



3 Course Early Dining Menu

\$55 PER GUEST

Available 5-6pm only. No split plates or substitutions. Choose one of each.

BEGINNINGS

Seafood Chowder

New England style with lobster paprika butter.

Fin Bistro Market Salad

Wild greens, potato straws, tomato, red onion, bleu cheese and balsamic vinaigrette. GF

Caesar Salad

Romaine hearts, garlic croutons and creamy Reggiano anchovy dressing

MAIN COURSE

Panko Herb Crusted Yellowtail Snapper

Delicately prepared and served over Florida Keys pink shrimp and Kobacha squash “risotto” with coconut brown butter sauce and micro herbs.

Key West Swordfish Piccata

Swordfish loin paillard lightly coated in Panko bread crumbs with lemon caper butter, mixed vegetables and garlic, lump crab and angel hair pasta.

Jumbo Coconut Tempura Shrimp

Jasmine rice, sesame and lemongrass emulsion with green bean, shiitakes and radicchio stir-fry.

Sauteed Florida Keys Dorado

Coconut crusted, lump crab cream corn with shiitakes, leeks, fresno chili and curry lime butter sauce. GF

Jumbo Shrimp Pasta

Jumbo shrimp with angel hair pasta, broccolini, pine nuts, garlic and pancetta in white wine herb butter sauce. may substitute chicken

Cider Brined Pork Chop*

With apple cider grain mustard glaze, roasted garlic potato puree and green beans. **Allow up to 45 minutes.**

For well done orders, prepared butterflied. GF

SWEET ENDINGS

Warm Dark Chocolate Truffle Cake

Flourless chocolate cake with vanilla ice cream and raspberry coulis. GF

White Chocolate Apple Croissant Bread Pudding

Our most popular dessert. Warm bread pudding with vanilla ice cream and bourbon caramel sauce.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Inform your server of any food allergies. Substitutions may be subject to additional charge.