

FIN LUNCH MENU

STARTERS

Fin Firecracker Shrimp	\$12
Tossed in House Made Spicy Mayo/ Fresh Herbs	
*Tuna Tartare	\$14
Yellow Fin Tuna Tartare/ Seaweed Salad/ Sriracha Ice Cream/ Sesame Oil Powder/ Spring Roll Crunch	
Smoked Citrus Salmon	\$10
House Made Citrus Cured Salmon/ Apple Wood Smoke/ Watercress Sorrel Green Apple Sorbet/ Black Cabbage Puree/ Lemon Dust Lavash Bread	
Lump Crab Dip	\$10
Parmesan Bread Crumbs/ Organic Toasted Crostini	
Cheese Plate	\$14
Trio of Cheeses & Seasonal Accompaniments	
*Oyster Duo on the Half Shell	\$14
2 Types of Local Oysters/ Mignonette	
Calamari Fries	\$8
Fried Calamari Steak Fries w/ Cocktail Sauce	
Beet & Goat Cheese	\$10
Roasted Golden Beet Stuffed w/ Pepper Goat Cheese/ Red Beet Chips/ Nasturium Leaves/ Cashew Honey Butter/ Black Beet Puree	

SOUPS/ SALADS

She Crab Soup w/ Lump Crab Meat	\$8 cup/\$10 bowl
Sweet Corn Soup	
Jumbo Lump Crab Meat/ Organic Truffle Oil	
Fin Wedge	\$8
Crisp Iceberg Leaves/ Tomatoes/ Shoestring Carrots/ Bacon/ House Made Blue Cheese Dressing/	
Organic Mix Green Salad	\$12
Organic Mix Greens/ Poached Pears/ Pickled Shallots/ Almonds/ Blue Cheese/ Ginger Pear 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	
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/	

ENTRÉE SEAFOOD

Fire Shrimp Taco's	\$14
2 Taco's/ Fried Shrimp Tossed in Spicy Mayo/ Black Garlic Sole Slaw/ Salsa Verde/ Micro Celery	
Salmon	\$14
Pan Seared Salmon/ Black Garlic Mash Potatoes/ Local Vegetables/ Roasted Red Pepper Bechamel Sauce	
Snapper	\$16
Pan Seared Snapper/ Baby Carrots/ Kolrabi/ Kale/ Beans/ Tomatoes/ Truffle Parsnip Puree/ Bourbon Barrel Aged Sherry Gastric	
Cobia	\$15
Pan Seared Cobia Fish/ Roasted Potatoes/ Fava Beans/ Pearl Onions/ Roasted Red Peppers/ Thyme Demi Sauce	
Fried Oysters	\$14
Local Fried Oysters/ Butternut Squash/ Risotto/ Fava Beans/ Spinach/ Black Garlic Bechamel Sauce	
Seafood Pasta	\$18
Smoked Tomato Spaghetti/ Shrimp/ Clams/ Octopus/ Swiss Chard/ Yellow Peppers/ Roasted Broccoli/ Grilled Baby Carrots/ Pecorino Cheese/ Basil	
Crab Cake	\$18
Pan Seared Jumbo Lump Crab Cake/ Black Garlic Gnocchi/ Brussel Sprouts/ Butternut Squash/ Celery Root/ Kabocha Squash Puree/ Black Garlic Powder	
Seared Scallops	\$18
Pan Seared Scallops/ Sweet Potatoes/ Cauliflower/ Wild Mushrooms/ Spinach/ Curry Cauliflower Puree/ Truffle Demi Sauce	
Fish Tacos	\$14
2 Taco's/ Blackened Fish/ Cabbage Slaw/ Salsa Verde/ Sour Cream/ Micro Cilantro	

ENTRÉE MEATS

Confit Duck Leg	\$16
Wagyu Flank Steak	\$22
Pork Loin	\$14
Chicken Breast	\$12
Filet	\$18
Australian Camel 5oz	\$22

All Meats Served with Black Garlic Mash Potatoes/ Vegetables/ Truffle Demi ** Meat Add
 ON : Crab Cake \$7/ Sautéed Shrimp \$7/ Fried Oysters \$7/ Scallops \$9