

FIN LUNCH MENU

STARTERS

Fin Firecracker Shrimp	\$10
Tossed in House Made Spicy Mayo/ Fresh Herbs	
Cheese Plate	\$13
Trio of Cheeses & Seasonal Accompaniments	
Oyster Rockefeller	\$10
Local James River Oysters/ Organic Creamy Spinach/ Crispy Bacon	
Lump Crab Dip	\$11
Parmesan Bread Crumbs/ Organic Toasted Crostini	
Calamari	\$9
Fried Calamari Strips/ Spicy Cole Slaw	

SOUPS

Sweet Corn Soup	\$6 cup/\$8 bowl
Jumbo Lump Crab Meat/ Organic Truffle Oil	
She Crab Soup w/ Lump Crab Meat	\$6 cup/\$8 bowl
Oyster Stew	\$10
Whipped Potato/ Poached Oysters/ Braised Pork Belly/ Micro Celery/ Classic Veggies	

SALADS

Organic Mixed Green Salad	\$9
Baked Brie with Pear Compote/ Poached Pear/ Candied Pecans/ White Balsamic Vinaigrette	
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	
*Add to any Salad: Crab Cake \$8, Sautéed Shrimp \$6, Grilled Chicken \$6, Fried Oysters \$7, or Fish of the Day \$7	

SANDWICHES

8oz Fin's Farm Raised Organic Black Angus Burger \$10
*Choose Your Toppings (2): Cheddar, Provolone, or Swiss Cheese;
Smoked Bacon, Caramelized Onions, or Sautéed Mushrooms

*Burger Add-ons: Foie Gras \$14, Crab Meat \$6, Lobster Meat \$8

Blue Cheese Stuffed Burger \$12
Fin's Farmed Raised Organic Burger Stuffed with Blue Cheese/
Crispy Braised Pork Belly/ Caramelized Apples

Crab Cake Sandwich \$13
Pan Seared Crab Cake/ Lettuce/ Tomato/ House Made Tartar Sauce

Blackened Catfish Sandwich \$12
Blackened Catfish/ Fresh Cucumber and Lemon Aioli

Yellowfin Tuna Melt \$12
Grilled Tuna Steak/ House Made Wasabi Cheese/
House Made Pickles/ Mustard Greens/ Texas Toast

Veggie Wrap \$9
Roasted Portabella Mushrooms/ Goat Cheese/
Roasted Red Peppers/ Grilled Spinach/ Tomato Basil Tortilla

Tuna Caesar Wrap \$10
Yellowfin Tuna/ Romaine/ Diced Tomatoes/ House Made Caesar
Dressing/ Fresh Grated Parmesan

Sandwich Sides

Pasta Salad/ Cole Slaw/ House Cut French Fries/ Organic Mix
Green Salad w/ Champagne Vinaigrette/ Tossed Caesar Salad/
Cinnamon & Sugar Sweet Potato Fries

*Additional Sides \$4 each

LUNCH PLATES

Taco Trio	\$13
Local Fish of the Day/ Organic Brown Rice/ Chiffinade Romaine/ Cucumber and Tomato Salsa/ Dill Sour Cream	
Fried Oysters & Bacon	\$12
Crispy Braised Bacon/ Grilled Organic Root Spinach/ Truffle Pecorino Cheese/ Herb Buttermilk Dressing	
Beer Battered Flounder	\$13
Fried Flounder/ House Cut Fries/ Cole Slaw	
Seared Scallops	\$16
Creamy Risotto/ Organic Brussels Sprouts/ House Made Bacon/ Organic Oyster Mushrooms/ Truffle Demi	
Faroe Island Sustainable Salmon	\$15
Organic Brown Rice/ Local Squash/ Pearl Onions/ Sauce Soubise	
Jumbo Lump Crab Cake	\$18
Sweet Potato Risotto/ Grilled Root Spinach/ Organic Brussels Sprouts/ Parmesan Sauce	
Herb Crusted Chicken Breast	\$13
Organic Sweet Potato Puree/ Braised Collard Greens/ Chicken Jus	
Meatloaf	\$14
Roasted Garlic and Potato Puree/ Organic Vegetables/ Herbed Gravy	
Grilled Chicken Pasta	\$14
Grilled Chicken/ Penne Pasta/ Cheddar Bechamel/ Organic Vegetables	

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

WINES BY THE GLASS

Saint Meyland Brut, France - Champagne	\$9
Beyond, Constantia, South Africa '10 - Sauvignon Blanc	\$8
Waimea Estates, Nelson, New Zealand '10 - Sauvignon Blanc	\$10
Sciarpa, Italy '10 - Pinot Grigio	\$7
Elk Cove, Willamette Valley, Oregon '10 - Pinot Grigio	\$10
High Def, Germany '10 - Riesling	\$10
Gen 5, Lodi, California '10 - Chardonnay	\$8
Pellegrini, "Olivet Lane," California '08 - Chardonnay	\$12
Atmosphere, Rose, France '10 - Interesting Whites	\$7
Pennywise, Sonoma, California '09 - Pinot Noir	\$8
Rock & Vine, Three Ranches, North Coast, California '09 - Cabernet Sauvignon	\$10
Pellegrini, Alexander Valley, California '09 - Cabernet Sauvignon	\$12
Cline, Sonoma County, California '09 - Syrah	\$9
Malbec, Terra Vinterra, Mendoza, Argentina '08 - Interesting Reds	\$10
Tempranillo, "B-Crux," Mendoza, Argentina '07 - Interesting Reds	\$12
Framboise, Raspberry Infused, Mount Vernon, Washington - Dessert ...	\$8
Cooper Vineyards Noche - Dessert Wine	\$10
J. Ordonez Victoria '08 - Dessert Wine	\$12

**** We Will Cater To Any Dietary Needs/ Vegan/ Vegetarian/ Gluten Free ****
Visit Our Website www.finseafood.com or www.facebook.com/FinPortWarwick

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

Chef Kenny Sloane -- Executive Chef/ Owner
Chef Daniel Askew -- Sous Chef
Kip Mullin -- General & Bar Manager
Restaurant & Menu Art -- Troy Summerell
FIN Seafood Restaurant 2012.