

STARTERS

SHRIMP CEVICHE	pico de gallo style ceviche with two jumbo shrimp and avocado. served with tri-color tortilla chips \$9.99
CRAB, SPINACH AND ARTICHOKE DIP	possibly the best take you will ever have on a classic appetizer favorite \$9.99
SHRIMP COCKTAIL	10 jumbo shrimp served with our homemade cocktail sauce \$9.99
FINS' CRAB CAKE	served over cocktail sauce, drizzled with chipotle aioli then topped with roasted corn relish and fresh crab \$6.99
TWO-WAY EDAMAME	steamed then tossed with your choice of thai-ginger or habanero-lime sea salt \$4.99
AHI POKI	tuna mixed with our house made poki sauce, tobiko and green onions \$10.99
KICKIN' SHRIMP	crispy shrimp tossed in our sweet and spicy honey chipotle sauce served with cool ranch dressing \$8.99
CRAB STUFFED MUSHROOMS	filled with fresh crab meat, fried and topped with jalapeño sauce, parmesan cheese and pico de gallo \$8.99
KEY LIME CALAMARI	calamari hand cut, lightly breaded and fried. served with our key lime aioli \$9.99
HABANERO CLAMS	fresh clams sautéed with garlic, red onion, white wine and a touch of habanero then steamed to perfection 1/2 lb for \$7.99 1 lb for \$12.99
RAGIN' CAJUN FLATBREAD	blackened shrimp, scallops and grilled andouille sausage baked on a rustic flatbread with creole ranch and melted cheese, then topped with roasted corn relish \$9.99
LOBSTER FLATBREAD TRIO	seared blackened lobster, scallops and shrimp baked on a rustic flatbread with ranch and melted cheese, then topped with chimichurri, roasted corn relish and green onions \$10.99
BLACK & BLEU CHAR GRILLED OYSTERS	char grilled to perfection and topped with jalapeño, bacon and bleu cheese 6 for \$13.99
OYSTERS ON THE HALF SHELL	6 for \$12.00

SOUPS & SALADS

dressing choices: roasted shallot vinaigrette, bleu cheese, ranch, caesar and toasted sesame ginger

ROASTED POBLANO AND JALAPEÑO CREAM SOUP	packed with great flavors and a little kick to go along with it \$4.99
CLAM CHOWDER	this original recipe has been re-created to perfection \$5.49
MISO SOUP	traditional miso soup served with japanese seaweed and green onions \$2.99
FINS HOUSE SALAD	mixed greens, mixed cheese, carrots, tomatoes, eggs and croutons \$3.99
CAESAR SALAD	romaine lettuce, croutons, parmesan and our homemade caesar dressing \$3.99
BLT WEDGE	bleu cheese crumbles, tomatoes, bacon, eggs and bleu cheese dressing \$5.99
SOUP & SALAD COMBO	choice of soup to pair with our house or caesar salad \$7.99

ENTREE SALADS

dressing choices: roasted shallot vinaigrette, bleu cheese, ranch, caesar and toasted sesame ginger

KEY WEST COBB	shrimp with mixed greens, avocado, tomato, mixed cheese, egg, and bacon with your choice of dressing \$9.49
CAESAR	romaine lettuce, croutons, parmesan and our homemade caesar dressing chicken \$8.99 shrimp \$9.99 salmon \$12.99
GRILLED SHRIMP & SPINACH	char grilled shrimp tossed with spinach, tomato, bacon, red onion, and egg with your choice of dressing \$8.99
SEARED AHI	seared ahi tuna over mixed greens tossed with cabbage, red onion, carrot, cucumber and toasted sesame ginger dressing \$11.99
SUSHI SALAD	sushi rice, mixed greens, seaweed medley, cucumber, avocado, cubed raw salmon & tuna, cocktail shrimp, wontons and japanese yuzu dressing \$11.99
BAJA CHICKEN	mixed greens, cheese, pico, roasted corn relish, blackened chicken, avocado, tortilla chips and ranch dressing \$8.99
CRUNCHY CHICKEN	crispy chicken strips over mixed greens, cheese, red onion, cucumber, tomato, roasted corn relish and white wine honey dijon vinaigrette \$9.99

BEACH STREET TACOS

each choice has three corn tortillas and served with rice pilaf

MAHI MAHI	blackened mahi mahi, cabbage, cucumber, red onion and pico de gallo. drizzled with chimichurri sauce \$8.99
MANGO SHRIMP	seared shrimp, cabbage, red onion and cucumber. topped with mango salsa and key lime aioli \$8.99
LOBSTER	lobster tail, cabbage and roasted corn relish. drizzled with our chef's specialty lavender butter \$9.99
HALIBUT	flash fried halibut, cabbage, cucumber, red onion and pico de gallo. drizzled with chimichurri sauce \$9.99

FIN'S FAVORITES

add another side for **\$2.99**

crispy fries, rice pilaf, seasonal vegetables, fuji apple slaw, fins' loaded mashed potatoes, stir fry vegetables, sautéd spinach, roasted corn salad

FISH AND CHIPS	beer battered, hand cut cod. fried and served with crispy fries and fuji apple slaw 2 for \$11.99 3 for \$14.99
SALMON AND CHIPS	beer battered, hand cut salmon, flash fried and served with crispy fries and fuji apple slaw \$14.99
FINS' FISH TACOS	breaded alaskan cod, pico de gallo, cheese, cabbage and bacon ranchero sauce rolled in a warm flour tortilla. served with rice pilaf \$9.99
FINS' KILLER SHRIMP	sautéed shrimp in chef's spicy killer louisiana sauce. comes with vegetables, bread and rice to soak up all that southern goodness \$12.99
FINS' CRAB CAKES	drizzled with cocktail and chipotle aioli, topped with roasted corn relish and fresh crab. served with rice pilaf and seasonal vegetables \$13.99
BAJA SEAFOOD ENCHILADAS	shrimp and scallops, hand rolled in two flour tortillas. topped with cheese, jalapeño cream sauce and pico de gallo along with rice pilaf and fire roasted corn salad \$13.99
MEDITERRANEAN MAHI MAHI	pan seared and topped with a bleu cheese dill sauce and crumbled feta. served over rice pilaf and sautéed artichoke hearts, spinach, and seasonal vegetables (chicken substitution available) \$14.99

SUSHI

CALIFORNIA a classic roll. krab and avocado rolled inside. topped with sesame seeds **\$5.99**

SPICY TUNA spicy tuna rolled inside. topped with green onion, sriracha and sesame seeds **\$7.99**

IDAHO RIVER smoked salmon, cream cheese, and cucumber rolled inside. topped with green onions and sesame seeds **\$7.99**

MOJO salmon, cream cheese, spicy tuna and avocado rolled futo style then tempura fried and topped with spicy aioli sauce, eel sauce and green onions **\$12.50**

ATOMIC spicy tuna and jalapeños rolled inside. topped with avocado, spicy yellowtail, cilantro and drizzled with our own atomic sauce **\$12.50**

VOLCANO tuna and avocado rolled up with krab and avocado. finished with green onions and fiery habanero masago over wasabi aioli **\$10.99**

LUCKY fresh salmon, tuna and avocado rolled inside. topped with krab and spicy aioli **\$11.99**

CRUNCHY shrimp, avocado and spicy tuna rolled inside then rolled in panko flakes. topped with eel sauce, spicy aioli and green onions **\$9.99**

ALOHA tempura shrimp, tempura chipotle bacon and avocado rolled futo style. topped with spicy aioli and green onions **\$10.99**

LOBSTER CUPCAKES rice cupcakes over wasabi aioli with lobster and rock crab salad, drizzled with spicy aioli, sriracha and eel sauce. topped with tobiko and green onions **\$12.99**

DRAGON ROLL tempura shrimp and cucumber rolled inside. topped with avocado and tuna, garnished with panko flakes, green onions, habanero masago and eel sauce **\$13.99**

JALAPEÑO POPPERS spicy tuna, cream cheese and jalapeños rolled up then cut and tempura fried. topped with sriracha, eel sauce, wasabi aioli, spicy aioli, tobiko and green onions **\$10.99**

THE HIGH ROLLER spicy tuna, spicy hamachi, jalapeño and shrimp. topped with red crab, spicy aioli, sesame seeds and green onions **\$13.99**

POPEYE ROLL tuna, spinach and cream cheese rolled inside. topped with wasabi aioli **\$9.99**

NIGIRI

MAGURO tuna two for **\$5**

HAMACHI yellowtail two for **\$5**

SAKE salmon two for **\$5**

6 PIECE SASHIMI COMBO tuna, yellowtail and salmon **\$15**

6 PIECE JALAPENO YELLOWTAIL jalapeno yellowtail **\$15**

SANDWICHES & BURGERS

served with crispy or smokey fries. chicken substitution available.

PO' BOY SELECT your choice of fried, blackened or buffalo shrimp with lettuce, tomato, red onion and chipotle aioli sauce on a baguette **\$9.99**

BLAZIN' CHICKEN SANDWICH chicken, chipotle infused bacon, mixed cheese, lettuce, tomato red onion and chipotle aioli **\$8.99**

FINS' CLASSIC CHEESE BURGER char broiled burger with lettuce, tomato, red onion and mayo. topped with mixed cheese **\$7.99**
add chipotle infused bacon **\$1.49**

CRAB STUFFED MUSHROOM BURGER char broiled burger with mixed cheese. topped with crab stuffed mushrooms, and pico de gallo then drizzled with poblano cream sauce. may require a knife and fork! **\$9.99**

ISLAND BURGER char broiled burger on a rustic bun with mixed cheese, lettuce, tomato and onion. topped with coconut shrimp and marmalade sauce **\$10.99**

FROM THE GRILL

DRUNKIN' SAILOR SALMON whiskey-n-soy marinated salmon charbroiled over loaded mashed potatoes and seasonal vegetables. topped with corn relish **\$15.99**

B AND B PORK CHOP charbroiled with blackened seasoning, melted bleu cheese, jalapeño peppers and bacon. topped with bleu cheese dill cream sauce. served with fins' loaded mashed potatoes and seasonal vegetables **\$12.99**

COGNAC TENDERLOIN MEDALLIONS hand trimmed and cut in house char broiled beef tenderloin served over loaded mashed potatoes and seasonal vegetables. topped with cognac cream sauce **\$17.99** add crab **\$7.99** add shrimp **\$4.99** add mushrooms **\$1.49**

MARMALADE TERIYAKI CHICKEN two charbroiled chicken breasts braised with orange marmalade. drizzled with key lime aioli. served over stir-fry vegetables and rice pilaf **\$12.99**

HONEY CHIPOTLE SALMON grilled filet braised with honey chipotle sauce, topped with green onions. served with smothered mashed potatoes and vegetables (chicken substitution available) **\$15.99**

RANCHERO ROCKFISH pan seared seasoned filet served over loaded mashed potatoes and seasonal vegetables. topped with bacon ranchero sauce and drizzled with key lime. served with roasted corn relish **\$14.99**

CARIBBEAN TILAPIA caribbean rub seasoned tilapia. topped with mango salsa then drizzled with key lime aioli. served with rice and seasonal vegetables **\$11.99**

HALIBUT FLORENTINE pan seared. served over rice pilaf and seasonal veggies. topped with fresh spinach and tomatoes in chef's florentine cream sauce **\$14.99**

PASTA

LOBSTER MAC AND CHEESE homemade mac and cheese with lobster and bacon takes comfort food to a whole new level **\$12.99**

CHEF'S SOUTHERN MAC AND CHEESE blackened shrimp and grilled andouille sausage reduced in four-cheese, yellow mac sauce. garnished with green onions **\$11.99**

SHRIMP SCAMPI SUPREME tail-on shrimp, sautéed with garlic, parsley and crushed red pepper. reduced in a lemon white wine cream, tossed with fettuccine and topped with diced tomatoes **\$10.99**

FINS' CLASSICS

our seafood classics are served up with our crispy fries and fuji apple slaw

JUMBO SHRIMP beer battered with cocktail sauce **\$10.99**

LUCKY PLATTER coconut shrimp, beer battered shrimp and cod **\$15.99**

COCONUT SHRIMP hand battered and rolled in coconut flakes and spices **\$13.99**

STEAMER PLATTERS

includes andouille sausage, crispy fries, lavender lemon butter and choice of house or caesar salad

SUNSET SHELLFISH STEAMER mussels, shrimp, clams and crab legs **\$24.99**

ALASKAN SNOW CRAB PLATTER **\$25.99**

CRAB AND SHRIMP **\$29.99/for one \$39.99/for two**