

Fins Ale House & Raw Bar

Course One

LOBSTER BISQUE

Claw Meat, Heavy Cream, Rich and Decadent

STRAWBERRY GOAT CHEESE SALAD

Spring Mix, Red Onions, Cherry Tomatoes,
Strawberries, Goat Cheese, Blood Orange
Vinaigrette

TWIN HEART SHRIMP SALAD

Shrimp, Peppadew, Arugula, Sliced Apricot, Apricot
Glaze

Course Two

PAN ROASTED BLACK SEA BASS

Tri-Color Fingerling Potatoes, Sautéed Spinach,
Turnip Puree

SEARED SCALLOPS

Saffron Risotto, Asparagus, Balsamic Glaze

PETITE FILET

Mashed Potatoes, Mushroom Demi Glaze, Asparagus

HAWAIIAN TUNA

Grilled, Hawaiian BBQ, Jasmine Rice, Steamed Bok
Choy, Grilled Pineapple

Course Three

BLUEBERRY LASAGNA DESSERT

STRAWBERRY OREO MADNESS

CHOCOLATE MOUSSE