

FIN LUNCH MENU

STARTERS

*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	
Lump Crab Dip	\$10
Parmesan Bread Crumbs/ Organic Toasted Crostini	
Cheese Plate	\$14
Trio of Cheeses & Seasonal Accompaniments	
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	
Calamari Fries	\$8
Fried Calamari Steak Fries w/ Cocktail Sauce	

SOUPS/ SALADS

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	
Fin Wedge	\$8
Crisp Iceberg Leaves/ Tomatoes/ Shoestring Carrots/ Bacon/ House Made Blue Cheese Dressing/	
Organic Mixed Green Salad	\$10
Organic Greens/Strawberries/ Goat Chees/ Pistacio's/ Strawberry White Balsamic Vinaigrette	
Grilled Romaine Caesar Salad	\$9
Grilled Romaine Heart/ Croutons/ Fresh Grated Parmesan Cheese/ House Made Caesar Dressing	

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

SANDWICHES

Crab Cake Sandwich	\$14
Pan Seared Crab Cake/ Lettuce/ Tomato/ House Made Tartar Sauce	
Tuna Steak Sandwich	\$14
Blackened Tuna Steak/ Buttered Texas Toast/ Pineapple Mango Salsa/ Lemon Aioli	
BBQ Sandwich	\$10
House Made Local Pork BBQ/ Cabbage Slaw	
8oz Fin's Virginia Farm Raised Organic Black Angus Burger	\$10
*Choose Your Cheese: Cheddar, Provolone, or Swiss Cheese; Additional	
\$1.00 Smoked Bacon, Caramelized Onions, Sautéed Mushrooms, Roasted Red Peppers	
Sandwich Sides	
Organic Mix Green Salad w/ Champagne Vinaigrette/ Tossed Caesar Salad/ Cole Slaw/ House Cut French Fries/ Hush Puppies/ Lime Cilantro Corn on the Cob	

ENTRÉE SEAFOOD

Salmon	\$14
Pan Seared Salmon/ Cous Cous/ Fermented Pearl Onions/ Fava Beans/ Roasted Yellow peppers/ Spinach/ Coconut Shrimp Broth	
Coal Fish	\$14
Pan Seared Coal Fish/ Brown Rice/ Summer Squash/ Eggplant/ Chilled Tomato Ramp Sauce/ Pickled Ramps	
Fried Oysters	\$14
Local Fried Oysters/ Black Garlic Coleslaw/ Roasted Cipollini Onion/ Mushrooms/ Fried Green Tomatoes/ Black Garlic Bechamel Sauce	
Seafood Pasta	\$18
Lobster/ Shrimp/ Mussels/ Lobster Pancetta Carbonara Sauce/ Penne Pasta/ Roasted Cipollini Onions/ Oven Dried Tomatoes/Poblano Peppers/ Peas/ Pecorino Cheese	
Fish Tacos	\$14
Local Fish of the Day/ Local Cabbage Slaw/ Salsa Verde/ Sour Cream/ Micro Greens	
Crab Cake or Soft Shell	\$18
Pan Seared Jumbo Lump Crab Cake or Softshell/ Dill Potato Gnocchi/ Asparagus/ Maitake Mushrooms/ Fresh Turned Artichokes/ Braised fennel/ Tomato Fennel Sauce/ Black Garlic Powder	
Seared Scallops	\$18
Pan Seared Scallops/Risotto/ Peas/ Carrots/ Corn/ Truffle Demi Sauce	

ENTRÉE MEATS

Confit Duck Leg	\$16
Wagyu Flank Steak	\$22
Pork Loin	\$14
Chicken Breast	\$12
Filet	\$18
** Meat Add ON : Crab Cake \$7/ Sautéed Shrimp \$7/ Fried Oysters \$7/ Lobster Tail \$20 / Scallops \$12	