

FIN POINT

OYSTER BAR & GRILLE

STARTERS

CLAM CHOWDER

classic new england style, smoky bacon, established in 2016, a fin point original cup 14 bowl 16

ARANCINI

arborio rice, fresh peas, smoky bacon & parmesan cheese, panko crusted, pesto aioli 18

CALAMARI

salt & pepper flash fried, cherry peppers, snap peas, yuzu lemon aioli* 19

TUNA TACOS

yellowfin tuna, spicy aioli, guacamole, sriracha dots, crispy wonton shells, micro cilantro* 22

STEAK SPRING ROLLS

shaved steak, caramelized onions, bechamel cheese sauce, spicy aioli* 19

AMBER ROAD

LOBSTER 'TURNOVER'

golden croissant dough shell filled w/ mascarpone cheese & poached lobster, chives, cape cod seasoning, nh maple drizzle* 28

FLATBREADS

MARGHERITA

artisan italian tomatoes, fresh mozzarella, basil pesto, evoo, sea salt 20

CLAM & BACON

herbed garlic clams, smoked bacon, brie & mozzarella cheese, grilled lemon, light garlic breadcrumbs* 22

ROASTED MUSHROOM

roasted mushrooms, caramelized onions, fontina cheese, micro arugula, truffle aioli 22

SAUSAGE & CHERRY PEPPER

sweet italian sausage, red & green cherry peppers, mozzarella, flaky parmesan 21

PEPPERONI

red sauce, fresh mozzarella & provolone, double smoked pepperoni, oregano salt 21

SALADS

ADD TO ANY SALAD

GRILLED CHICKEN 6 SAUTÉED SHRIMP* 10 SEARED TUNA* 12 8 OZ COULOTTE STEAK* 24

ASPARAGUS

grilled asparagus, arugula, burratini cheese, pesto, cherry tomatoes, herbed focaccia crostini, white sherry vinaigrette 20

TUNA

seared rare, sesame, avocado, edamame, peppers, radish, seaweed salad, ginger soy sesame vinaigrette* 24

STEAK & GRILLED ROMAINE

sliced skirt steak, grilled romaine, queso fresco, sweet corn, cherry tomatoes, roasted walnuts, cilantro vinaigrette* 34

BEETS

roasted beets, herbed goat cheese, yellow tomato, radicchio & green lettuce, roasted walnuts, whole wheat croutons, champagne vinaigrette 20

BAHN MI

pickled daikon radish & carrots, mixed greens & cabbage, avocado, cucumber, tomato, lime, mint, thai basil, sriracha aioli dots, wontons, lime vinaigrette 20

CAESAR

lemony caesar dressing, jumbo cheesy croutons, flaky cheese 19

GRAIN BOWL

carne asada steak, farro & quinoa, queso fresco, avocado, corn pico de gallo, herbed black beans, radish, red cabbage, ranchero dressing 24

LUNCH

SALMON *atlantic*

pan seared, miso & hoisin glazed, quinoa fried rice, sautéed baby bok choy w/ ginger, roasted pepper* 34

CHICKEN SANDWICH

grilled chicken, sliced avocado, pico, pepper jack cheese, brioche bun, house made chips 19

LOBSTER RAVIOLI

lobster & ricotta ravioli, cherry tomatoes, asparagus, snap peas, white wine butter sauce, shaved pecorino* 36

FISH SANDWICH

crispy beer battered cod, coleslaw, salt & vinegar aioli, house made chips* 20

SCALLOPS

pan seared, spring onion & bacon risotto, smoked onion jam, asparagus, rosemary breadcrumbs, lemon beurre blanc* 42

BURGER

wagyu beef, smoked red onion jam, truffle aioli, grafton aged cheddar, lettuce, sliced tomato, brioche bun, french fries* 26

RAW BAR

CAPE COD OYSTERS

rosé champagne mignonette, cocktail sauce, lemon wedge* 4 ea

CEVICHE

yellowfin tuna, tossed w/ citrus, cilantro, pepper & mint, avocado, espelette chili, crispy rice crackers* 22

DAILY HARVEST OYSTERS

rosé champagne mignonette, cocktail sauce, lemon wedge* 4.5 ea

COCKTAIL SHRIMP

cocktail sauce 6 ea

LOBSTER TAIL

chilled, lemon, cocktail sauce 32

Before placing your order, please inform your server if a person in your party has an allergy.

*These items are served raw, undercooked or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs, or meat may increase risk of food borne illness.