

★ Red Fin Crudo + Kitchen ★

From our creative minds, we offer you a cuisine inspired by the local and regional flavors of New England, Spain, the Mediterranean and the Caribbean. Our passion and unwavering commitment to excellence honor our approach to old world recipes with a modern touch.

CRUDO + OYSTER BAR

★ OYSTER SAMPLER	\$ 35
12 House Selection of Oysters I Mango Mignonette I House Cocktail Sauce I Lemon I Cocktail Sauce I Mango Mignonette	
★ RED FIN SAMPLER	MP
16 House Selection of Oysters I ½ Chilled Lobster I Ceviche I Lemon I Cocktail Sauce I Mango Mignonette	
★ GF CEVICHE DE PESCADO	\$ 14
Red Snapper I Watermelon I Avocado I Tomato Escabeche I Mariquitas	
GF MEXICAN SHRIMP CEVICHE	\$ 13
Citrus Cured Shrimp I Chayote & Bell Pepper Slaw I Spicy Cucumber & Poblano Water I Corn Nuts	
GF ATUN TARTARE	\$ 15
Ahi Tuna I Guacamole I Ginger Sesame Vinaigrette I Crispy Plantain Chips	

ENSALADAS

GF V HONEY GOAT CHEESE + FENNEL SALAD	\$ 13
Frisee + Baby Arugula I Honey Goat Cheese I Grapefruit I Shaved Fennel I Toasted Pinenuts I Mint + Honey Vinaigrette	
GF V RFC+K SALAD	\$ 11
Farmer's Greens I Marcona Almonds I Drunken Goat Cheese I Smoked Tomato Vinaigrette I Crispy Shallots	
LATIN CHICKEN SALAD	\$ 17
Farmer's Greens I Adobo Chicken Salad I Avocado I Tomato Escabeche I Blue Cheese I Lime Cilantro Vinaigrette	
GF V BURRATA SALAD	\$ 15
Burrata Cheese I Mixed Greens I Fresh Figs I Mango Vinaigrette	

GF V INDICATES CAN BE PREPARED GLUTEN FREE OR VEGETARIAN

★ CONSUMING RAW UNDERCOOKED FISH/PROTEINS INCREASES THE RISK FOR A FOOD BORNE ILLNESS

DUE TO HEAVY VOLUME, WE APPRECIATE YOU UNDERSTANDING WE CANNOT ADJUST MENU ITEMS IN ANY WAY. THANK YOU

TAPAS

The Sea

GF LULAS \$ 15 Crispy Calamari I Pickled Jalapeño I Aji Amarillo Tartare Sauce	GF TAMALES + PRAWNS \$ 15 House Crafted Tamales I Head on Prawns I Corn I Caramelized Onions I Smoked Tomato Broth
GF SPANISH OCTOPUS \$ 15 Smoked Tomato + Roasted Garlic Sauce I Chorizo I Fingerling Potatoes I Farmer's Greens I Lemon Aioli	GF COCONUT CURRY MUSSELS \$ 15 Garlic I Papas Fritas I Pickled Jalapeños I Cilantro Aioli

The Pasture

ALITAS DE POLLO \$ 12 Crispy Chicken Wings I Chili Lime Salt I Pickled Jalepenos I Chipotle Aioli I Blue Cheese I Cilantro	GF DEVEILED EGGS \$ 7 Local Farm Fresh Deviled Eggs I Smoked Shallots I Tobiko
AREPA PEPIADA \$ 12 Braised Chicken I Pico de Gallo I Avocado I Chihuahua Cheese	EMPANADAS DE PICADILLO \$ 11 Beef Turnovers I Black Beans I Cabbage & Bell Pepper Slaw I Cotija Cheese I Cilantro Aioli
QUESO FRITO \$ 11 Pan-fried White Cheese I Pickled Red Onion I Baby Arugula I Chayote I Guava Glaze	PORK BELLY \$ 18 Sweet Plantain Mash I Jicama Slaw I Aji Amarillo Aioli
ALBONDIGAS \$ 12 Grassfed Beef Meatballs I Smoked Tomato & Harissa Sauce I Lime Crema I Pickled Cucumber	

The Land

GF PORTOBELLO PICON \$ 10 Roasted Portobello Mushroom I Pico de Gallo I Chihuahua Cheese I Lime Crema I Corn Tortillas	GF V SMOKED BEETS \$ 9 Pickled Smoked Beets I Blue Cheese I Farmer's Greens I Marcona Almonds I PX Sherry Glaze
GF CARROTS ASADO \$ 9 Butter Roasted Carrots I Charred Corn I Poblano Peppers I Avocado Puree I Pumpkin Seeds	V COLES DE BRUSELAS \$ 13 Pan Seared Brussel Sprouts I Crispy Leaves I Blue Cheese Cheese I Pedro Ximenez Sherry Glaze
V PAPAS FRITAS \$ 8 Yukon Gold Potatoes I Fried Parsley I Chipotle Aioli	

PLATOS FUERTES

CUBAN SANDWICH \$ 15 Pulled Pork I Ham I Swiss Cheese I House Pickles I Guava Mustard I Papas Fritas	
LOBSTER MAC + CHEESE \$ 27 ½ Lobster I Garganelli Pasta I Bechamel I Cotija Cheese I Lobster Oil	
TACOS DE CARNITAS \$ 13 Pulled Pork I Black Beans I Pico de Gallo I Green Cabbage I Lime Crema	
GRASS FED BURGER \$ 17 Brioche Bun I Manchego Cheese I Onion Marmalade I Frisee I Ketchup I Fries	
RFCK FRIED CHICKEN \$ 22 Portobello & Poblano Pepper Risotto I Baby Arugula I Citrus Aioli	
FISH TACOS \$ 15 Crispy Cod I Pico de Gallo I Cotija Cheese I Shredded Cabbage I Lime Crema I Micro-cilantro	
GF CHURRASCO \$ 22 Braised Skirt Steak I Yellow Rice I Black Beans I Patacones I Chimmichurri	
GF PAELLA DEL HUERTO \$ 26 Calaspara Saffron Scented Rice I Chicken I Chorizo I Clams I Mussels -- Due to our scratch kitchen this dish can take 30 minutes to be prepared	