



APPETIZERS

***Fin Grown Chilled Oysters**

choose from:

Prosecco Mignonette, Fresh Horseradish, Lemon
or

Pickled Ginger Granita and Wasabi Tobiko
1.50 each

House Made Oyster Chowder

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

***Yellow Fin Tuna Tartare**

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

Spruce Smoked Salmon

Capers, Scallions, Red Onion, Grain Mustard Mayo,
Crispy Yukon Chips
12

Artisanal Cheese Plate

Brie with Port Wine Caramel, Blue Cheese Mousse,
Parmesan Crisps, Farmhouse Cheddar, Spicy Bar Nuts,
House Made Herbes de Provence Crackers, Salted
Honey
14

Roasted Asparagus and Brie

Puff Pastry, Honey
10

Baby Spinach Salad

Smoked Bacon, Red Onion, Pecans, Dried Cranberries,
Blue Cheese-Buttermilk Dressing
10

Mixed Baby Lettuces

Asian Pear, Marcona Almonds, Sliced Prosciutto,
Shaved Parmesan, Balsamic Vinaigrette
11

Fried Calamari

Spicy Yuzu Aioli
13

Spicy Grilled Point Judith Squid

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

Crispy Fried Maine Crab Rolls

Cream Cheese, Scallion, Siracha, Ponzu Dipping Sauce
15

Grilled Shrimp Salad

Marinated Artichoke Hearts, Nicoise Olives, Roasted
Garlic, Smoked Olive Oil, Roasted Tomatoes, Preserved
Lemon
14



ENTREES

Grilled Atlantic Salmon

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

Sautéed Atlantic Cod

Yukon Gold Potatoes, Smoked Bacon, Parsley Aioli,
Celery, Leeks, Tomatoes, Lemon Butter
27

Grilled Garlic-Thyme Marinated Shrimp

Crispy Polenta, Baby Bell Peppers, Braised Spinach,
Roasted Tomatoes, Pancetta Butter
28

***Seared Long Island Duck Breast**

Baby Arugula, Goat Cheese, Fig, Pine Nuts, Balsamic
Vinaigrette, Truffle Honey
26

***Grilled Pineland Farm Sirloin**

Yukon Gold Potato Purée, Asparagus, Braised Spinach,
Black Peppercorn Vinaigrette
34

Pan Seared Day Boat Sea Scallops

Crispy Yukon Potato Chips, Oyster Mushrooms,
Asparagus, Pancetta, Pea Shoots, Chive Bernaise
32

Grilled Atlantic Swordfish

Fingerling Potatoes, Haricot Vert, Nicoise Olives,
Roasted Tomatoes, Smoked Olive Oil
29

***Seared Rare Yellow Fin Tuna**

Soba Noodles, Shiitake Mushrooms, Snow Peas, Crispy
Yuca, Shrimp-Ginger Broth
29

Fennel Seared Red Snapper

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

Sautéed Mussels with Lemongrass Toast

Thai Red Curry Paste, Coconut Milk, Basil
16

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

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