

Fins Ale House & Raw Bar

Course One

SHRIMP & CORN CHOWDER

Cream Base, Bacon, Lima Beans, Green Beans, Carrots

SEAFOOD CHOWDER

Shrimp, Scallops, Fish, Light Herb Tomato Broth

BUTTERNUT SQUASH & BEET SALAD

Roasted Butternut Squash, Red Beets, Cranberries,
Walnuts, Feta Cheese, Maple Glaze Vinaigrette

MIXED BERRY ARUGULA SALAD

Arugula, Strawberries, Blueberries, Cranberries, Almonds,
Feta Cheese, Red Onions, Blood Orange Vinaigrette

Course Two

SEARED SCALLOPS

Butternut Squash Puree, Brussels Sprouts, Prosciutto, Demi
Glaze

CRISPY BLACK SEA BASS

Pan Seared, Jasmine Rice, Fried Leeks, Yellow Curry Sauce

SHORT RIB & GRITS

Braised Boneless Short Rib, Grits, Green Beans, Garlic
Mushrooms, Roasted Tomato Sauce

WHOLE MAINE LOBSTER

2 lb Steamed Lobster, Baby Potatoes, Green Beans, Drawn
Butter

STEAK AND EGGS

Blackened 8oz Filet Mignon, Root Vegetables, Brussels
Sprouts, Peppercorn Demi Glaze, Sunny Side Up Egg

LOBSTER RAVIOLI

Lobster Ravioli, Rose Sauce, Grilled 1/2 Lobster Tail

Course Three

STRAWBERRY FLOAT

VANILLA CHEESECAKE

CHOCOLATE OREO MOUSSE