<table>
<thead>
<tr>
<th>ROOMS</th>
<th>CAPACITIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>FIN</td>
<td>24 Seated</td>
</tr>
<tr>
<td></td>
<td>30 Reception Style</td>
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<tr>
<td>FINO</td>
<td>42 Seated</td>
</tr>
<tr>
<td></td>
<td>50 Reception Style</td>
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<tr>
<td>FIN &amp; FINO COMBINED SPACE</td>
<td>70 Seated</td>
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<tr>
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<td>80 Reception Style</td>
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</tbody>
</table>
THREE COURSE PLATED MENU

SALAD

Local Greens & Apples
manchego, bacon, pistachio, caramelized apples, citrus-fennel vinaigrette

A LA CARTE ENTREES

(CHOOSE THREE)

8oz Filet Mignon
Grilled NC Chicken Breast
Chef’s Catch
Grilled Salmon
Pan Fried Trout

SIDES

(CHASE TWO)

Seasonal Vegetables
Pan Potatoes, Garlic, & Herbs
Succotash
Local Squash
Lobster & Truffle Pasta + $5

DESSERTS

(CHASE TWO)

Mom’s Cheesecake
Sweet Potato Pound Cake
Chocolate-Espresso Cake

$58 PER PERSON

Does not include sales tax or gratuity
FOUR COURSE PLATED MENU

APPETIZERS
(choose three)
- Fried Calamari
- Octopus & House Sausage
- Charcuterie & Cheese Board
- Grilled NC Shrimp
- Tuna & Salmon Poke

Oysters (Raw or Grilled) + $3/piece
Tower of Power + $95
oysters, lobster, mussels, poke,
cocktail crab

A LA CARTE ENTREES
(choose three)
- 8oz Filet Mignon
- Grilled NC Chicken Breast
- Chef’s Catch
- Grilled Salmon
- Pan Fried Trout

sub 16oz KC Strip + $6
sub Sea Scallops + $6
sub 10oz Filet Mignon + $6
add Lobster Tail + $15
add Crab Cake + $8

SALAD
Local Greens & Apples with
manchego, pistachios, and
citrus-fennel vinaigrette

SIDES
(choose two)
Seasonal Vegetables
Pan Potatoes, Garlic, & Herbs
Succotash
Local Squash
Lobster & Truffle Pasta + $5

DESSERTS
(choose two)
Mom’s Cheesecake
Sweet Potato Pound Cake
Chocolate-Espresso Cake

$68 PER PERSON
Does not include sales
tax or gratuity
THE ‘TREATMENT’

Tasting menu meets all out feasting. Chef and team send out waves of family style food that showcase the restaurant. Leave the decision making to chef, sit back with your guests, and enjoy the experience.

WHAT IS IT?

The ‘Treatment’ is our most highly acclaimed offering since our opening in April of 2018. A delicious family style tasting that will have your guests impressed, full, and happy.

Each ‘Treatment’ sold also contributes $5/guest to one of two deserving charitable causes.

SAMPLE PROGRESSION

Oysters & Charcuterie
Seafood & Pasta
Meat & Farm Sides
Dessert Course

$62 PER PERSON

Does not include sales tax or gratuity

TREATMENT CHARITIES

Current

Fin & Fino Team has adopted two families for the holiday season. All Treatment proceeds going to purchase of furniture, toys, beds, coats, books, groceries. Our team will shopped for and delivered to the families mid-December.

Previous

Oyster South / Cookies for Kids Cancer / Cam Newton Foundation / Carolina Farm Trust / Safe Alliance / C.O.R.E.

Allergies / Dietary Restrictions

Chef and servers are all very experienced with dietary preferences and/or allergies. We can also fully adapt a Treatment to be gluten free, vegetarian, or pescatarian.

Please let us know how we can best accommodate your group.
**COCKTAIL PARTIES**

**Passed Hors d’Oeuvres**

- Banh Mi Shrimp Salad Crostini $3/piece
- Tuna Poke on Cucumber $3/piece
- Steak Brochette $3.5/piece
- Crab Pups w/ Spicy Aioli $2.5/piece
- Mushroom & Goat Cheese Crostini $2/piece
- Seasonal Vegetarian Bruschetta $2/piece
- Mini Lobster Rolls $6/piece

**Stations**

**Oyster Bar $15/person**

East & West Coast Oysters. Accompaniments

~

**Carved Meats**

- Lamb Leg $275/loin
- Beef Tenderloin $275/loin

~

**Raw Bar $12/person**

Ceviche, Crudo, or Poke

Accompaniments
LUNCH MENU

ENTREES
(Choose Three)

Faroe Island Salmon
with farro, zucchini, greens, apple butter

Grilled Chicken Pasta
with butternut, kale, goat cheese, basil pasta

Poke Bowl
with tuna, salmon, furikake, cukes, sesame oil, green onions

Sirloin
with local seasonal vegetables

SALAD

Local greens, caramelized apples, tomme cheese, lardons, candied pistachios, citrus-fennel vinaigrette

DESSERTS
(Choose One)

Mom’s Cheesecake
Sweet Potato Poundcake
Chocolate-Espresso Cake

TWO COURSE MEAL
$20 PER PERSON

THREE COURSE MEAL
$25 PER PERSON

Does not include sales tax or gratuity