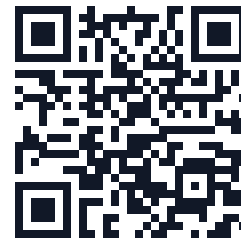


Blue Fish

9401 Coastal Hwy. 21842 · +14105243983 · Updated: Jan 14, 2026

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SOUP 6

Miso Soup	\$4.25
Egg Drop Soup	\$4.25
Wonton Soup	\$4.50
Hot & Sour Soup	\$4.50
Tom Yum Soup (GF) (for 2)	\$20.95
Tofu Veggie Soup (GF) (for 2)	\$13.95

SALADS 6

House Salad	\$5.95
Seaweed Salad	\$6.95
Avocado Salad	\$11.95
Spicy Kani Salad	\$10.95
Tuna & Avocado Salad	\$16.95
Baby Octopus Salad	\$16.95

APPETIZER 13

Home Made Egg Roll (1)	\$3.25
Vegetable Spring Roll (3)	\$8.95
Shrimp Spring Roll (2)	\$7.25
French Fries	\$5.95
Age Dashi Tofu	\$8.95
<small>Fried bean curd w. bonito flakes</small>	
Hand Folded Crab Wonton (6)	\$9.95
Shrimp Shumai (6)	\$8.95

Steamed Pork Dumplings (6)	\$8.95
Gyoza (6)	\$8.95
Barbeque Spareribs (4)	\$10.50
Beef on the Stick (4)	\$9.95
Fried Squid Karaage	\$15.95
Shrimp Tempura Appetizer	\$15.95
3 pieces of shrimp with broccoli, onion and sweet potato	

APPETIZERS FROM THE SUSHI BAR 9

Edamame	\$6.95
Black Pepper Sesame Oil Edamame	\$8.95
Tuna Tataki	\$16.95
7 slices of tuna served with black vinaigrettes sauce	
Black Pepper Tuna	\$16.95
7 slices of black pepper-crusting tuna torched and served with Japanese dressing	
Dinosaur Egg	\$16.95
Avocado filled with kani spicy tuna crunchy and tempura fried topped with spicy mayo sweeten soy sauce and pesto sauce	
Yellowtail Jalapeno	\$16.95
Yellowtail jalapeno cilantro with sriracha and yuzu sauce	
Jalapeno Popper	\$13.95
Kani jalapeno and cream cheese tempura fried topped with sriracha scallions and Japanese mayo	
Sushi Appetizer	\$13.95
chefs choice 4 slices of raw fish over rice	
Sashimi Appetizer	\$16.95
chefs choice of 6 slices of raw fish	

CHICKEN 12

Sweet & Sour Chicken	\$13.95
Chicken w. Broccoli	\$13.95
Chicken w. Vegetables	\$13.95
Chicken w. Cashew Nuts	\$13.95
Chicken in Garlic Sauce	\$13.95
Hunan Chicken	\$13.95

Kong Pao Chicken	\$13.95
Curry Chicken	\$13.95
Szechuan Chicken	\$13.95
General Tso's Chicken	\$16.95
Orange Chicken	\$16.95
Sesame Chicken	\$16.95

BEEF 6

Beef w. Broccoli	\$17.95
Beef w. Vegetables	\$17.95
Beef in Garlic Sauce	\$17.95
Szechuan Beef	\$17.95
Mongolian Beef	\$17.95
Pepper Steak and Onions	\$17.95

SHRIMP & SCALLOP 7

Sweet & Sour Shrimp	\$17.95
Shrimp w. Broccoli	\$17.95
Shrimp w. Vegetables	\$17.95
Hunan Shrimp	\$17.95
Shrimp in Garlic Sauce	\$17.95
Scallop w. Vegetables	\$17.95
Hunan Scallops	\$17.95

VEGETABLES 6

Bean Curd w. Vegetables	\$14.95
Vegetable Combination	\$12.95
Sauteed Broccoli	\$12.95
Spicy Szechuan String Beans	\$14.95
Eggplant in Garlic Sauce	\$14.95

General Tso's Tofu **\$15.95**

CHEF'S SPECIALTIES 7

Happy Family **\$24.95**

Jumbo shrimp, lobster tail, scallops, beef, chicken and roast pork sauteed with Chinese vegetables

General Tso's Twin Delight **\$22.95**

Crispy jumbo shrimp & Scallops sauteed with pepper and onion chef's special sauce

Sha Cha Shrimp & Beef **\$20.95**

Sliced beef and jumbo shrimp with mixed vegetables in hot sha cha sauce

Triple Delight **\$20.95**

Sliced chicken, beef and shrimp together with Chinese vegetables

Twin Delight in Garlic Sauce **\$22.95**

Jumbo shrimp & scallop sauteed in garlic sauce

Seafood Combination **\$24.95**

Jumbo shrimp, scallop, crabmeat w. Chinese vegetables served on a hot plate

Spicy Shredded Chicken or Beef **\$20.95**

Shredded beef or chicken lightly breaded and deep fried, stir fry with celery carrots in chef's special sweet and tangy sauce

RICE, LO MEIN & RICE NOODLES 7

Fried Rice **\$12.95**

Choice of veggie, roast pork, chicken, beef or shrimp

House Fried Rice **\$15.95**

Chicken, beef and shrimp

Lo Mein **\$12.95**

Choice of veggie, chicken, beef or shrimp

House Lo Mein **\$15.95**

Chicken, beef & shrimp

Rice Noodle **\$13.95**

Choice of veggie, chicken, beef or shrimp

House Rice Noodle **\$16.95**

(Chicken, beef and shrimp)

Singapore Rice Noodle **\$16.95**

(Stir-fried curry rice noodle with chicken, beef, shrimp & vegetables.)

PAD THAI NOODLES 5

Pad Thai (Veggie) **\$16.95**

Pad Thai (Chicken)	\$16.95
Pad Thai (Beef)	\$17.95
Pad Thai (Shrimp)	\$17.95
House Pad Thai (a combination of chicken, beef and shrimp)	\$20.95

THAI DRUNKEN NOODLES 5

Thai Drunken Noodles (Veggie)	\$16.95
Thai Drunken Noodles (Chicken)	\$16.95
Thai Drunken Noodles (Beef)	\$17.95
Thai Drunken Noodles (Shrimp)	\$17.95
House Drunken Noodles (a combination of chicken, beef and shrimp)	\$20.95

THAI HOUSE SPECIALITIES 3

Thai Basil Supreme Chicken, beef, and shrimp stir fried with zucchini, onion, asparagus, pepper, baby corn, snow peas, mushrooms and bamboo shoots in a mix of red and yellow curry basil sauce)	\$21.95
Thai Mango Shrimp (A savory dish of jumbo shrimp lightly battered and fried, tossed with mango, green peppers in a mango sauce)	\$20.95
Thai Curry Chicken White meat chicken stir fried with zucchini, onion, asparagus, pepper, baby corn, snow peas, mushrooms and bamboo shoots in a creamy coconut yellow curry sauce)	\$17.95

SUSHI COMBINATIONS 10

Sashimi Deluxe 20 pieces chefs choice of assorted raw fish	\$47.95
Tuna and Salmon Platter 4 pieces of tuna and 4 pieces of salmon nigiri with a spicy tuna roll	\$29.95
Chirashi 18 pieces of chef's choice of assorted sashimi on a bed of sushi rice	\$40.95
Unagi Don 8 Pieces of smoked el on a bed of sushi rice	\$26.95
Tekkadon 8 slices of ahi tuna sashimi on top of seasoned rice	\$29.95

Salmon Donburi	\$28.95
8 sliced of salmon sashimi on top of seasoned rice	
Spicy Combo	\$20.95
Three roll combo of spicy tuna spicy salmon and spicy yellow tail	
Sushi Regular	\$28.95
8 pieces of chefs choice nigiri with tuna California or spicy tuna roll	
Sushi Deluxe	\$35.95
11 pieces of chefs choice assorted nigiri with tuna, California roll or spicy tuna roll	
Sushi or Sashimi Combination	\$49.95
5 pieces of chefs choice assorted nigiri, 15 pieces of chefs choice assortment sashimi, with tuna, California or spicy tuna roll	

VEGETARIAN ROLLS 9

Cucumber Roll	\$6.25
Avocado Roll	\$6.25
Avocado & Cucumber	\$6.25
AAC Roll	\$6.25
(Avocado, Cucumber & Asparagus)	
Spicy Asparagus	\$6.25
Sweet Potato Tempura	\$6.25
Mango Avocado Roll	\$6.25
Shitake Mushroom Roll	\$6.25
Yama Gobo Roll	\$6.25
Japanese pickled radish	

SUSHI A LA CARTE 23

Inari	\$7.00
Tamago	\$7.00
Kani	\$7.00
Mackerel	\$8.00
Hokki Clam (2)	\$8.00
Shrimp	\$8.00
Flying Fish Roe	\$8.50

Ikura	
Octopus	\$8.00
Squid	\$8.00
White Tuna (Escolar)	\$8.00
Stripe Bass	\$8.00
Tuna	\$9.00
Salmon	\$8.50
Yellow Tail	\$9.00
Fluke	\$8.50
Scallop	\$9.00
Spanish Mackerel	
Smoke Salmon	\$8.00
Eel	\$8.50
Tilapia	\$8.00
Sea Urchin (uni)	
Madai (Sea Bream)	

BASIC HOUSE ROLLS 29

Shrimp Tempura Roll	\$9.95
Avocado, cucumber, shrimp, kani & egg wrapped, lightly fried	
TNT Roll	\$13.95
Scallop, scallion, white fish oven baked w. special cheese topping	
Spider Roll	\$13.95
Soft shell crab, lettuce, avocado, cucumber & mayo	
Maryland Roll	\$14.95
Real crab, avocado, mayo and sprinkle of old bay on top	
Dragon Roll	\$13.95
Eel, cucumber inside topped with avocado	
Double Delight Roll	\$13.95
Tempura shrimp and spicy kani topped with oven baked house special topping	
Philadelphia Roll	\$9.25
Smoke salmon, avocado & cream cheese	

Out Of Control Roll	\$9.25
(Tuna with avocado, cucumber, massago)	
Crunchy Roll	\$9.50
(Salmon with tempura crunch, cucumber, spicy mayo)	
Spicy Roll	\$8.25
(Choice of tuna, salmon, yellow tail with Tempura crunch)	
Alaskan Roll	\$9.25
(Kani, Salmon, avocado)	
Super Roll	\$13.95
(Avocado, cucumber and topped with tuna and salmon)	
Fire Island Roll	\$9.25
(White tuna, kani, avocado with spicy mayo)	
Dynamite Roll	\$13.95
(Tuna, salmon, yellow tail , asparagus topped with spicy mayo, tempura crunch and masago)	
Sunshine Roll	\$13.95
(Spicy tuna, avocado inside topped with a layer of tuna)	
Crazy Roll	\$12.95
(Spicy tuna, shrimp tempura in soy bean paper)	
Rainbow Roll	\$14.95
(Avocado, cucumber, kani inside topped with avocado and assorted fish)	
Tiger's Eye Roll	\$15.95
Smoked salmon cream cheese asparagus wrapped in soy paper tempura fried then roll in nori	
Tuna Roll	\$8.25
Salmon Roll	\$8.25
Yellowtail Roll	\$8.25
California Roll	\$8.25
Shrimp and Cucumber roll	\$8.25
Eel and cucumber roll	\$8.25
Eel and avocado Roll	\$8.25
Tuna and avocado roll	\$9.25
Shrimp and mango roll	\$8.25
Yellowtail and Jalapeno roll	\$8.25
Real Crab California Roll	\$11.95

SIGNATURE ROLLS 13

Hawaiian Roll	\$17.95
Tempura coconut shrimp with cream cheese; topped with a layer of fresh mango and avocado. Drizzled with a chef's special mango sauce and sprinkled with coconut flakes.	
Godzilla Roll	\$21.95
White tuna, spicy tuna, avocado inside; topped with a layer of yellowtail, slices of jalapeño and Ikura. Serve with a side of yuzu sauce.	
Alec Roll	\$21.95
Made famous by one of our own, with kani, avocado, cucumber inside; topped with tuna, salmon & Avocado and lastly topped with Maryland blue crab salad on each piece	
Christmas Roll	\$19.95
(Eel , white tuna, avocado, topped with salmon & tempura crunch)	
Red Dragon Roll	\$17.95
(Shrimp tempura inside, topped with spicy tuna, drizzled w/ eel sauce, spicy mayo)	
Kato Roll	\$19.95
Shrimp tempura inside; topped with a layer of avocado, a layer of Kani, spicy mayo sauce, red tobiko and scallions.	
Mega Lobster Roll	\$25.95
Whole Lobster tail tempura with asparagus, cucumber, avocado, masago, spicy mayo, eel sauce & mango sauce.	
Lovers Roll	\$18.95
(Oven baked eel with avocado on the inside, then topped with half kani and half spicy tuna)	
M-16 Roll	\$17.95
(Shrimp tempura inside, topped with smoke salmon and spicy mayo)	
Black Jade Roll	\$18.95
(Spicy tuna , avocado, shrimp tempura inside, topped with black caviar)	
Money Green Roll	\$21.95
(Lobster salad, kani, shrimp, avocado, wasabi tobiko, tempura crunch, wrapped in green soy paper)	
Latin Heat Roll	\$17.95
(White tuna, cilantro, avocado and jalapeno inside with white fish and chili sauce)	
Long Island Roll	\$19.95
(Black pepper torched tuna with seaweed salad and mango inside top with a layer of avocado, drizzle with wasabi mayo and eel sauce)	

SEASONAL SPECIALTIES 12

Ahi Tower

Sushi tower with base layer of sushi rice, avocado, kani and lastly topped with sesame infused ahi tuna. Drizzled with wasabi mayo, dust with sesame seeds and furikake (Japanese seaweed flavoring)

Lobster Casino Roll

Inside lobster salad, mango, avocado wrapped in soy paper topped with spicy tuna, masago, scallions, pine nuts, cranberries and lastly drizzled with sweetened soy sauce.

Mango Sticky Rice

Tapioca rice infused with coconut cream and coconut oil topped with fresh cut mango.

Matcha Green Tea Mochi

Herbal and rich. Ceremonial grade Japanese matcha powder

Ube Mochi

Earthy, sweet and nutty. Sweet purple potato from the Philippines

Cake Batter Mochi

Creamy and sweet. Vanilla and sugar mixed in perfection

Vanilla Chip Mochi

Simple and sweet. Balinese vanilla and semi-sweet chocolate

Strawberry Mochi

Vibrant and sweet. Strawberry puree

Lychee Lemonade

Fresh crushed lemonade with lychee juice, drizzled with blue thai syrup of butterfly pea flower.

Soju

Original, Honeydew, Peach-on-the-beach, Podo

Mojitos

Coconut Shrimp
