★ 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. Our culinary team has taken the time and energy to create a full sensory experience. We ask that you respect the integrity of the dish, and refrain from requesting it to be altered. We encourage you to excite your taste buds with our creations.

CRUDO + OYSTER BAR

✦ **GF** OYSTER SAMPLER ..... $ 35
12 House Selection of Oysters I Mango Mignonette I House Cocktail Sauce I Lemon

✦ **GF** SCALLOP CEVICHE ..... $ 16
Bay Scallops I Leche de Tigre I Red Peppers I Red Onion I Jalapeno Tobiko I Tomato Escabeche I Corn

GF LOBSTER CEVICHE ..... $ 18
Lobster I Mango I Green Bell Pepper I Jalapeño I Cucumber I Corn I Red Onion I Lime I Black Lava Salt

✦ **GF** RFC+K TOGARASHI TUNA ..... $ 16
Ahi Tuna I Preserved Lemon Togarashi Emulsion I Egg Confetti I Avocado Puree I Sorrel I Micro Celery

ENSALADAS

QUINOA & BLACKBERRY ENSALADA ..... $ 14
Farmer's Greens I Quinoa I Blackberries I Strawberries I Fennel Fronds I Manchego I Honey Citrus Chia Seed Dressing

GF HONEY GOAT CHEESE + FENNEL SALAD ..... $ 13
Frisee + Baby Arugula I Honey Goat Cheese I Grapefruit I Shaved Fennel I Marcona Almonds I Mint + Honey Vinaigrette

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

TAPAS

The Sea

MUSSELS ..... $ 18
Mussels I Sweet Corn I Carrots I Fennel I Celery I Shallots I Garlic I Narragansett Beer I Cream I Rustic Bread Toasts

LULAS ..... $ 15
Crispy Calamari I Pickled Jalapeño I Aji Amarillo Tartare Sauce

GF BACON WRAPPED SCALLOPS ..... $ 18
Sea Scallops I Bacon I Creamy Local Sweet Corn I Spinach I Pepitas I Local Green Salad

LOBSTER MAC + CHEESE ..... $ 19
Lobster I Garganelli Pasta I Bechamel I Cotija Cheese I Lobster Oil

SHRIMP BAHN MI TOSTADA ..... $ 11
chilled yuzu marinated shrimp I carrots I daikon radish I cucumber I black sesame seeds I mayo I mirin I sambaal I togarashi I corn tostada

GF RFC+K CHARRED OCTOPUS ..... $ 17
Charred Octopus I White Runner Bean Cassoulet I Palacios Chorizo I Preserved Lemon Chimmichurri

CLAMS + SERRANO HAM ..... $ 17
Clams I White Wine Herb Butter Broth I Roasted Red Peppers I Serrano Ham I Grilled Bread

MR. GOLD'S TAMALES + PRAWNS ..... $ 15
House Crafted Tamales I Head on Prawns I Corn I Caramelized Onions I Smoked Tomato Broth

CONCH FRITTERS ..... $ 14
Chipotle Aioli I Local Greens I Golden Beets

The Pasture

PORK BELLY ..... $ 16
Sweet Plantain Mash I Jicama Slaw I Aji Amarillo Aioli

ALITAS DE POLLO ..... $ 12
Crispy Chicken Wings I Chili Lime Salt I Pickled Jalepenos I Chipotle Aioli I Blue Cheese I Cilantro

QUESO FRITO ..... $ 11
Pan-fried White Cheese I Pickled Red Onion I Baby Arugula I Chayote I Guava Glaze

EMPANADAS 71 ..... $ 15
Ham + Cheddar Cheese Turnovers I Citrus Aioli I Pickled Onion I Micro Celery

GF ROJO DEVILED EGGS ..... $ 7
Local Farm Fresh Deviled Eggs I Smoked Shallots I Crispy Bacon I Togarashi I Wasabi Tobiko

ALCAPURRIAS ..... $ 13
Yucca Dumpling I Ground Beef I Pickled Tomato Relish I Crispy Chickpeas

DUCK CONFIT NACHOS ..... $ 16
House Tortilla Chips I Duck Confit I Mexican Cheese I Pico de Gallo I Pickled Onion I Runner Beans I Micro Cilantro

The Land

GF CARROTS ASADO ..... $ 9
Butter Roasted Carrots I Charred Corn I Poblano Peppers I Avocado Puree I Pumpkin Seeds

HUMMUS ..... $ 11
Housemade Hummus I Lavash I Olive Oil I Roasted Peppers I Micro Celery

GF V SPRING VEGETABLE SALAD ..... $ 13
Chilled Grilled Asparagus I Zucchini I Squash I Red Onion I Tomato Escabeche I Sweet corn

GF LATIN STREET CORN ..... $ 7
Charred Corn Off The Cob I Chipotle Aioli I Manchego Cheese I Cotija Cheese I Cilantro I Lime

COLES DE BRUSELAS ..... $ 13
Pan Seared Brussel Sprouts I Crispy Leaves I Bacon I Manchego

GF SMOKED BEETS ..... $ 9
Pickled Smoked Beets I Blue Cheese I Farmer's Greens I Marcona Almonds I PX Sherry Glaze

PLATOS FUERTES

DUCK "MEDIANOCHE" SANDWICH ..... $ 17
Duck Confit I Duck Prosciutto I Guava Mustard I House Pickles I Brioche Bun I Fries

FISH TACOS ..... $ 15
Crispy Cod I Pico de Gallo I Cotija Cheese I Shredded Cabbage I Lime Crema I Micro-cilantro

GF SEAFOOD PAELLA ..... $ 37
Saffron Scented Rice I Mussels I Littleneck Clams I Prawns I Calamari I Peas

FRIED CHICKEN ..... $ 18
Paillard of Chicken I Collard Greens I House Cornbread

GRASS FED BURGER ..... $ 17
Brioche Bun I Manchego Cheese I Onion Marmalade I Frisee I Ketchup I Fries

GF CHURRASCO ..... $ 23
Grilled Skirt Steak I Coconut Curry Risotto I Pigeon Pea Escabeche