



APPETIZERS

House Made Oyster Chowder

Apple Wood Smoked Bacon, Chives, White Truffle Oil
8/12

***Fin Grown Chilled Oysters**

Prosecco Mignonette, Fresh Horseradish, Lemon OR WITH:
Pickled Ginger Granita and Wasabi Tobiko
14

*** Oyster and Sea Scallop Tartare**

Wasabi-Avocado Mousse, Yuzu Hot Sauce, Jalapeño, Radish, Nori Chips
15

Baby Arugula and Endive with Warm Almond Crusted Goat Cheese

Toasted Pepitas, Roasted Beets, Truffle Honey, Sherry Vinaigrette
10

Mixed Baby Lettuces

Apple, Candied Pecans, Cranberries, Great Hill's Blue Cheese, Maple-Cider Vinaigrette
11

***Yellow Fin Tuna Tartare**

Wasabi-Yuzu Emulsion, Avocado, Red Onion, Sesame Seeds, Cilantro, Togarashi, Lotus Root
15

Spicy Grilled Point Judith Squid

Smoked Paprika-Cumin Marinade, Preserved Lemon, Smoked Sea Salt
13

Artisanal Cheese Plate

Brie with Port Wine Caramel, Blue Cheese-Bacon Pistachio Cheese, Parmesan Crisps, Farmhouse Cheddar, Spicy Bar Nuts, House Made Herbes de Provence Crackers, Honey Comb, Fig
14

Baked Chatham Littlenecks

Baby Spinach, Parmesan Reggiano, Pancetta Butter, Lemon Thyme
12

Spruce Smoked Salmon

Capers, Scallions, Red Onion, Grain Mustard Mayo, Crispy Potato Gaufrettes
12

ENTREES

Grilled Atlantic Salmon

Maine Crab Risotto, Apple-Fennel-Celery Salade, Lemon Cream
27

Pan Seared Atlantic Halibut

Wheat Berries, Delicata Squash, Pepitas, Baby Arugula, Smoked Bacon Jus
34

Grilled Garlic-Thyme Marinated Shrimp

Risotto, Baby Bell Peppers, Braised Spinach, Roasted Tomatoes, Pancetta Butter
28

***Seared Long Island Duck Breast**

Apple-Sweet Potato-Fennel Gratin, Honey-Pumpkin Butter, Pecans, Cider Reduction
26

***Grilled Pineland Farm Sirloin**

Yukon Gold Potato Purée, Glazed Baby Carrots, Horseradish-Maple Mustard Sauce
34

Prosciutto Wrapped Monkfish

Butternut Squash Purée, Celery Root, Braised Swiss Chard, Fig, Sage, Verjus Reduction
29

Grilled Atlantic Swordfish

Spaghetti Squash, Asian Pear, Caramelized Brussels Sprout, Crispy Parsnips, Black Truffle Butter
29

***Herbes de Provence Crusted Rare Yellow Fin Tuna**

Fingerling Potato Confit, Haricot Vert, Roasted Tomatoes, Pearl Onions, Niçoise Olives, Smoked Olive Oil
29

Fennel Seared Red Snapper

Littleneck Clams, Baby Bok Choy, Macadamia Nuts, Cilantro, Coconut-Lemongrass Broth
\$28

Vegetarian Options Available Upon Request

24

Before placing your order, please inform your server if anyone in your party has a food allergy.

***Consuming raw or undercooked food increases the risk of food borne illness.**

20 % Gratuity may be added to parties of six or more persons

508.385.2096 fincepecod.com 800 Main Street/ Rt. 6A Dennis, MA 02638