

Blue Fish

Sit Down Dinner Selections

(Minimum 20 People)

Salads

(choice of one)

House Salad

Artisan mixed lettuce topped with tomatoes, cucumbers, carrots, and red cabbage. Served with your choice of dressings

Caesar Salad

Chopped romaine lettuce tossed in our house made Caesar dressing and topped with fresh croutons and parmesan cheese

Entrees

(choice of up to Three)

Poultry

Sesame Crusted Chicken

Boneless breast of chicken dredged in sesame flour and sautéed. Topped with a soy ginger sauce and served with jasmine rice and fresh vegetable du jour

\$28 per person

Chicken Marsala

Boneless breast of chicken lightly sautéed and topped with a marsala mushroom sauce. Served with whipped potatoes and fresh vegetable du jour.

\$29 per person

Chicken Picatta

Boneless breast of chicken lightly sautéed and topped with a lemon caper butter sauce. Served with rice pilaf and fresh vegetable du jour.

\$28 per person

Pecan Crusted Chicken

Sauteed golden brown and topped with a crab and lemon beurre blanc. Served with rice pilaf and fresh vegetable du jour.

\$33 per person

Beef

Filet Mignon

Grilled to medium and topped with a red wine demi glace.
Served with dauphinoise potatoes and fresh vegetable du jour.

\$42 per person

Roasted Garlic Stuffed Filet Mignon

Topped with Danish bleu cheese and served over a red wine demi glace.
Served with dauphinoise potatoes and fresh vegetable du jour.

\$44 per person

Grilled Rib Eye Steak

14oz prime rib eye steak grilled medium and topped with a horseradish chive sauce.
Served with fresh whipped potatoes and vegetable du jour.

\$38 per person

Sirloin Bordelaise

Prime sirloin steak roasted and sliced. Topped with a red wine mushroom sauce.
Served with fresh whipped potatoes and vegetable du jour.

\$32 per person

Seafood

Grilled Salmon

Fresh Salmon fillet grilled and topped with a tomato basil beurre blanc.
Served with rice pilaf and fresh vegetable du jour.

\$29 per person

Caribbean Jerk Salmon

Fresh Salmon fillet dusted in our jerk spice and seared. Topped with a jalapeno molasses butter and pineapple relish. Served with coconut rice and fresh vegetable du jour.

\$32 per person

Herb Crusted Grouper

Fresh local grouper rolled in fresh herbs and pan seared. Topped with a roasted shallot crab sauce and served with fresh whipped potatoes and vegetable du jour.

\$42 per person

Grilled Chilean Sea Bass

Topped with a shrimp and crab beurre blanc and served with scored red skin potatoes and fresh vegetable du jour.

\$46 per person

Pistachio Crusted Red Snapper

Fresh local snapper topped with toasted pistachio nuts and pan seared. Topped with a roasted shallot cream sauce and served with scored red skin potatoes and fresh vegetable du jour.

\$42 per person

Fresh Ahi Tuna

Fresh yellow fin tuna dusted with fresh herbs and seared rare. Sliced and served with ponzu and wasabi paste, served with jasmine rice and grilled asparagus.

\$42 per person

Surf & Turf

Broiled Maine Lobster tail topped with drawn butter and petit fillet mignon topped with béarnaise. Served with fresh vegetable and starch du jour.

\$49 per person

Blue Fish Fountain Room & Elevated Avondale Room

Patrick Robinson

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