Sesame seed encrusted and seared rare Bluefin tuna is served sliced thin with seaweed salad, cucumber wasabi sauce and a balsamic drizzle – 18

Bluefin Tartar

Ground bluefin tuna, truffle oil, scallions, avocado, soy pearls, garlic sauce, Asian chips – 18

SALADS:

Bluefin Caesar

Crisp romaine hearts, Caesar salad dressing, croutons, parmesan cheese and blackened rare bluefin tuna – 26

Mexican Salad with Bluefin Tuna

Chopped romaine, house beans, Pico de Gallo salsa, sliced avocados, queso fresco cheese, spicy thousand island dressing, crushed fried tortilla chips, blackened rare bluefin tuna, fruit salsa of the day – 26

ENTREES:

Tuna and Salsa

Blackened rare bluefin tuna, southwestern rice, black beans, Pico de Gallo salsa and sour cream – 32

Sesame Tuna

White and black sesame seed encrusted, and pan seared rare bluefin tuna, serve with seaweed salad and a Grand Marnier teriyaki glaze – 32

Lemon Pepper seared Bluefin Tuna

Local bluefin tuna is marinated with EVOO, lemon, lemon zest and lemon pepper, it is then seared rare in a white-hot skillet with lemon pepper. Served with grilled ½ lemon, rice and vegetable of the day – 32

* Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food born illness, especially if you have certain medical conditions.



MineOyster



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