



APPETIZERS

***Fin Grown Chilled Oysters choose from:**

Prosecco Mignonette, Fresh Horseradish, Lemon
or
Pickled Ginger Granita and Wasabi Tobiko
14

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 Potato Gaufrettes
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, Lemon Honey
10

Baby Arugula and Endive

Blueberries, English Cucumber, Toasted Pine Nuts,
Shaved Parmesan Cheese, Lemon Vinaigrette
10

Mixed Baby Lettuces

Asian Pear, Marcona Almonds, Sliced Prosciutto, Brie,
Cantaloupe Vinaigrette
11

Spicy Grilled Point Judith Squid

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

Seared Maine Crab Cake

Roasted Corn-Tomato Relish, Red Pepper, Basil,
Chipotle Aioli
15

Chilled Poached Shrimp Salad

Haricot Vert, Asparagus, Artichoke Hearts, Mache,
Sherry Vinaigrette
16



ENTREES

Grilled Atlantic Salmon

Sesame Seaweed Salad, Shiitake Mushrooms, Ginger-
Soy Broccolini, Edamame, Orange-Coriander
Reduction
27

Pan Seared Atlantic Halibut

Fingerling Potato Salad, Sweet Corn, Baby Bell Pepper
Confit, Arugula, Marcona Almond Romesco Sauce
34

Grilled Garlic-Thyme Marinated Shrimp

Risotto, 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**

Crispy Red Potatoes, Sweet Corn Bechemel, Smoked
Bacon Lardons, Marinated Rosemary Tomato Salad,
Port Wine Sauce
34

Fennel Crusted Red Snapper

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

***Seared Rare Yellowfin Tuna**

Chilled Soba Noodle Salad, Watermelon Radish,
Carrot, Snow Peas, Daikon, Sesame Seeds, Red
Miso Vinaigrette
29

Grilled Atlantic Swordfish

Fingerling Potato Confit, Roasted Tomatoes, Haricot
Vert, Braised Spinach, Blue Cheese- Pine Nut Butter
29

Herbes de Provence Crusted Flounder

Parisienne Gnocchi, Summer Squash, Zucchini,
Tomatoes, Pearl Onions, Niçoise Olives, Smoked Olive
Oil
29

Vegetarian Options Available Upon Request

24

Sides

Asparagus, Braised Spinach, Risotto,
Summer Veg, Roasted Fingerling Potatoes, Haricot
Vert, Seaweed Salad
\$6

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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