



303-775-0611

<http://www.wedeliverdouglascounty.com>

# Smokin Fins-HR

## Crave & Share

Edamame	\$9.45
<i>Steamed then tossed with your choice of original, Thai-ginger, Smoked or habanero-lime sea salt.</i>	
Shrimp Cocktail (GF)	\$16.80
<i>chilled jumbo shrimp with haba ero cocktail sauce</i>	
Lobster Stuffed Avocado	\$12.60
<i>Half avocado tempura fried and filled with Surimi lobster-crab salad, Sriracha, spicy aioli, Fins' signature Atomic Sauce, Fins' eel sauce, tobiko, green onions, and sesame seeds.</i>	
HOUSE-MADE LOBSTER	\$12.60
TATER TOTS (GF)	
<i>Chipotle-aioli, ranch and green onion</i>	
FRIED Brussels Sprouts and cauliflower (GF)	\$14.70
<i>lash-fried with bacon, blue cheese crumbles, miso-tahini, smoked sea salt, chipotle-balsamic drizzle, grilled lemon</i>	
Lobster Deviled Eggs	\$11.55
<i>Fins take on a classic! Whipped eggs with red onion, fresh herbs and spices, topped with Surimi lobster-crab salad, bacon bits, and a drizzle of chili oil.</i>	
Kickin' Shrimp	\$13.65
<i>Lightly breaded crispy shrimp tossed in our honey chipotle sauce, served with ranch.</i>	
Key Lime Calamari	\$15.75
<i>Hand-cut, US caught, calamari lightly breaded and deep fried until crisp and golden served with Fins' Signature Key Lime Aioli.</i>	
Pork Potstickers	\$8.40
<i>pork filled and served with honey-chili dipping sauce.</i>	

## Soups & Salads

**Dressing Choices: Bleu Cheese, Ranch, Caesar, Miso Vinaigrette, Wasabi-Soy, House Citrus Vinaigrette.**

Roasted Poblano & Jalapeno Cream Soup-Cup	\$6.30
<i>Packed with great flavors and a little kick, topped with cotija cheese and pico de gallo.</i>	
Roasted Poblano & Jalapeno Cream Soup-Bowl	\$8.40
<i>Packed with great flavors and a little kick, topped with cotija cheese and pico de gallo.</i>	
Scratch Chowder-Cup	\$6.30
<i>Hand-crafted, New England style, topped with bacon bits.</i>	
Scratch Chowder-Bowl	\$8.40
<i>Hand-crafted, New England style, topped with bacon bits.</i>	
Miso Soup	\$5.25
<i>Traditional miso soup with wakame</i>	

## Features

Lucky Platter	\$23.10
<i>Three coconut shrimp, three beer-battered shrimp, and one piece battered cod, served with crispy fries, fuji apple slaw, orange sauce, tartar sauce</i>	
Fins' Famous Fish and Chips	
<i>Your choice of fish, hand dipped in Fins beer batter, with house-made tartar, truffle fries, and Fuji Apple slaw.</i>	
Shrimp Scampi	\$18.90
<i>Tail-on shrimp, saut ed with garlic and crushed red pepper, tossed in a white wine cream with linguine, and topped with diced tomatoes and shaved Parmesan cheese.</i>	
Baja Enchilada Stack	\$16.80
<i>Blackened shrimp, bell pepper, and onion layered between house corn tortillas, cheddar jack, poblano cream and bacon-ranchero topped with pico de gallo and served with cilantro lime rice.</i>	
48 Hour Nashville Chicken	\$17.85
<i>Marinated in Chef s secret blend of spices and buttermilk, hand-breaded and fried golden and crispy, served with our Yukon Gold smothered mashed potatoes and mac &amp; cheese.</i>	
Smokin Mac & Cheese	\$17.85
<i>House-smoked Andouille Sausage and blackened shrimp tossed with cavatappi pasta, smoked gouda, onion, green peppers, Parmesan and cheddar jack cheese, topped with green onions.</i>	
6 Spice Ahi	\$23.10
<i>Center-cut Ahi loin seasoned with our secret Asian blend of spices, panseared and served over Fins fried rice and saut ed spinach, topped with pickled hearts of cucumber and spicy eel sauce.</i>	
Baked Lobster Mac & Cheese	\$25.20
<i>Lobster tossed in a four cheese cream sauce with cavatappi pasta, baked with bacon and buttered panko and topped with green onions.</i>	
Polynesian Poke Bowl (GF)	\$17.85
<i>raw, diced, atlantic salmon and ahi loin, pepitas, avocado, pineapple-jalapeno &amp; red pepper salsa, edamame, smoked salt, chimichurri, served over cilantro lime rice and mixed greens, with a charred lime.</i>	
Honey Chipotle Salmon	\$25.20
<i>House-cut Sterling Salmon grilled and glazed with honey chipotle sauce, topped with green onions and served with smothered Yukon Gold mashed potatoes and seasonal vegetables.</i>	
Seared Scallop & Ahi	\$27.30
<i>Jumbo sea scallops and Yellowfin Tuna rubbed with ancho chili, coffee and cocoa, pan-seared and served over a bed of greens, basil, grape</i>	

## Sushi

California Sushi	\$9.45
<i>Surimi lobster-Crab salad, cucumber and avocado, rolled inside and topped with sesame seeds.</i>	
Spicy Tuna (GF) Sushi	\$10.50
<i>Center-cut whole ahi loin, green onion, spicy aioli, Sriracha, sesame seeds</i>	
Lobster Roll Sushi	\$17.85
<i>Soy paper, tempura lobster, surimi-crab and lobster salad, avocado, motoaki mayo, chopped candied walnuts, lemon aioli, Fins' eel sauce, green onion, sriracha</i>	
Slammin' Salmon Sushi	\$15.75
<i>Spicy Sterling Salmon mix, cucumber, and toasted garlic, topped with salmon, fresh cilantro, sesame seeds, Fins' eel sauce and Sriracha sauce.</i>	
Vegas Sushi	\$14.70
<i>Surimi lobster-crab salad and habanero cream cheese, rolled futo style then tempura fried and topped with spicy tuna, wasabi soy sauce, Fins eel sauce and spicy aioli.</i>	
Mango Tango Sushi	\$15.75
<i>Tempura shrimp and Surimi lobster-crab salad inside, topped with avocado, buttered panko, mango, Fins eel sauce, spicy aioli and a touch of habanero masago.</i>	
Gokana Sushi	\$16.80
<i>ahi loin, atlantic salmon, tempura shrimp, cream cheese, avocado, sriracha, fins eel sauce, spicy aioli, lemon aioli, green onion, toasted panko, tobiko.</i>	
Dragon Sushi	\$14.70
<i>Tempura shrimp and cucumber rolled inside then topped with avocado, Ahi Tuna, buttered panko, green onions, habanero masago, and Fins eel sauce.</i>	
El Diablo Sushi	\$15.75
<i>Spicy tuna, avocado, and habanero cream cheese on the inside topped with Sterling Salmon, spicy aioli, Sriracha, Fins eel sauce, habanero masago, and diced jalape o placed on top of Fins signature Atomic Sauce.</i>	

## Fins' Tacos

Steak Tacos	\$14.70
<i>Iceberg, chimichurri, pico, cotija, on three housemade corn tortilla</i>	
Chimi-Chicken Tacos (GF)	\$12.60
<i>Shredded romaine, cotija, roasted corn salsa, chimichurri</i>	
Mango Shrimp Tacos	\$13.65
<i>Seared shrimp, cabbage, mango salsa, cotija cheese, and Fins Key Lime Aioli, served on three house made corn tortillas with creamy cilantro lime rice.</i>	
Baja Fish Tacos (GF)	\$12.60
<i>Battered and fried arctic cod,</i>	

and green onions.

House Salad	\$6.30
<i>Mixed greens, shaved red onions, grape tomatoes, bleu cheese crumbles and pepitas, tossed in Fins House Citrus Vinaigrette.</i>	
Caesar Salad-Small	\$6.30
<i>Romaine lettuce and shaved Parmesan, tossed with house-made Caesar dressing and house-made cro tons.</i>	
FINS' Classic Caesar	\$10.50
<i>Classic romaine and shredded lacinato kale, shaved parm, Fins' miso-caesar dressing, house-made croutons, bequinho peppers</i>	
Seared Ahi Salad	\$15.75
<i>togarashi crusted ahi loin, mixed greens, cabbage, red onion, shredded carrot, edamame, pickled heart of cucumber, wasabi soy dressing.</i>	
Grilled Chicken Thai Noodle Salad	\$16.80
<i>grilled chicken breast, fresh pineapple, red pepper, chopped jalape o, shredded carrot, cabbage, mixed greens, red onion, cilantro, fresh basil, fresh mint, crispy wonton strips, pineapple-tahini dressing .</i>	
Fins "Cobb-O" Salad(GF)	\$15.75
<i>grilled tequila-lime shrimp or chimi-chicken breast, mixed greens, tomato, shredded carrot, hard boiled egg, bacon, cheddar jack, avocado, choice of dressing.</i>	
Baja Chicken Salad(GF)	\$14.70
<i>48-hour nashville or grilled chimi-chicken breast, mixed greens, cheddar jack, pineapple-jalape o &amp; red pepper salsa, avocado, pico de gallo, cotija, fried corn tortilla strips, charred lime, ranch dressing.</i>	
Soup & Salad-Cup	\$9.45
<i>Choice of soup to pair with our House or Caesar</i>	
Soup & Salad-Bowl	\$12.60
<i>Choice of soup to pair with our House or Caesar</i>	

### Dessert

BOURBON BREAD PUDDING	\$8.40
CHOLATE SPOON CAKE	\$8.40
KEY LIME TART	\$8.40
S MORE HAZELNUT DREAM	\$8.40

<i>tomatoes, flash fried cauliflower and drizzled with chile oil.</i>	
Cedar Plank Salmon	\$25.20
<i>House-cut Sterling Salmon smoked on an Idaho cedar and served with Yukon Gold loaded mashed potatoes, seasonal vegetables and a charred lemon.</i>	
Smokin Ribeye (14oz)	\$33.60
<i>Cajun spice, coffee and ancho rubbed ribeye steak grilled over an open flame with fresh grape tomato, lemon juice, basil, and bleu cheese, served with our Yukon Gold mashed potatoes and seasonal vegetables.</i>	
Crab Platter	\$38.85
<i>A pound-and-a-half of Arctic Snow Crab in our Fins boil with choice of side, drawn butter and side house or caesar salad.</i>	

### Kid's Menu

**All Kid s Meals include a kid-sized beverage (soda, milk, or juice) and are served with your choice of: Fresh Fuji Apples, veggies, Fries, Rice, or Mashed Potatoes**

Kids Mac & Cheese	\$6.29
Kids Cheeseburger	\$6.29
Kids Chicken Strips	\$6.29
Kids Cheese Quesadilla	\$6.29
Kids Buttered Noodles	\$6.29
Kids Popcorn Shrimp	\$6.29
Kids Grilled Cheese	\$6.29

### Sides

Side Regular Fries	\$4.20
Side Smoky Fries	\$4.20
Side Truffle Fries	\$5.25
Side Seasonal Vegetable	\$4.20
Side Fuji Apple Slaw	\$4.20
Side Cilantro Lime Rlce	\$4.20
Side Mac & Cheese	\$6.30
Side Yukon Gold Mashed Potatoes	\$5.25
Side Smothered Mash Potatoes	\$6.30
Side Loaded Mash Potatoes	\$6.30

<i>cabbage, pico de gallo, chimichurri, cheddar-jack, lemon aioli</i>	
Citrus Braised Pork Tacos (GF)	\$11.55
<i>12-hour braised, pulled pork, cabbage mix, pineapple-jalape o &amp; red pepper salsa, cotija.</i>	

### Hand Helds

**Served with crispy or smoky fries.**

Pulled PORK SANDWICH	\$13.65
<i>our signature citrus braised pulled pork, house-made bbq sauce, fuji apple slaw, red onion, dijon, on toasted brioche bun.</i>	
Nashville Chicken Sandwich	\$12.60
<i>Deep fried, 48 hour marinated chicken on a toasted brioche bun with spring mix, tomato, red onion and chipotle aioli.</i>	
Smokin Cheese Burger	\$14.70
<i>Half pound of all natural, never frozen, ground beef charbroiled and served with Smoked Gouda and all the fixins.</i>	
BBQ Bacon Burger	\$16.80
<i>Half-pound local, all natural beef, mountain jerk bacon, Fins' BBQ sauce, spring mix, tomato, red onion, mayo, on brioche bun</i>	
The Prime	\$16.80
<i>Thin-shaved, house-smoked prime rib, smoked gouda, saut ed mushrooms and onions on a garlic toasted baguette with horseradish cream and au jus.</i>	

### Nigiri Sushi (GF)

**Two pieces per order**

Maguro (tuna) Nigiri	\$6.30
Tuna Tataki Nigiri	\$6.30
Hamachi (yellowtail) Nigiri	\$6.30
Unagi (eel) Nigiri	\$6.30
Atlantic Salmon Nigiri	\$6.30
Torched Salmon Belly Nigiri	\$6.30

### Highlands Ranch