

## Appetizers

**\*Chilled Dennis Oysters**  
Champagne Cranberry Mignonette  
Fresh Horseradish - Lemon  
15

**Gulf Shrimp Cocktail**  
Cocktail and Marie Rose Sauce  
Lemon  
16

**House Made Oyster Chowder**  
Dennis Oysters - Apple Wood Smoked  
Bacon - White Truffle Oil - Chive  
Cup 8 / Bowl 12

**\*Tuna Tartare**  
Avocado - Wasabi Emulsion  
Scallion - Lotus Root Chips - Carrot  
Ginger  
15

**Lacquered Duck Leg**  
Sesame - Duck Jus - Chive  
17

**Arcadian Lettuces**  
Roasted Sunchoke Dressing  
Fine Herbs - Breakfast Radish  
Green Apple  
13

**Black Mission Fig Salad**  
Arugula - Candied Walnuts - Goat  
Cheese Mousse - Balsamic Vinaigrette  
14

**Smoked Striped Bass Spread**  
Scallion - Arugula - Ciabatta Crostini  
15

**Confit Spanish Octopus**  
Fingerling Potato - Fresno Chili  
Emulsion - Chorizo - Corn  
18

## Entrees

**Faroe Island Salmon**  
Basil Soubise - Heirloom Tomato  
Asparagus Salad - Local Lettuces  
28

**Coastal Sea Scallops**  
Bell Pepper - Forbidden Rice  
Fire Roasted Pumpkin Miso Puree  
Delicata Squash - Young Ginger  
Toasted Pumpkin Seed  
34

**\*Strube Ranch Sirloin**  
Black Truffle Potato Terrine - Oyster  
Mushroom - Grilled Japanese Scallion  
Beef Jus  
38

**\*Yellowfin Tuna**  
Yakisoba Noodles - Bok Choy  
Snow Peas - Carrot Ginger Sauce  
Black Garlic Soy  
31

**Grilled Atlantic Swordfish**  
Garlic Scape Risotto - Roasted Poblano  
Cucumber - Squash Puree  
29

**Dry Aged Rohan Duck**  
Confit Sunchoke - Black Olive - Tahitian  
Vanilla Sunchoke Puree - Preserved Sour  
Cherry - Roasted Beet - Almond  
38

**Local Flounder & Poached  
Lobster**  
Lemon Gnocchi - King Trumpet  
Mushrooms - Corn - Mushroom  
Blanquette Sauce  
MKT PRICE

**Additional Sides**  
Seasonal Vegetables 6      Potatoes 6  
Lemon Gnocchi 8      Noodles 8  
Garlic Scape Risotto 8  
Black Forbidden Rice 8

Before placing your order, please inform your server if anyone in your party has a food allergy. Tax & Gratuity not included.

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

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

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## Dessert

### **CHOCOLATE PANNA COTTA**

Berry Jam - Chocolate Fudge - Whipped Cream

10

### **YUZU CRÈME CARMEL**

Coconut - Lime Zest - Tuile

12

### **TIRAMISU**

Espresso - Caribbean Rum - Mascarpone Cream

Cocoa Powder

9

### **AMALFI LEMON TARTE**

Confit Cranberry - Whipped Cream

11

### **HOUSE MADE ICE CREAM & SORBET**

Flavor(s) of the Day

7

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