

Fin's 3 Course Restaurant Week Lunch Menu

\$25 +20% Gratuity

1st Course Choice

She Crab Soup w/ Lump Crab

Coconut Fried Calamari Fries w/ Curry Mayo

Caesar Salad

Hand Tossed Caesar/ House Made Caesar/ Parmesan/ Croutons

Wedge Salad

Iceberg Lettuce/ Carrots/ Cherry Tomatoes/ Bacon/ House Made Ranch Dressing

2nd Course Choice

2ea Fire Cracker Shrimp Taco or Blackened Fish

Fried NC Shrimp Tossed in Spicy Mayo/ Coleslaw/ Salsa Verde/ Micro Cilantro

***Salmon**

Pan Seared Salmon/ Fried Rice/ Peas/ Carrots/ Pearl Onions/ Marinated Chestnut Mushrooms/ Carrot Ginger Sauce

Crab Cake

Pan Seared Crab Cake/ Potato Hash of Butternut Squash, Roasted Red Peppers, Shallots and Fingerling Potatoes/
Butternut Squash Puree

Chicken Breast

Roasted Garlic Au Gratin Potatoes/ Brussels Sprouts/ Mushrooms/ Golden Beets/ Truffle Demi

Shrimp and Grits

Seared Shrimp/ Caramelized Onion/ Roasted Red Peppers/ Pimento Cheese Grits/ Truffle Demi

3rd Course Choice

Chocolate Cake

Flourless Chocolate Cake / Cherry Ice Cream/ Smoked Chocolate Sauce/ Chocolate Cigarette

Bread Pudding

Carmel Sauce/ Butter Pecan Ice Cream

House Made Ice Cream or Sorbet

***Some of these items are served raw or undercooked or contain raw/undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of
Food borne illness.**