

FIN DINNER MENU

SOUPS & SALADS

Caprese Salad	\$14
Heirloom Tomatoes/ Fried Green Tomatoes/ Mozzarella/ Basil Sorbet/ Basil Powder/ Toasted Pine Nuts/ White Balsamic Caviar	
She Crab Soup w/ Lump Crab Meat	\$8 cup/\$10 bowl
Sweet Corn Soup	\$8 cup/\$10 bowl
Jumbo Lump Crab Meat/ Organic Truffle Oil	
Grilled Romaine Caesar Salad	\$9
Grilled Romaine Heart/ Croutons/ Fresh Grated Parmesan Cheese/ House Made Caesar Dressing	
Organic Mix Green Salad	\$12
Organic Mix Greens/Strawberries/ Goat Cheese/ Pistachios/Strawberry White Balsamic Vinaigrette	
Coconut Shrimp Bisque	\$12
Coconut Shrimp Bisque/ Fried Coconut Shrimp/ House Made Tarragon Crème Friache	

APPETIZERS

Cheese Plate	\$14
Trio of Cheeses & Seasonal Accompaniments	
Charcuterie Plate	\$14
Chefs Selection of House Made Charcuterie, Sausages, Head Cheese, Hams/ Pickled Vegetables/ Seasonal Marmalade/ Truffle Mustard/ Crostini **Add Cheese \$8	
*Tuna Tartare	\$14
Yellow Fin Tuna Tartare/ Seaweed Salad/ Sriracha Ice Cream/ Sesame Oil Powder/ Spring Roll Crunch	
Fin Firecracker Shrimp	\$12
Tossed in House Made Spicy Mayo/ Fresh Herbs	
Oyster Rockefeller	\$14
Local Virginia Oysters/ Organic Creamy Spinach/ Crispy Bacon	
*Oyster Duo on the Half Shell	\$14
2 Types of Local Oysters/ Compressed Cucumber Pink Peppercorn Mignonette	
Octopus	\$15
Grilled Octopus/ Fried Green Tomatoes/ Yellow Tomato Bacon Jam/ Grilled Spinach/ Basil Oil Powder	
Seared Foie Gras	\$22
Seared Hudson Valley Foie Gras/ Orange Zest French Toast/ Local Maple Syrup Gastric	

ENTRÉES SEAFOOD

Crab Cake or Softshells or Combo	\$32
Potato Gnocchi/ Asparagus/ Maitake Mushrooms/Butter Beans/ Braised Fennel/Garden Coulis I Sauce/ Black Garlic Powder	
Scallops & Pork Belly	\$32
Pan Seared Scallops/ Braised Pork Belly/Risotto/ Peas/ Carrots/ Corn/ Truffle Demi Sauce	
Local Yellowfin Tuna	\$28
Pan Seared Yellowfin Tuna/ Curry Coconut Milk Broth/ Black Rice Ramen Noodles/Pineapple & Mango Salsa/ Snow Peas/ Macadamia Nuts	
Seafood Pasta	\$30
Lobster/ Shrimp/ Mussels/ Lobster Pancetta Carbonara Sauce/ Penne Pasta/ Roasted Cipollini Onions/ Oven Dried Tomatoes/Poblano Peppers/ Peas/ Pecorino Cheese	
Flounder & Crab	\$32
Pan Seared Flounder/ Butter Poached Crab Meat/ Brown Rice/ Summer Squash/ Eggplant/ Tomato Soubise Sauce	
Smokey Salmon	\$28
Sous Vide Salmon Under Smoke/ Black Garlic Mash Potatoes/ Local Vegetables/ Roasted Red Pepper Bechamel Sauce	

ENTRÉES MEATS

8oz Japanese Kobe Beef Tenderloin A4 Certified	\$90
16oz Black Onyx, Rangers Valley Ribeye MB3+	\$70
Long Island NY Duck Breast & Crispy Confit Duck Leg	\$36
Beef Tenderloin w/ Truffle Panada	\$38
12oz Local Bison New York Strip	\$46
Local Pork Chop	\$28
Wagyu Beef New York Strip	\$55

All Meats Served With Black Garlic Mash Potatoes/ Local Vegetables/
Truffle Demi Sauce

Add: Lobster Tail \$20 / Crab Cake \$16 / Shrimp \$ 14 /
Foie Gras \$18 / Scallops \$16

SIDE DISHES

Truffle Mac & Cheese with Wild Mushrooms	\$8
Parmesan Risotto	\$8
Organic Sautéed Vegetables w/ Fresh Herbs	\$8
Black Garlic Mash Potatoes	\$8

** The Health Department Advises that Eating Raw or Undercooked Meats,
Poultry, Seafood, Shellfish, and Eggs Poses a Health Risk