



STARTERS

NEW ORLEANS CLAM CHOWDER	12
<i>Fresh clams, bacon and rustic croutons</i>	
CRACKLING CALAMARI	18
<i>Cherry peppers, carrots, parsley, remoulade and marinara sauce</i>	
SPINACH & ARTICHOKE DIP	15
<i>Warm tortilla chips and salsa</i>	
SHRIMP COCKTAIL	18
<i>6 pcs white wine poached shrimp, cocktail and remoulade sauce</i>	
GRILLED ARTICHOKE	15
<i>California heirloom artichokes, remoulade sauce</i>	
BURRATA	16
<i>Sweet roasted peppers, grilled flatbread, crisp prosciutto chip</i>	
TUNA TARTARE	22
<i>Sushi grade tuna, sesame miso dressing with cucumbers, avocado, cilantro and pickled ginger</i>	

SALADS

CAESAR SALAD	14
<i>Baby gem lettuce, ciabatta croutons, Caesar dressing (add crispy chicken 5)</i>	
HOUSE SALAD	15
<i>Mixed greens, goat cheese, walnuts, pickled beets, Campari tomatoes, house vinaigrette (add crispy chicken 5)</i>	
SASHIMI TUNA SALAD	24
<i>Cilantro vinaigrette, mixed greens tossed in house dressing, mangoes, avocados and sesame seeds</i>	

SANDWICHES

Served with french-fries or choice of side

SOUTH FIN BURGER	19
<i>House ground, melted cheddar, lettuce, tomatoes, onion, pickles, sweet relish, mustard</i>	
VEGETARIAN BURGER	18
<i>House made, melted Monterey Jack, sweet soy glaze, sweet relish, lettuce, tomatoes, onion, pickles.</i>	
FISH SANDWICH	19
<i>Saltine crusted red snapper, cabbage-slaw, chef's sauce, pickles, red onions</i>	
CRISPY CHICKEN SANDWICH	18
<i>Crispy butter milk fried chicken, swiss-cheese, kale-slaw, tomatoes</i>	

MAIN COURSE

SEARED FRENCH BREAST OF CHICKEN	28
<i>Served with fingerling potatoes, olives, spinach, lemon broth</i>	
PAN SEARED SALMON	30
<i>Scottish salmon, parm purée and sautéed spinach</i>	
BRANZINO WITH MARCONA ALMONDS	34
<i>Seared with white wine, fresh herbs (choice of one side)</i>	
SHRIMP SCAMPI LINGUINI	32
<i>Served with lemon, fresh herbs and toasted parmesan crumbs</i>	
PORK RIBS	33
<i>Danish fall off the bone ribs, house slaw and French fries</i>	
RUTHERFORD RIBEYE	51
<i>14oz certified prime ribeye, seasoned with house rub and broil, served with choice of side</i>	
FISH OF THE DAY	MP



SIDES 8

French fries, house slaw, pomme purée, sautéed spinach, broccoli, roasted peppers with feta, house salad, caesar salad, roasted fingerlings and olives

DESSERT 12

STRAWBERRY SHORTCAKE	
<i>Lemon poppy seed scone, whipped cream, fresh strawberries and strawberry purée</i>	
ICE CREAM SUNDAE	
<i>Vanilla ice cream, house fudge, candy walnuts, fresh whipped cream, topped with a cherry</i>	
CRÈME BRULÉ	
<i>vanilla, crisp sugar shell</i>	
BANANA BREAD PUDDING	
<i>Served with chocolate crème anglaise</i>	

All fishes filleted daily in-house.