



More than fish and that's no bull!

Bullfish Grill Restaurant Hours

Dinner

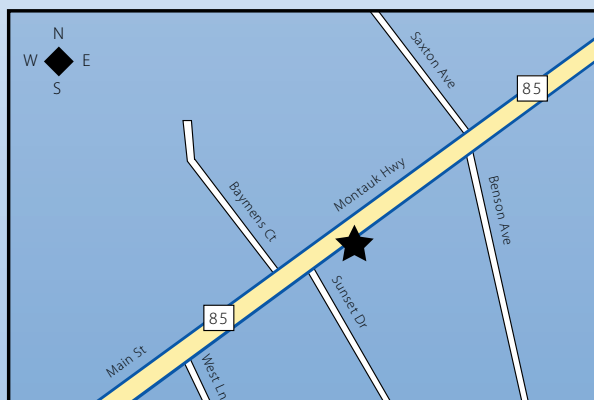
Monday to Thursday: 5pm - 11pm
 Friday & Saturday: 5pm - 12am
 Sunday: 5pm - 10pm

Lunch

Wednesday to Friday: 11:30am - 3pm

Brunch

Saturday & Sunday: 10am - 3pm



298 W. Main Street
 Sayville, New York 11782
 Phone: (631) 563-9400



BULLFISHLI.COM

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Menu

Brunch • Lunch • Dinner

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WELCOME TO BULLFISH

Located in Sayville, New York, Bullfish provides a city dining experience in Long Island at affordable prices, offering fresh quality food and healthy menu items. Bullfish is the creation of Owner/Operator Carlo Bruno. A Long Island native with 15 years of experience managing several well-known New York City restaurants, Mr. Bruno has brought a fun and relaxing city dining experience back home. Through Bullfish, he has created a restaurant that will please those who will appreciate quality, fresh and healthy food, prepared to satisfy and awaken all of your senses, served graciously and consciously in an atmosphere that welcomes and warms the soul.



KIDS MENU - 12 & UNDER

All Children's Meals Come with a Soft Drink and a Scoop of Sorbet or Vanilla Ice Cream

- Kids Size Popcorn Calamari 6
- Chicken Quesadilla 9
- Bullfish Chowder 7
- Veggies & Dip 6
Raw Carrots Celery Broccoli & Sweet Potato Fries
- Roasted Tilapia 9
1/2 order Served with Veggies & Rice
- Chicken Penne 9
Served with Marinara
- Chicken on a Stick 9
Served with Sweet Potato Fries
- 1/2 Order of Fish & Chips 7

***Information shown may not reflect recent changes. All prices and food items are subject to change at any time. Restaurant has final pricing.*

Dinner Menu

DAILY SURF SELECTIONS

Mahimahi, Cod, Red Snapper, Chilean Seabass

Ahi Tuna, Scottish Salmon

GRILLED—BLACKENED—SAUTEED,

COOKED TO YOUR PREFERENCE*

SERVED ALA CARTE WITH ONE SAUCE OR BUTTER:

SAUCES

Cocktail Sauce - Habanero Vinegar - Horseradish Citrus Cream - Mango Black Bean - Chunky Tomato Basil

COMPOUND BUTTERS

Roasted Garlic Parsley - Ginger Wasabi - Toasted Coconut Tequila Lime - Chipotle

TRY A FLIGHT OF 4 SAUCES OR BUTTERS FOR JUST \$3

BULLFISH SIGNATURE DISHES

Served with Grilled Asparagus, Please No Substitutions

Roasted Tilapia 18
w/ Tomatoes Herbs Bread Crumbs

Hazelnut Crusted Catfish 21
Sauteed

Cedar Planked Smoked LI Bluefish 18

Grilled Shrimp 22
Sweet Chili Glaze

Seared Sea Scallops* 22

PASTAS

Seafood Linguini Marinara 24
Clams Mussels Scallops Shrimp Crab

Pappardelle 17
w/ Grilled Tuna Asparagus Mushrooms Onions Sun Dried Tomato in a Mushroom Sauce

Penne 18
w/ Grilled Shrimp Broccoli Basil Pesto

Farfalle 16
w/ Salmon Olives Capers Dill Onion Light Tomato Sauce

SPECIALTIES - SERVED ALA CARTE

Maryland Jumbo Lump Crab Cake 22
Baked Not Fried

Ribeye Steak 12oz 29
Grilled to Your Preference*

Memphis Style Dry Rubbed Babyback Ribs 19

Veal Porterhouse 12oz 24
Grilled to Your Preference*

Fish & Chips 14

Garlic Roasted Free Range Chicken 14

RAW BAR*

Spicy Tuna Oshi-zushi 9

Shrimp Cocktail (5pcs) 9

Littleneck Clams Half Dozen 7 / Dozen 13

Oysters Mt Sinai Half Dozen 10 / Dozen 18

Oysters Bluepoint Half Dozen 10 / Dozen 18

SIDES

Sauteed Spinach 5

Grilled Asparagus 5

Grilled Squash 5

Mashed Basil Potatoes 5

Minty Nutty Cous Cous 5

Rice of the Day 4

Sweet Potato Fries 5

Winter Wheat Berry Pilaf 4

Steamed Broccoli 5

Roasted Young Potatoes 4

Lunch Menu

ENTREES

Grilled Balsamic Salmon 12
Over Warm Spinach Salad w/ Apple Smoked Bacon Shiitake Mushrooms

Seafood Cobb Salad 14
w/ Jumbo Lump Crab & Shrimp

Bullfish Reuben 9.5
Grilled Mahimahi w/ Melted Meunster Thousand Island Slaw on a Ciabatta & Sweet Fries

Seafood Crepe 14
Jumbo Lump Crab, Lobster, Rock Shrimp

Baja Fish Tacos 8
3 Soft Tacos w/ Napa Cabbage Pico de Gallo Guacamole & Sour Cream

Blackened Chicken Wrap 9.5
Blackened Breast of Chicken Mixed Greens Avocado Ranch Dressing & Sweet Fries

BBQ Tuna 10
BBQ Spiced Tuna Steak w/ Jicama Slaw & Sweet Fries

Fish & Chips 9
Porter Battered Basa w/ Sweet Fries

Salmon Burger 9
Scallion Red Bell Pepper & Sweet Fries

Grilled Veggie Sandwich 8
Summer Squash Zucchini Roasted Bell Pepper Pesto Mixed Greens Balsamic Glaze Shaved Parmesan w/ Sweet Fries

SWEETS

Pomegranate Pecan Tart 8
Served with Vanilla Ice Cream & Anglaise Sauce

Flourless Chocolate Tort 7
Served with Berry Compote & Vanilla Cream

Bullfish Trio of Sorbets 6
Served in an Almond Tuile Sailboat

Spiced Crème Brulee 8

Warm Whiskey Bread Pudding 7
Served with a White Chocolate Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Brunch Menu

BRUNCH MENU JUST \$20

Includes One Entree, Unlimited Bagel and Muffin Bar, One Juice, Bloody Mary, Mimosa or Draft Beer & Coffee or Tea

Bagel & Muffin Bar Alone 9
Appetizers, Sides and All Other Beverages are Extra

ENTREES

Grilled Balsamic Salmon
Over Warm Spinach Salad w/ Apple Smoked Bacon Shiitake Mushrooms

Seafood Cobb Salad
w/ Jumbo Lump Crab & Shrimp

Build Your Own Omelette
Choose Three Items: Red Bell Pepper, Squash, Broccoli, Asparagus, Sun Dried Tomato, Carmelized Onion, Shiitake Mushroom, Scallion, Corn, Spinach, Applewood Smoked Bacon, Lump Crab, Shrimp and One

Cheese: Pepperjack, Muenster, Cheddar, Goat Cheese, Feta, Parmesan

Smoked Salmon Plate
Served w/ Red Onion Capers Hard Boiled Egg Toast Points

Savory Dill Tomato & Feta Cheese Seafood Crepe
Jumbo Lump Crab, Lobster, Rock Shrimp

Baja Fish Tacos
3 Soft Tacos w/ Napa Cabbage Pico de Gallo Guacamole & Sour Cream

Crunchy French Toast
Traditional Brioche with a Light Graham Cracker Crust, Warm Berry Compote & Whipped Cream

Crab Cake Benedict
2 Poached Eggs Over Crab Cakes on a Honey Wheat English Muffin w/ Cajun Hollandaise

Hanger Steak & Scrambled Eggs
w/ Red Bell Pepper & Scallion

Blackened Chicken Wrap
Blackened Breast of Chicken Mixed Greens Avocado Ranch Dressing & Sweet Fries

SIDES

Lobster Home Fries 7

Apple Smoked Bacon 4

Roasted Potatoes 4

Chicken Sausage 4

KIDS BRUNCH MENU - 10 & UNDER

Served with One Juice or Milk and Fruit Salad

Bowl of Cheerios 8

Oatmeal 8

Cheese Egg Scramble 8

French Toast (1pc) 8

Soups & Salads

Housemade Dressings: Cucumber Buttermilk, Caesar, Ranch, Blue Cheese, 1000 "Long" Island, Blood Orange, Sun Dried Tomato

BRUNCH, LUNCH & DINNER SALADS

Mixed Greens 6

Iceberg Wedge 7
w/ Blue Cheese Tomato Apple Smoked Bacon

Whole Leaf Caesar 8
Add 6.50 for Shrimp or Crab Add 4 for Chicken

DINNER SALADS

Mixed Greens Salmon 16.5
Red Onion Cranberry Sun Dried Tomato Dressing

Warm Spinach Goat Cheese Salad 9
Apple Pecan Crusted Goat Chees & Bacon Fig Vinaigrette

Seafood Cobb 16
w/ Jumbo Lump Crab & Shrimp

Roasted Beet 7.5

SOUPS

Bullfish Chowder 7

Vegetarian Soup of the Day 7

Crab Bisque 7

Appetizers

BRUNCH, LUNCH & DINNER APPETIZERS

Crab Quesadilla 13

Mussels Marinara 9
Huge Bowl of Mussels in a Chunky Marinara with Toast Points

Steamed Clams 12
1½ dz Clams in White Wine Butter & Herbs

Popcorn Calamari 9

DINNER APPETIZERS

1/2 Rack of our Dry Rubbed Babyback Ribs 10
Memphis Style

Seared Scallops (Rare Center)* 9
Over Mixed Greens

Seared Ahi Tuna (Rare Center)* 12

Maryland Jumbo Lump Crab Cake (1) 12

Lobster Egg Roll 15

Pomegranate Glazed Chicken "Satay" 8
W/POMEGRANTATE MANGO SALAD

Appe-Tinis

Lobster Cocktail 10

Shrimp Cocktail 9

Crab Cocktail 8

Seafood Salad Cocktail 7
Citrus Herb Marinade