



***Menu Available until 8/26 ***

Raw Bar

*Chilled Dennis Oysters | Pomegranate Mignonette | Horseradish
16

*Bluefin Tuna Tartar | Avocado | Yuzu Soy | Wasabi | Lotus Root Chips
15

*Seasonal Sashimi | Roasted Maitake Mushroom | Bonito Soy | Pickled Garlic Scapes | Daikon
16

Gulf Shrimp Cocktail | Marie Rose Sauce
16

Starters

Oyster Chowder | Apple Wood Smoked Bacon | Truffle Oil | Chive
Cup 8 / Bowl 12

Deviled Eggs | Crab | Shrimp | Pickled Ramps | Tobiko | Togarashi
15

Nantucket Sound Lobster | Buttered Brik Pastry | Meyer Lemon Puree
17

*Add White Sturgeon Caviar 15

Chilled Grilled Romain Lettuce | Oyster Shishito Dressing | Pickled Shallot | Crouton | Fried Garlic
14
Add Lobster 17

Heirloom Tomato | Garlic Marinated Mozzarella | Puffed Buckwheat | Basil | Yuzu Cucumber Gel
Pickled Fennel
14

Confit Spanish Octopus | Fermented Fresno | Shiso Tomatillo Puree | Corn Salad
22

Entrees

Grilled Swordfish | Green Garlic Risotto | Organic Broccolini | Nduja Butter | Lime Zest
31

*Seared Bluefin Tuna | Yakisoba Noodles | Black Garlic | Bok Choy | Wild Sea Beans | Carrot Ginger
29

Strube Ranch Wagyu Bavette | Potato Truffle Terrine | Spring Carrots | Grilled Scallion
Beef Jus
44

Supplement A5 Wagyu Sirloin from Kagoshima, Japan
135

Seared Scallops and Duroc Pork Belly | Baby Corn | Baby Zucchini | Black Olive Puree | Watercress
Pumpkin Seed | Grilled Mushroom
36

Baked Atlantic Cod | Lobster Shrimp and Scallop Farce Stuffing | Mushroom | Heirloom Tomato
Parmesan | Shrimp Shell Infused Beurre Blanc | Basil
MP

Seared Faroe Island Salmon | Chilled White and Green Organic Asparagus Salad | Cherry Tomato
Organic Norwich Lettuces | Shallot Basil Puree
30

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.

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