



RAW BAR

*1½ Dozen Wellfleet		*Tuna Tartar	20
Oysters	22	<i>Lotus Root Chips Avocado Wasabi Soy</i>	
<i>- Lemon Fresh Horseradish</i>		<i>Togarashi</i>	
<i>~ Champagne Pomegranate Mignonette</i>			
<i>Or Yuzu Granita</i>			
*Two Chilled U5 Jumbo		*Jumbo Lump Crab	MP
Shrimp	28	<i>Remoulade Lemon</i>	
<i>Cocktail Sauce Lemon</i>			
*Local Big Eye Tuna		*Seafood Platter	135
Nicoise	21	<i>6 Oysters 2 Shrimp Tuna Tartar</i>	
<i>Toasted Focaccia Castelvetroano</i>		<i>Lump Crab 1oz. White Caviar</i>	
<i>Olives Watermelon Radish Lemon</i>		<i>Lobster Doughnut Big Eye Tuna Nicoise</i>	
<i>Preserve Pickled Onion Cherry Tomato</i>			

CALVISIUS CAVIAR

(Italy)

*White Sturgeon	64
<i>Buttery, creamy, and smooth with delicate nutty notes</i>	
*Siberian Sturgeon	105
<i>Briny and savory with a clean mineral finish</i>	
*Oscietra Sturgeon	155
<i>Rich, nutty, and complex with a silky texture</i>	
<i>~ Served with a Freshly Pressed Brioche Waffle & Chives</i>	

STARTERS

House Focaccia	6	Nantucket Conch Fritters	22	Confit Spanish Octopus	28
<i>~ Green Olive Garlic Oil</i>		<i>Spicy Mayo Soy Glaze</i>		<i>Shiso Verde Roasted Potatoes</i>	
<i>~ Roasted Wagyu Tallow Candle</i>	9			<i>Chorizo Preserved Lemon</i>	
Grilled Carrot Salad	17	The Lobster Doughnut	MP	*Torched Scallop on the	
<i>Arugula Apricot Vinaigrette</i>		<i>Brown Butter & Meyer Lemon Glaze</i>		Half Shell	MP
<i>Sicilian Pistachio Puffed Buckwheat</i>		<i>Chive Togarashi</i>		<i>Lobster Sushi Rice Avocado Soy Glaze</i>	
Spring Mixed Greens	16	Oyster Chowder	9 / 14		
<i>House Ranch Vinaigrette Apple</i>		<i>Applewood Smoked Bacon Truffle Oil</i>			
<i>Pumpkin Seed Shaved Fennel Olives</i>		<i>Chive</i>			

MAIN COURSES

Grilled Atlantic Swordfish	38	Scallops & Suckling Pork	48	Oregon Prime Beef	58
<i>Royal Trumpet Mushroom Brown Butter</i>		<i>Celery Root Puree Endive Pork Jus</i>		<i>Ribeye 8oz.</i>	
<i>Garlic Crumb Fried Capers Red Bliss</i>		<i>Pickled Muscat Grapes Puffed Wild Rice Garnish</i>		Australian F4 Purebred	93
<i>Potatoes</i>				Wagyu	
*Seared Tuna	39	Faroe Island Salmon	37	<i>Striploin 6oz.</i>	
<i>Yakisoba Noodles Black Garlic Soy</i>		<i>Sushi Rice Sake Ginger Soy Oyster</i>		Japanese A5 Wagyu	110
<i>Snow Peas Bok Choy Carrot Ginger</i>		<i>Mushroom Edamame Seaweed Salad</i>		<i>Ribeye 6oz.</i>	
		Whole Fried Black Seabass	MP	<i>Accompanied with</i>	
		<i>Prawn Gumbo Coconut Basmati Rice</i>		<i>~Pressed Potato Terrine Beef Jus Celery</i>	
		<i>Tomato Cucumber Salad</i>		<i>Root Puree Pearl Onion Relish Grilled</i>	
				<i>Scallion</i>	

SIDES

<i>Sushi Rice</i>	8
<i>Coconut Basmati Rice</i>	7
<i>Tomato Cucumber Salad</i>	8
<i>Stir Fry Yakisoba Noodles</i>	14
<i>Kids Noodles</i>	13
<i>Pan Roasted Scallops</i>	28

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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2026



A LA CARTE

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