



**SMOKIN
FINS**

**HOUSE SMOKED
& OCEAN FRESH**

CRAVE & SHARE

BUTTER POACHED CRAB \$16.99

Crab in warm herb butter served in an old fashioned jar with grilled artisan bread for dipping

KEY LIME CALAMARI \$11.99

Hand-cut calamari, lightly breaded, with Fins Signature key lime aioli

HABANERO CLAMS \$14.99

Pacific Clams tossed with grape tomatoes in a vibrant white wine broth and just the right amount of habanero, served with grilled local ciabatta

CEVICHE VERDE \$8.99

A layered tower of ahi tuna poke, fresh avocado, sushi rice and lobster crab salad with mango, tobiko, shredded nori and wasabi soy sauce

SMOKED BISON MEATBALLS \$9.99

House made Bison meatballs blended with smoked gouda cheese and baked in a tomato ragout w/ fresh arugula and shaved parmesan

LOBSTER TATER TOTS \$8.99

Hand made in house with Maine lobster, red bliss potatoes, smoked gouda cheese, green onions and two sauces

SHRIMP & AVOCADO CRISP \$8.99

Blackened shrimp on a crisped flour tortilla w/ avocado, tomato, jalapeno, onion, cheddar jack and queso fresco cheeses w/ chipotle aioli and key lime aioli

• OYSTERS ON THE HALF SHELL 6/ \$15.00

Ask your server for today's fresh options 12/ \$28.00

LOBSTER STUFFED AVOCADO \$7.99

Tempura fried 1/2 avocado cup filled with lobster-crab salad, sriracha, spicy aioli, eel sauce, tobiko, green onions and sesame seeds

CRISPY BRUSSEL SPROUTS & CAULIFLOWER \$8.99

Bacon and blue cheese tossed with crispy brussel sprouts and cauliflower served w/ chimmi-churri ranch sauce

LOBSTER DEVILED EGGS (6) \$8.99

Fins take on a classic. Whipped eggs with shallot, fresh herbs, and spices. Topped with lobster crab salad, bacon bits, and chili oil on a bed of arugula.

HAND HELDS

◦ CLASSIC CHEESE BURGER \$9.99

Half pound charbroiled burger just the way you like it with mixed greens, tomato, red onion, and mayo. Topped with cheddar jack cheese. Served with fries

◦ BISON COBB BURGER \$13.99

Cajun seasoned bison, avocado, Roma tomato, spring mix, bacon, bleu cheese and chipotle aioli. Served with fries

PULLED PORK \$10.99

Korabuta pork slow smoked for ten hours, topped with apple slaw, red onion, and Dr. Pepper bourbon BBQ sauce. Served with fries

SMOKIN CHICKEN SANDWICH \$10.99

Southern Fried Nashville chicken breast, mixed greens, tomato, red onion, and chipotle aioli; served with French fries

GRILLED PORTABELLO SANDWICH \$9.99

Grilled marinated portabella mushroom on local ciabatta with goat cheese, grilled squash medallions, roasted red peppers, fresh arugula, tzatziki sauce and toasted garlic

SUSHI

CALIFORNIA \$7.99

Lobster-Crab salad and avocado rolled inside and topped with sesame seeds

◦ SPICY TUNA \$8.99

Ahi tuna with green onion, spicy aioli, sriracha, sesame seeds

◦ ROCK LOBSTER ROLL \$12.99

Tuna, lobster-crab salad, avocado, and cream cheese; tempura fried and topped with green onions and drizzled with wasabi and spicy aioli

◦ VEGAS \$12.99

Lobster-crab salad, habanero cream cheese, and rice rolled in seaweed and tempura fried; topped with spicy tuna, wasabi soy sauce, eel sauce and spicy aioli

FIT ROLL \$10.99

Fat free goodness! Crab, steamed shrimp, spinach, cucumber topped with avocado, fresh cilantro, sweet and spicy sauces

◦ EL' DIABLO \$14.99

Spicy Ahi tuna, avocado, and habanero cream cheese rolled inside and tempura fried; topped with salmon, spicy aioli, sriracha, eel sauce, habanero masago, diced jalapeno, Fins Signature Atomic Sauce

◦ MOJO \$12.99

Atlantic salmon, cream cheese, spicy tuna, avocado rolled futo style then tempura fried, topped with spicy aioli, eel sauce and green onions

◦ ATOMIC \$12.99

Spicy tuna, slivered jalapenos, topped with spicy hamachi, avocado, fresh cilantro, Fins Signature Atomic Sauce

MANGO TANGO \$13.99

Tempura shrimp, crab, topped with avocado, panko, mango, eel sauce, spicy aioli and a touch of habanero masago

◦ PLATINUM ROLL \$14.99

Crab and cucumber, topped with salmon, tuna, hamachi, shrimp with layers of lobster crab salad, spicy aioli, green onions and tobiko

◦ DRAGON ROLL \$13.99

Tempura shrimp, cucumber, topped with avocado, ahi tuna, panko flakes, green onions, habanero masago and eel sauce

◦ HOOK'S ROLL \$12.99

Shrimp tempura, fresh spinach, avocado, cream cheese, topped with salmon, green onion, sesame seeds, shredded nori, togarashi drizzled with sriracha, spicy aioli and eel sauce

NIGIRI

◦ MAGURO tuna two for \$6

◦ HAMACHI yellowtail two for \$6

◦ SAKE salmon two for \$6

◦ 6 PIECE SASHIMI COMBO \$16 tuna, yellowtail and salmon

THINGS WE PUT ON PLATES

24 HOUR NASHVILLE CHICKEN \$14.99

Southern fried chicken breast with a little kick. Marinated for 24 hours in a secret blend of spices and buttermilk, with our smothered mashed potatoes and house beans

RUSTIC BISON PASTA \$16.99

Our house made bison meatballs blended with smoked gouda over linguini in a light tomato ragout tossed with fresh arugula and shaved parmesan

SMOKIN MAC & CHEESE \$14.99

House smoked andouille sausage, blackened shrimp with cavatappi pasta, smoked gouda, parmesan, cheddar-jack cheese, topped with green onions

KĀLUA PIG \$13.99

Korabuta pork slow smoked for ten hours in Dr. Pepper bourbon BBQ sauce served with loaded mashed potatoes and house made beans

CEDAR PLANK BUFFALO BURGER \$17.99

Colorado Buffalo charbroiled on a cedar plank, melted smoked gouda cheese, herb mushrooms with loaded mashed potatoes, roasted corn and spinach medley

ARGENTINEAN FLANK STEAK \$19.99

Sliced American Kobe flank steak marinated and grilled, served with house charred vegetables and mashed potatoes. Covered in red and yellow Peruvian street sauce

SHRIMP SCAMPI SUPREME \$13.99

Tail on shrimp sauteed with garlic, parsley and crushed red pepper. Reduced in a white wine cream and tossed with linguini and topped with tomato and parmesan cheese

LEMON CAPER HALIBUT \$24.99

Alaskan Halibut over Chef's signature risotto with a lemon-caper beurre blanc, fresh Roma tomato, basil, and parmesan cheese

SEA SCALLOPS & SEARED AHI \$21.99

Jumbo sea scallops and Yellowfin tuna, rubbed with ancho chili, coffee and cocoa pan seared, served on a bed arugula, basil, grape tomatoes, flash fried cauliflower all drizzled with chili oil

HONEY CHIPOTLE SALMON \$18.99

Hand-cut grilled and glazed with honey chipotle sauce, topped with green onions with smothered mashed potatoes and charred vegetables

SOUTHWEST AHI \$17.99

Blackened and seared rare Ahi tuna over a chilled roasted corn salad with avocado, grape tomato, red onion, fresh cilantro, queso fresco, and pumpkin seeds with a cilantro-lime vinaigrette

CEDAR PLANK SALMON \$19.99

Charbroiled on cedar plank with loaded mashed potatoes, charred vegetables and topped with roasted corn relish

LOBSTER MAC & CHEESE \$18.99

Maine lobster tossed in a four cheese cream sauce, cavatappi pasta, baked with bacon panko crust topped with green onions

FISH AND CHIPS \$13.99

Two beer battered pieces of hand cut Alaskan cod with fries and apple slaw

BAJA ENCHILADA STACK \$14.99

Blackened shrimp layered between fresh corn tortillas, cheddar jack cheese, poblano cream sauce, bacon ranchero sauce topped with pico de gallo and served with cilantro lime rice

FINS' TACOS & BOWLS

FINS NOODLE BOWL \$14.99

Fresh made ramen noodles with spinach, carrot, mushroom, red bell pepper, fresh ginger, edamame and jalapeno topped with seared black pepper beef and shrimp in house ramen broth

MAHI MAHI TACOS \$11.99

Blackened mahi mahi, cabbage, red onion, pico de gallo, queso fresco, drizzled with chimichurri sauce with creamy cilantro lime rice and three fresh corn tortillas

MANGO SHRIMP TACOS \$10.99

Seared shrimp, cabbage, red onion, topped with mango salsa, queso fresco and key lime aioli, with creamy cilantro lime rice and three fresh corn tortillas

BLACKENED FISH TACOS \$12.99

Blackened Alaskan cod, pico de gallo, cheddar jack, cabbage, bacon ranchero sauce rolled in warm grilled flour tortillas with creamy cilantro lime rice

SUMMER CRAB TACOS \$13.99

Snow crab, arugula, iceberg, avocado, mango, fresno chili, bacon herb sauce and citrus vinaigrette with cilantro lime rice and three fresh corn tortillas

SOUTHWEST POKI BOWL \$12.99

Mixed poke of ahi tuna, hamachi, and salmon. Tossed with avocado, jalapeno, roasted corn relish, edamame, raw pumpkin seeds, and chimichurri. Served over cilantro lime rice.

STEAK TACOS \$12.99

Shaved American Kobe flank steak on fresh corn tortillas with iceberg lettuce, roasted corn relish, Argentinean chimichurri, queso fresco, and fresno chili

ENTREE SALADS

Dressing Choices: Roasted Shallot Vinaigrette, Bleu Cheese, Ranch, Caesar, Wasabi, Bacon Herb and Citrus Vinaigrette

TOKYO SALAD \$16.99

Sushi rice, mixed greens, edamame, avocado, cubed raw salmon, tuna, ebi shrimp with wasabi dressing

CRAB AND SHRIMP CITRUS SALAD \$15.99

Crab and shrimp atop arugula, spinach, fresh mint, edamame, carrot, grape tomato, red onion, roasted corn, roasted red pepper, pumpkin seeds with citrus vinaigrette dressing

KEY WEST COBB \$12.99

Mixed greens, avocado, tomato, cheddar jack, hard-boiled egg, grilled shrimp, bacon with your choice of dressing

SALMON CAESAR SALAD \$14.99

Salmon filet, romaine lettuce, shaved parmesan with homemade caesar dressing

SEARED AHI \$15.99

Sesame crusted ahi tuna over mixed greens tossed with cabbage, red onion, carrot, edamame with wasabi dressing

BAJA CHICKEN SALAD \$11.99

Grilled chicken, mixed greens, cheddar jack cheese, pico, roasted corn relish, avocado with ranch dressing

SMOKED SALMON CHOP SALAD \$14.99

Arugula, Israeli couscous, tomato, roasted corn, pepitas, house smoked salmon, and parmesan cheese. Tossed together in bacon herb dressing.

SHAVED BEEF SALAD \$???.??

Need description

SIDES CHARRED VEGETABLES, FRENCH FRIES, SMASHED POTATOES (LOADED OR SMOTHERED), APPLE SLAW, CILANTRO LIME RICE, RISOTTO

Arizona
GROWN

STERLING
— HAND-SELECTED SALMON —

Sterling Salmon are meticulously raised in the Pristine Pacific waters off British Columbia, hand-selected using the strictest criteria that exceeds premium grade and harvested to order on ice to ensure the freshest possible salmon. Only the top 5% of all salmon qualifies to be Sterling.

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SNAKE RIVER FARMS

Snake River Farms carefully manages how their Wagyu/Angus cattle and Berkshire hogs are raised from start to finish. Snake River Farms Wagyu/Angus cross cattle are raised along the high plain of the Snake River in Eastern Idaho. Their proprietary herd is one of the most highly regarded groups of American Wagyu cattle in the world. They have adopted many aspects of the heritage-steeped Japanese feeding method which takes up to four times longer than traditional U.S. cattle production methods. The result is stunningly beautiful beef and pork that's extremely tender, intensely flavorful, and a one of a kind dining experience.

SOUPS & SALADS

Dressing Choices: Roasted Shallot Vinaigrette, Bleu Cheese, Ranch, Caesar, Wasabi, Bacon Herb and Citrus Vinaigrette

HOUSE SALAD	\$4.99
Mixed greens, shaved red onions, bleu cheese crumbles, pumpkin seeds tossed in a white balsamic citrus house vinaigrette dressing	
CAESAR SALAD	\$4.99
Romaine lettuce, shaved parmesan with homemade caesar dressing	
BLT WEDGE	\$7.99
Bleu cheese crumbles, tomatoes, bacon, eggs with bleu cheese dressing	
CLAM CHOWDER	cup \$4.99 bowl \$6.99
ROASTED POBLANO & JALAPEÑO CREAM SOUP	cup \$4.99 bowl \$6.99
Packed with great flavors and a little kick to go along with it	
MISO SOUP	cup \$4.99
Traditional miso soup with wakame and green onions	
SOUP & SALAD	cup \$7.99 bowl \$9.99
Choice of soup to pair with our house or caesar salad	

NOT YOUR USUAL CALAMARI

We have gone to great lengths to bring you the best calamari. We get our calamari from The Town Dock in Point Judith, Rhode Island. They have a small fleet of 5 boats and unload about another 30 independently-owned vessels. They are a sustainable and actively managed fishery on a quota system. Recommended by Monterey Bay Aquarium's Seafood Watch – It's the only squid labeled "Green – Best Choice." The highest quality standards are maintained throughout the production process. And most importantly, product of USA. Read more about The Town Dock at www.towndock.com

HOUSE RULES

- 🍷 Work like a captain and play like a pirate
- 🍷 Cheap fish is not good, good fish is not cheap
- 🍷 The kitchen is our soul, and the bar is our spirit
- 🍷 If you're out to dinner with your parents or grandparents, put away your phone or pick up the tab
- 🍷 Fish should swim three times—in water, in butter, in wine
- 🍷 The customer is usually right
- 🍷 Celebrate your birthday all you want but we don't sing and dance
- 🍷 No espresso, support your local coffee shop down the street
- 🍷 Never trust a skinny chef
- 🍷 We take special requests but might say no
- 🍷 Please don't ask for yesterday's special today
- 🍷 Just because we have more than one restaurant, it doesn't make us a chain
- 🍷 If you have to ask if it's too early to indulge in an adult beverage, you are an amateur!

◦ REMINDER: These items are served raw or lightly cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food-borne illness.