



Blue Fin Columbia Menu

<https://menulist.menu>

461-4 Town Center Place SC 29229, Columbia, United States

(+1)488038657346,(+1)8038657346 - <http://www.bluefinrestaurantandbar.com/>



The restaurant from Columbia offers 239 different dishes and drinks on the menu at an average price of \$19.6.

What [User](#) likes about Blue Fin Columbia:

We had a great experience! Promptly seated the waiter was amazing! The food took a little while but the plating kept it hot the entire time we ate so the wait was not an issue. The Shipwreck beverage was sooo good as were the brussel sprouts. We will definitely be returning [read more](#). The restaurant is accessible and can therefore

also be used with a wheelchair or physiological limitations. What [User](#) doesn't like about Blue Fin Columbia:

Hmmm...I was a bit thrown off by the karaoke going on. Complete distraction from the conversation at the table. I

completely thought it was totally different for what I'm use to experiencing throughout dining in Columbia, especially on a Friday evening [read more](#). Are you looking for *pudding*? In Blue Fin Columbia you will find

magical desserts that will certainly quench your cravings, In the morning they serve a **extensive breakfast** here. In addition, they provide you tasty seafood menus, At the bar, you can relax with a [cool beer](#) or other alcoholic and non-alcoholic drinks.

Blue Fin Columbia Menu



Specials

HOMEMADE BUTTERMILK
PANCAKES \$10.0

Main courses

CRAB

Extras

BRIE

Toast

FRENCH TOAST

Sandwich, Bagels, Burger

BLT \$10.0

Fish dishes

FISH TACOS \$12.0

Drinks

STRAWBERRY LEMONADE

Starters & Salads

SHRIMP

Side Orders

CRISPY FRIED BONELESS
CHICKEN \$18.0

Quesadillas

GRILLED CHICKEN QUESADILLA \$15.0

Chicken

GRILLED CHICKEN BREAST \$11.0

Breakfast

COUNTRY OMELET \$14.0

Appetizer

TEMPURA

Fish

GRILLED SALMON \$12.0

Steaks

SURF AND TURF

Indian

SHRIMP CURRY \$13.0

Cocktails

BRANDY MILK PUNCH

Soft drinks

ORANGE JUICE \$3.0

Special Rolls

SURF AND TURF* \$38.0

Fusion Rolls

MERMAID

White wine

YALUMBA Y SERIES VIOGNIER,
AUSTRALIA \$32.0

Blue Fin Columbia Menu



American Food

EGGS BENEDICT \$12.0

Toppings

ANDOUILLE SAUCE

Vegetables

EGG ROLLS

Happy Hour - Classic Cocktails

BLOODY MARY \$4.0

Best of Asia

VEGETABLE SPRING ROLLS \$8.0

Hauptgerichte - Chicken

FRIED CHICKEN

Pizza Mini Ø 20cm

SWEET CHILI

Champagne

VEUVE CLICQUOT BRUT, CHAMPAGNE FRANCE \$98.0

Seafood Dishes

FRIED CALAMARI \$11.0

Sweets & Desserts

BELGIAN WAFFLE \$10.0

Breakfast Menu

CRAB CAKES BENEDICT \$14.0

Munchies

SHRIMP TEMPURA \$12.0

Breakfast Sides

SIDE OF BACON \$5.0

Mixology

ULTIMATE LEMON DROP

Red Wine

VELVET DEVIL MERLOT, WASHINGTON STATE \$9.0

Soup and Salad

COBB SALAD \$9.0

Large Plates

BROILED MAINE LOBSTER TAILS \$36.0

Reds

LIBERTY SCHOOL CABERNET SAUVIGNON, PASO ROBLES, CA \$36.0

White

STRACCALI PINOT GRIGIO, PROVINCIA DI PAVIA, ITALY \$8.0

Red Wines

LA CREMA PINOT NOIR, SONOMA COAST \$48.0

Blue Fin Columbia Menu



Merlot

FREEMARK ABBEY MERLOT, NAPA VALLEY \$58.0

Interesting Whites

MARTIN CODAX ALBARIÑO, RIAS BAIXAS, SPAIN \$36.0

Sauvignon Blanc

FROG'S LEAP, NAPA VALLEY \$52.0

Bottled Beer

COORS LIGHT, GOLDEN, CO

PESCE / FISH

FRIED FLOUNDER \$18.0

Specialty Drinks

PEACH

The Lighter Side

CINNAMON ROLL FRENCH TOAST \$11.0

Imported Bottles

HEINEKEN, HOLLAND \$5.5

3-Egg Omelets

HAM CHEESE OMELET \$13.0

Beer on Tap

LEINENKUGEL SUMMER SHANDY, WI \$6.5

Chicken & Seafood

SPICY SHRIMP TACOS \$15.0

Desayuno (Breakfast)

VEGETABLE OMELET \$12.0

Seasonal

SAM ADAMS SEASONAL, BOSTON MA \$6.5

Steaks and Chops

GRILLED ANGUS RIBEYE \$29.0

Farm Fresh Eggs

STEAK AND EGGS* \$19.0

Unique Reds

FROG'S LEAP ZINFANDEL, NAPA VALLEY \$49.0

Martini

SOUR APPLE-TINI

Breakfast Side Orders

GRITS \$4.0

From the Heart

CRAB CAKES \$12.0

Whites by the Glass

PROPHECY SAUVIGNON BLANC, NEW ZEALAND \$9.0

Blue Fin Columbia Menu



Fish / Seafood

BLACKENED MAHI MAHI \$23.0

Brewer's Favorites

LOW COUNTRY SHRIMP GRITS \$13.0

Grapes by the Glass

KLINKER BRICK ZINFANDEL,
LODI, CALIFORNIA \$21.0

The Cocktails

FUDGESICLE

Lounge

GRILLED BBQ CHICKEN BREAST \$18.0

Steaks, Chops, Fish

NORTH CAROLINA TROUT \$18.0

Reserve Selections

DUCKHORN MERLOT, NAPA
VALLEY \$79.0

Premier Plat

PRINCE EDWARD MUSSELS \$10.0

Dinner Entres

LOW COUNTRY SHRIMP AND
GRITS \$22.0

Life Balance

GRILLED ATLANTIC SALMON* \$15.0

Craft Cocktails & Martinis

SUNSETINI

Coop's Saucy Sauces

CREOLE MUSTARD

Chef's Specialties

SPICY SHRIMP \$12.0

Young Adults

CRISPY CHICKEN TENDERS \$10.0

Salad Choices

MIXED GREEN \$11.0

Domestic Macro Cans & Bottles

BUDWEISER, ST LOUIS, MO

Import and Craft Beers

HEINEKEN LIGHT, HOLLAND \$5.5

Perfecto Feature Menu

FOUR CHEESE RAVIOLI \$13.0

Hash Browns and Sides

HASH BROWNS \$4.0

Bridgeport Specialties

CHICKEN STIR FRY \$11.0

Blue Fin Columbia Menu



Gin & Bourbon

KENTUCKY BUCK

Non alcoholic drinks

MIXED FRUIT \$4.0

WATER

Soups

SOUP OF THE DAY \$5.0

CHARLESTON SHE CRAB SOUP \$5.0

Seafood

SHRIMP ALFREDO \$13.0

SHRIMP STIR FRY \$12.0

Beer

YUENGLING LAGER, POTTSVILLE, PA \$4.0

SIERRA NEVADA PALE ALE, CHICO CA \$5.5

Burgers & Sandwiches

ANGUS BURGER* \$12.0

FRIED SHRIMP PO'BOY \$11.0

Soups and Salads

BLUE FIN HOUSE SALAD \$11.0

BEEFSTEAK TOMATO AND MOZZARELLA SALAD \$11.0

Brunch Entrees

STEAK EGGS \$19.0

SHRIMP GRITS

Martinis

THE CLASSIC BLEU

CLASSIC COSMOPOLITAN

Add on To Salad

GRILLED CHICKEN (PLAIN OR BBQ) \$7.0

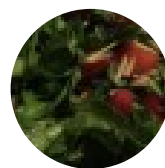
BLACKENED FILET TIPS* \$12.0

Uncategorized

MASCHIO PROSECCO, ITALY \$29.0

EASY STREET

Salads



CEASAR SALAD \$11.0

SPINACH SALAD \$11.0

ICEBERG WEDGE \$11.0

Main

BLEU PLATE \$12.0

NORWEGIAN EGG SANDWICH \$13.0

BASKET OF MUFFINS \$7.0

Bottles & Cans

GUINNESS STOUT, IRELAND \$6.5

STELLA ARTOIS, BELGIUM \$5.9

MILLER LITE, MILWAUKEE, WI \$4.0

Lagers

SAM ADAMS BOSTON LAGER, BOSTON MA \$6.5

BUD LIGHT, ST LOUIS MO \$4.0

MICHELOB ULTRA, ST LOUIS MO \$4.0

Blue Fin Columbia Menu



Lager

CORONA EXTRA, MEXICO	\$5.5
CORONA LIGHT, MEXICO	\$5.5
AMSTEL LIGHT, AMSTERDAM	\$5.5

Restaurant Category



FRENCH
DESSERT
VEGAN

Pasta

CHICKEN PASTA	\$13.0
CHICKEN ALFREDO	\$13.0
FETTUCINE	\$19.0
CAJUN PENNE	\$19.0

Sauces

WHOLE GRAIN MUSTARD BUTTER
ORANGE CHILI VINAIGRETTE
LEMON WINE BUTTER
WHITE BALSAMIC BROWN BUTTER

Craft Cocktails

POMEGRANATE MARTINI
A LITTLE PEACH OF HEAVEN
TEXAS COLLINS
THE FAMOUS ARNOLD PALMER

Chef Favorites

FLAME GRILLED FILET MIGNON*	\$29.0
PAN SEARED BLACK BASS (BARRAMUNDI)	\$24.0

SEARED AHI TUNA (SASHIMI
GRADE) \$23.0

PAN BLACKENED NORTH
CAROLINA CATFISH \$18.0

Elegant Reds

BELLE GLOS CLARK AND
TELEPHONE PINOT NOIR, SANTA
BARBARA HILLS, SANTA
BARBARA, CA \$69.0

WILLAMETTE VALLEY VINEYARDS
WHOLE CLUSTER PINOT NOIR,
WILLAMETTE VALLEY, OREGON \$42.0

GEORGES DUBOEUF 'JEAN
DESCOMBES ' MORGON GAMAY,
BURGUNDY FRANCE \$39.0

CORVO PINOT NOIR, SICILY \$9.0

Side dishes



MASHED POTATOES
SWEET POTATO FRIES
BRAISED COLLARD GREENS
ROASTED ZUCCHINI AND CORN
SPICED JASMINE RICE

Starters

SALADS	
PAN BLACKENED CATFISH	\$12.0
VEGETABLE STIR FRY	\$9.0
CRISPY FRIED FLOUNDER	\$12.0
GRILLED PORTERHOUSE PORK CHOP	\$22.0

Chardonnay

CAKEBREAD, NAPA VALLEY	\$78.0
RAMEY, RUSSIAN RIVER VALLEY/SONOMA	\$68.0

Blue Fin Columbia Menu



SONOMA-CUTRER, RUSSIAN
RIVER VALLEY \$26.0

KIM CRAWFORD UNOAKED
CHARDONNAY, EAST COAST NEW \$11.0
ZEALAND

MER SOLEIL CHARDONNAY
RESERVE, SANTA LUCIA \$12.0
HIGHLANDS, CA

Aromatic Whites

CHATEAU ST. MICHELLE 'EROICA '
RIESLING, COLUMBIA VALLEY \$42.0
WASHINGTON

REMY PANNIER VOUVRAY, (100%
CHENIN BLANC) VOUVRAY, \$36.0
FRANCE

WILLAMETTE VALLEY VINEYARDS
PINOT GRIS, WILLAMETTE \$36.0
VALLEY, OR

PETER MERTES RIESLING,
RHEINGAU, GERMANY \$7.0

VISTA POINT WHITE ZINFANDEL,
CALIFORNIA \$6.0

Crisp Whites

DUCKHORN SAUVIGNON BLANC,
NAPA VALLEY CA \$52.0

GROTH SAUVIGNON BLANC,
NAPA VALLEY, CA \$42.0

KIM CRAWFORD SAUVIGNON
BLANC, MARLBOROUGH, NEW \$39.0
ZEALAND

SANTA MARGHERITA PINOT
GRIGIO, TRENTINO ITALY \$49.0

CLIFFHANGER VINEYARDS
ESTATE GROWN PINOT GRIGIO, \$39.0
TRENTINO ITALY

Spicy Reds

SEGHEISIO COIRTINA ZINFANDEL,
DRY CREEK VALLEY, CA \$59.0

LAMOLE CHIANTI CLASSICO
GRAN SELEZIONE, TUSCANY \$48.0
ITALY

E. GUIGAL COTES DU RHONE,
COTES DU RHONE, FRANCE \$42.0

CHARLES SMITH BOOM BOOM
SYRAH, WASHINGTON STATE \$34.0

MICHAEL DAVID WINERY PETITE
PETIT, LODI CA \$34.0

Bubbles

FIZZ 2012 SMALL PARCELS
METHODE TRADITIONNELLE BY \$48.0
KIM CRAWFORD, MARLBOROUGH
NZ

CHARLES HEIDSIECK ROSE
RESERVE, CHAMPAGNE FRANCE \$98.0

SAINT-HILAIRE BLANQUETTE DE
LIMOUX, LIMOUX, FRANCE \$30.0

GANCIA SPARKLING MOSCATO,
ITALY \$38.0

POL CLEMENT BLANC DE BLANC,
FRANCE \$29.0

Sandwiches

HALF SANDWICH

BLACKENED BURGER* \$13.0

BLACKENED CHICKEN CEASAR
WRAP \$11.0

BLUE FIN CHICKEN CLUB \$12.0

CRAB CAKE SANDWICH \$14.0

FRIED FLOUNDER PO'BOY \$10.0

Rich Reds

GROTH CABERNET SAUVIGNON,
NAPA VALLEY, CA \$99.0

NEWTON 'RED LABEL ' NAPA
VALLEY CABERNET \$48.0

Blue Fin Columbia Menu



GASCON RESERVE MALBEC, MENDOZA, ARGENTINA	\$45.0
PORTILLO MALBEC, MENDOZA, ARGENTINA	\$8.0
SMOKING LOON CABERNET SAUVIGNON, CHILE	\$8.0
SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY SONOMA COUNTY, CA	\$23.0

These types of dishes are being served

SOUP

STEAK FRIES

PORK CHOP

TOSTADAS

SALAD

OYSTERS

APPETIZER

Appetizers



BLACK PEPPER GINGER SEARED TUNA*	\$13.0
BLUE FIN CRAB DIP	\$12.0
BAKED BRIE	\$15.0
BLUE FIN JUMBO CHICKEN WINGS	\$12.0
BAKED OYSTERS ROCKEFELLER	\$13.0
FRIED SHRIMP	\$12.0
SEARED AHI TUNA*	\$12.0
CRAB CAKE	

Bottled Beers

REDD'S APPLE ALE, ALBANY GA	\$5.5
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RIVER FALLS RED, THOMAS CREEK, GREENVILLE, SC	\$5.5
KILLIAN'S, GOLDEN, CO	\$5.5
UINTA HOP NOSH TANGERINE IPA (CANS), UTAH	\$5.5
UINTA LIME PILSNER (CANS), UTAH	\$5.5
GOOSE CREEK 'SOPHIE ', CHICAGO, IL	\$8.0
CHIMAY 'RED LABEL ', BELGIUM	\$8.0
BUD LIGHT, ST LOURIS, MO	
AMBER BOCK, ST LOUIS, MO	

Draft Beers

BIRDSONG LAZY BIRD BROWN ALE, CHARLOTTE	\$6.5
SON OF A PEACH, SPARTANBURG, SC	\$5.9
CAPTAIN LAWRENCE SUNBLOCK, NY	\$7.5
OLD MECKLENBURG COPPER, CHARLOTTE	\$5.9
JAM SESSION, NODA, CHARLOTTE NC	\$5.9
SIX POINT RESIN IPA 9.1%, BROOKLYN, NYC	\$8.0
HOPPYUM IPA, WINSTON-SALEM NC	\$6.5
HELL OR HIGH WATERMELON, 21ST AMENDMT	\$7.5
BLUE MOON, GOLDEN CO	\$5.9
SUGAR CREEK WHITE ALE, CHARLOTTE NC	\$6.5
BOLD ROCK CAROLINA APPLE CIDER, SC	\$5.9

Dishes are prepared with

SHRIMP SCAMPI	\$13.0
JUMBO SHRIMP	\$8.0

Blue Fin Columbia Menu



GRILLED SHRIMP \$23.0

GREEN BEANS

SPINACH

BROCCOLI

BRUSSEL SPROUTS

WE HAVE

AHI TUNA

PORK MEAT

POTATOES

APPLE

EGG

VEGETABLE

SEAFOOD

CHICKEN

EGGS



Blue Fin Columbia Menu



Blue Fin Columbia

461-4 Town Center
PlaceSC 29229, Columbia,
United States

Opening Hours:

Tuesday 11:30-15:00 11:30-21:00
15:00-21:00

Wednesday 11:30-15:00 11:30-21:00
15:00-21:00

Thursday 11:30-15:00 11:30-21:00
15:00-21:00

Friday 11:30-15:00 11:30-22:00 15:00-
22:00

Saturday 11:30-15:00 11:30-22:00
15:00-22:00



Blue Fin Columbia Menu

