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FIN & FINO

100

CLT
NC

A SOCIAL SEAFOOD HOUSE

Private Dining Menus

SEAFOOD BUILT FOR SHARING

135 Levine Avenue of the Arts 100

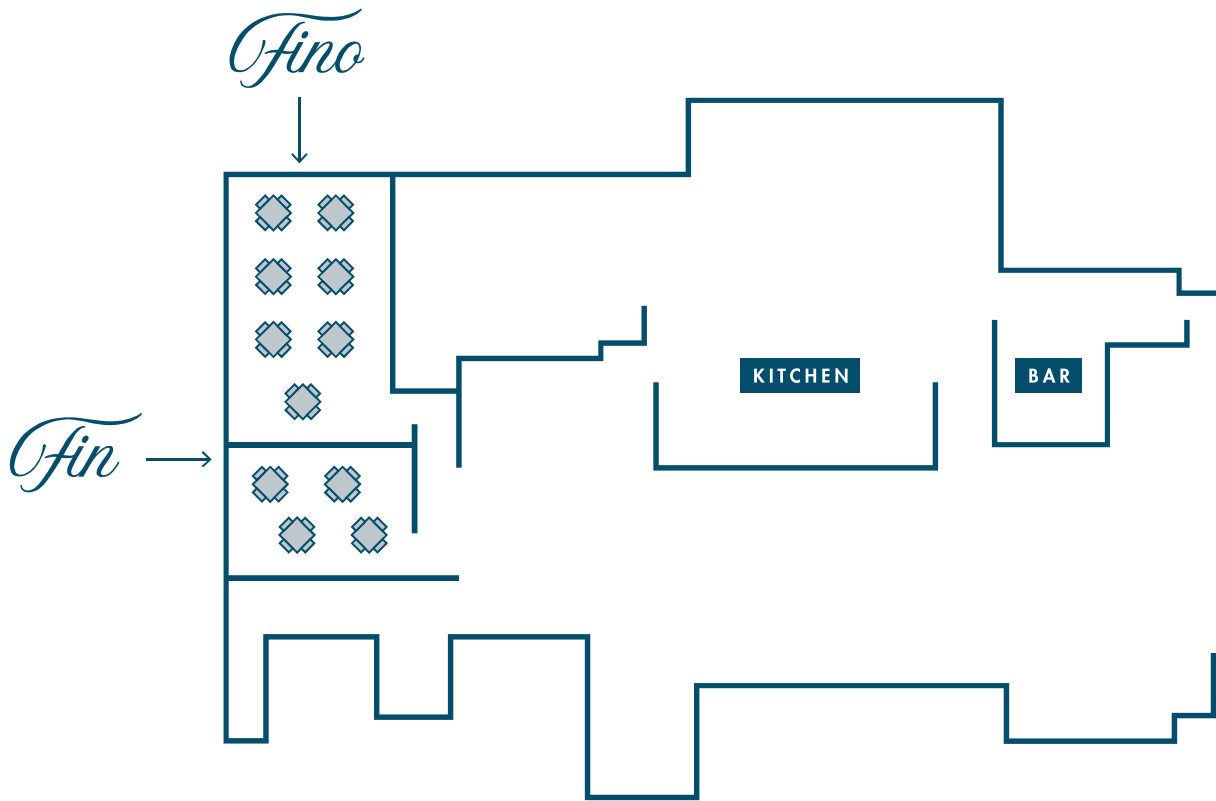
704.800.5680



A RARE ROOTS HOSPITALITY CONCEPT

Charlotte, North Carolina

finandfino.com



ROOMS	CAPACITIES
FIN	24 Seated 30 Reception Style
FINO	42 Seated 50 Reception Style
FIN & FINO COMBINED SPACE	70 Seated 80 Reception Style



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

sub 16oz KC Strip + \$6

sub Sea Scallops + \$6

sub 10oz Filet Mignon + \$6

add Lobster Tail + \$15

add Crab Cake + \$8

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**

\$58 PER PERSON

*Does not include sales
tax or gratuity*

*Fin
&
Fine*

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*

*Fin
&
Fine*

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

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Carved Meats

Lamb Leg \$275/loin

Beef Tenderloin \$275/loin

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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

*Fin
&
Fine*