

FIN DINNER MENU

STARTERS

Fin Firecracker Shrimp	\$10
Tossed in House Made Spicy Mayo/ Fresh Herbs	
Lump Crab Dip	\$11
Parmesan Bread Crumbs/ Organic Toasted Crostini	
Oyster Rockefeller	\$10
Local James River Oysters/ Organic Creamy Spinach/ Crispy Bacon	
Oysters On The Half Shell	\$10
Local Oysters/ Meyer Lemon Mignonette	
Fried Oysters	\$12
Crispy Braised Bacon/ Grilled Organic Root Spinach/ Truffle Pecorino Cheese/ Herb Buttermilk Dressing	
Cheese Plate	\$13
Trio of Cheeses & Seasonal Accompaniments	
Gold Nori Infused Rare Tuna	\$13
Yuzu Sorbet/ Seaweed Puree/ Sesame Oil Powder/ Organic Micro Wasabi Greens	
Duck Confit	\$13
Crispy Duck Leg Confit/ Goat Cheese Ravioli/ Roasted Beets/ White Wine Garlic Sautéed Spinach/ Balsamic Dropper	
Lobster and Calamari "Fish & Chips"	\$14
Fried Lobster Claws & Calamari Fries/ Firecracker Cole Slaw/ Malt Vinegar Froth/ Cocktail Sauce	
Hudson Valley Seared Foie Gras "Smores"	\$16
Sweet Potato & Homemade Marshmallow Napoleon/ White Chocolate Grand Marnier Sauce/ Graham Cracker Tuile	

SOUPS

She Crab Soup w/ Lump Crab Meat	\$6 cup/\$8 bowl
Sweet Corn Soup	\$6 cup/\$8 bowl
Jumbo Lump Crab Meat/ Organic Truffle Oil	
Potato and Parmesan Soup	\$10
Creamy Potato and Parmesan Soup/ Foie Gras Meatloaf/ Roasted Cluster of Maitake Mushrooms	
Oyster Stew	\$10
Whipped Potato/ Poached Oysters/ Braised Pork Belly/ Micro Celery/ Classic Veggies	

SALADS

Fin Wedge	\$8
Crisp Iceberg Leaves/ Cherry Tomatoes/ Shoestring Carrots/ Bacon/ House Made Hooks Blue Cheese Dressing/ Fresh Focaccia Bread with Blue Cheese Spread	
Grilled Romaine Caesar Salad	\$8
Organic Peppered Croutons/ House Made Caesar Dressing/ Fresh Grated Parmesan Cheese	
Organic Mix Green Salad	\$9
Baked Brie with Pear Compote/ Poached Pear/ Candied Pecans/ White Balsamic Vinaigrette	
Arugula and Prosciutto Salad	\$10
Organic Arugula/ All Natural Prosciutto/Balsamic Dressing/ Shaved Fennel/ Roasted Organic Beets/ Orange Segments/ Fried Goat Cheese	

ENTRÉES SEAFOOD

Local Rockfish	\$29
Crispy Skin Rock Fish/ Celery Root Puree/ Black Trumpet Mushrooms/ Confit Celery/ Grilled Asparagus/ Balsamic Gastric	
Local Swordfish	\$28
Oven Roasted Swordfish/ Turnip Apple Cider Sauce/ Caramelized Apples/ Sea Beans/ Roasted Sunchoke/ Snowpeas/ Apple Cider Glaze	
Pan Seared Crab Cake	\$26
Handmade Potato & Olive Gnocchi/ Organic Braised Fennel/ Organic Root Spinach/ Braised Hand Turned Artichokes/ Roasted Shallots/ Organic Sunchoke Saffron Sauce	
Local Yellowfin Tuna	\$28
Grilled Yellowfin Tuna/ Edamame Puree/ English Cucumber/ Local Organic Bok Choy/ Fresh Water Chestnuts/ Edamame Beans/Cous Cous/ Wasabi Marscarpone Cheese Sauce	
Faroe Island Sustainable Salmon	\$26
Crisp Brulee Salmon filet/ Organic Wheat berries/ Organic Baby Carrots & Parsnips/ Local Swiss Chard/ Dill and Heart of Palm Puree	
Local Flounder and Jumbo Lump Crab	\$29
Organic Brown Rice/ Local Squash Trio/ Pearl Onions/ Sauce Soubise	
Seafood Pasta	\$29
Shrimp/ Scallops/ Mussels/ Roasted Butternut Squash/ Brussels Sprouts/ Organic Root Spinach/ Fresh Roasted Garlic Cream Sauce	
Seared Scallops	\$29
Creamy Risotto/ Organic Brussels Sprouts/ House Bacon/ Dave & Dee's Organic Mushrooms/ Truffle Demi Glace	

ENTRÉES Continued...

ENTRÉES MEATS

USDA Prime Brandt Beef Filet	\$32
Sour Cream & Chive Whipped Potatoes/ Organic Vegetables/Red Wine Demi/ ** Add Shrimp \$6/ Scallops \$8/ Lobster \$14	
Berkshire Pork Chop Stuffed with Lobster	\$28
Grilled Pork Chop Stuffed with Lobster Meat/ Sweet Potato Mash/ Braised Collard Greens with House Bacon/ Marsala Pork Jus	
Braised Brandt Beef Short Ribs	\$27
Potato and Fresh Roasted Garlic Puree/ Wild Mushrooms/ Snow Peas/ Fried Roasted Garlic/ Guinness Demi Glace	
Quail With Duck and Foie Gras Sausage	\$29
All Natural Bandera,Texas Quail/ Grilled Duck and Foie Gras Sausage/ Creamy Polenta/ Organic Spinach/ Mix Olives/ Smoked Cherry Tomatoes/ Balsamic Gastric	

SIDE DISHES

Lobster Mashed Potatoes	\$8
Truffle Mac & Cheese with Organic Mushrooms	\$8
Risotto with Organic Brussels Sprouts & House Made Bacon	\$8

BEVERAGES

Sparkling Pellegrino	\$5
Acqua Panna	\$5
Coke/ Diet Coke/ Ginger Ale/ Sprite	\$2.50
Iced Tea	\$2.50
Organic Coffee	\$3
Pura Vida/ Costa Rica	
Espresso	\$3
Double Espresso	\$5
Latte	\$5

****We Will Cater To All Dietary Needs:Vegan/Vegetarian/Gluten Free****

Fin Seafood Restaurant is now an Independently Owned Restaurant.
"We Would Like To Thank Our Patrons for Choosing to Dine with Us"

Chef Kenny Sloane -- Executive Chef/ Owner
Chef Daniel Askew -- Sous Chef
Restaurant & Menu Art - Troy Summerell