



303-775-0611

<http://www.wedeliverdouglasscounty.com>

Smokin Fins-HR

Appetizers

Ahi Tower \$21.20
Sesame-Soy seasoned Ahi, Diced
Avocado and Sushi Rice, topped with
Cucumber/Red Pepper Relish and
Cilantro Micro Greens - served with
crispy wonton chips

Edamame \$10.60
Steamed then tossed with your
choice of original, Thai-ginger,
Smoked or habanero-lime sea salt.

Lobster Stuffed Avocado \$16.96
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.

HOUSE-MADE LOBSTER \$16.96
TATER TOTS (GF)
Chipotle-aioli, ranch and green
onion

FRIED Brussels Sprouts and \$15.90
cauliflower (GF)
lash-fried with bacon, blue cheese
crumbles, miso-tahini, smoked sea
salt, chipotle-balsamic drizzle, grilled
lemon

Poke Tostadas \$12.72
wonton tostadas, tuna and salmon
poke, pepitas, pineapple-jalapen o &
red pepper salsa, guacamole

Loaded Tots \$12.72
Bacon-cheddar-chive stuffed tots,
ranch, fins fry sauce

Lobster Tater Tots \$16.96
lobster meat, potato, egg, smoked
gouda, chipotle aioli, ranch, green
onion

Brussels and Cauliflower \$15.90
flash-fried with bacon, blue cheese
crumbles, miso-tahini, smoked sea
salt, chipotle-balsamic drizzle, grilled
lemon

French Mussels and Clams \$21.20
PEI Mussels, Manila Clams, White
Wine, Cream, Garlic, Spices with
Grilled Garlic Bread

Kickin' Shrimp \$15.90
Lightly breaded crispy shrimp
tossed in our honey chipotle sauce,
served with ranch.

Key Lime Calamari \$16.96
Hand-cut, US caught, calamari
lightly breaded and deep fried until
crisp and golden served with Fins'
Signature Key Lime Aioli.

Pork Potstickers \$12.72
pork filled and served with
honey-chili dipping sauce.

Soups & Salads

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

Scratch Chowder-Cup \$7.42

Features

Fins Platter \$25.44
Three coconut shrimp, three
beer-battered shrimp, and one piece
battered cod, served with crispy fries,
fuji apple slaw, orange sauce, tartar
sauce

Fins' Famous Fish and Chips \$18.02
Your choice of fish, hand dipped in
Fins beer batter, with house-made
tartar, truffle fries, and Fuji Apple
slaw.

Hand cut Aged Ribeye \$39.22
14 oz ribeye loaded parmesan
masher grilled asparagus add grilled
shrimp skewer

Fish and Chips - Cod \$18.02
hand-dipped in beer batter, crispy
fries, fuji apple slaw, tartar sauce;
with Arctic cod

Fish and Chips - Halibut \$26.50
Korean BBQ Salmon \$29.68

korean marinade, grilled and
served on pineapple-red pepper and
jalapen o rice, with saute ed greens,
sweet potato hay, and shanghai
sauce

Gaucha Steak and Shrimp \$36.04
sliced, dry-rubbed, flame-grilled
flank steak, argentinian chimichurri,
tequila lime shrimp, cilantro lime rice,
grilled tomato and green onion

48 Hour Nashville Chicken \$21.20
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 & cheese.

Polynesian Poke Bowl (GF) \$22.26
raw, diced, atlantic salmon and ahi
loin, pepitas, avocado,
pineapple-jalape o & red pepper
salsa, edamame, smoked salt,
chimichurri, served over cilantro lime
rice and mixed greens, with charred
lime

Baked Lobster Mac & Cheese \$25.44
four-cheese cream, buttered
panko, bacon, green onion

CEDAR PLANK SALMON \$30.74
bbq glaze, loaded mashers, grilled
asparagus

Sesame Crusted AHI \$29.68
Honey Chipotle Salmon \$27.56

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.

LEMON CAPER MAHI-MAHI \$25.44
(GF)
cilantro lime rice, fennel slaw, chili
oil

MISO GLAZED BLACK COD \$37.10
wasabi mashed potatoes, saut ed
spinach

Sushi

California Sushi \$10.60
Surimi lobster-Crab salad,
cucumber and avocado, rolled inside
and topped with sesame seeds.

Mojo Sushi \$14.84
tempura fried with spicy tuna mix,
salmon filet, cream cheese, avocado,
eel sauce, spicy aioli, and green
onion

Veggie \$15.90
Avocado, red bell pepper, jicama,
carrot, toasted macadamia nuts, on
sesame soy paper, key lime aioli, eel
and curry sauces. Wasabi and
pickled ginger.

The Unicorn Sushi \$21.20
soy paper, surimi-crab and lobster
salad, jicama, red bell pepper, ahi,
salmon, avocado, yellowtail, and ebi
shrimp, green onion, key lime aioli,
eel sauce, sriracha

Hamachi Roll \$21.20
Avocado, Red Pepper, Jicama,
Carrot, Jalapeno, and Hamachi on
Sesame Soy Paper with Key-Lime
Aioli and Eel Sauce. Wasabi and
Pickled Ginger.

Vegas Sushi \$15.90
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.

Fire Flower Sushi \$16.96
atlantic salmon, spicy salmon mix,
jicama, toasted garlic, cilantro,
sesame seeds, shredded nori, eel
sauce, sriracha, fusion sauce

Mango Tango Sushi \$18.02
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.

Dragon Sushi \$15.90
Tempura shrimp and cucumber
rolled inside then topped with
avocado, Ahi Tuna, buttered panko,
green onions, habanero masago, and
Fins eel sauce.

Spicy Tuna (GF) Sushi \$14.84
Center-cut whole ahi loin, green
onion, spicy aioli, Sriracha, sesame
seeds

El Diablo Sushi \$16.96
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.

Nigiri Sushi (GF)

Two pieces per order

Maguro (tuna) Nigiri \$7.42
Tuna Tataki Nigiri \$7.42

<i>Hand-crafted, New England style, topped with bacon bits.</i>	
Scratch Chowder-Bowl	\$10.60
<i>Hand-crafted, New England style, topped with bacon bits.</i>	
Miso Soup	\$5.30
<i>Traditional miso soup with wakame and green onions.</i>	
House Salad	\$7.42
<i>Mixed greens, shaved red onions, grape tomatoes, bleu cheese crumbles and pepitas, tossed in Fins House Citrus Vinaigrette.</i>	
Cobb Salad	\$19.08
<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>	
Sunset Salad	\$14.84
<i>mixed greens, beets, oranges, goat cheese, candied pecans, red onion, shaved fennel, white balsamic vinaigrette</i>	
Caesar Salad-Small	\$7.42
<i>Romaine lettuce and shaved Parmesan, tossed with house-made Caesar dressing and house-made cro tons.</i>	
Fins "Cobb-O" Salad(GF)	\$16.96
<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 Steak Salad(GF)	\$20.14
<i>Grilled Flank, mixed greens, cheddar jack, pineapple-jalape o & red pepper salsa, avocado, pico de gallo, cotija, fried corn tortilla strips, charred lime, ranch dressing.</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	\$6.36
Kids Cheeseburger	\$6.36
Kids Chicken Strips	\$6.36
Kids Cheese Quesadilla	\$6.36
Kids Buttered Noodles	\$6.36
Kids Popcorn Shrimp	\$6.36
Kids Grilled Cheese	\$6.36

Sides

Side Regular Fries	\$5.30
Side Smoky Fries	\$5.30
Side Seasonal Vegetable	\$5.30
Side Fuji Apple Slaw	\$5.30
Side Cilantro Lime Rice	\$5.30
Side Lobster Mac N Cheese	\$14.84
Side Mac & Cheese	\$7.42
Side Yukon Gold Mashed Potatoes	\$6.36
Side Smothered Mash Potatoes	\$7.42
Side Loaded Mash Potatoes	\$7.42

Dessert

BOURBON BREAD PUDDING	\$8.48
CHOLATE SPOON CAKE	\$8.48
KEY LIME TART	\$8.48
Cheesecake	\$8.48

Highlands Ranch

Hamachi (yellowtail) Nigiri	\$7.42
Unagi (eel) Nigiri	\$7.42
Atlantic Salmon Nigiri	\$7.42
Torched Salmon Belly Nigiri	\$7.42

Fins' Tacos

Baja Fish Tacos (GF)	\$15.90
<i>Battered and fried arctic cod, cabbage, pico de gallo, chimichurri, cheddar-jack, lemon aioli</i>	
Mango Shrimp Tacos	\$16.96
<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>	
Carne Asada Tacos	\$18.02
<i>grilled flank steak, pickled onions, avocado crema, cotija, salsa roja</i>	
Blackened Mahi Tacos	\$16.96
<i>Blackened Mahi-Mahi, cabbage, Chimichurri, Pico de Gallo, Cotija and Key Lime Aioli - served on flour tortillas, with our Cilantro-Lime Rice</i>	
Deconstructed Chicken Curry Tacos	\$16.96
<i>Build your own Curry Chicken Tacos with Curry Chicken, cabbage, pickled onion, cilantro micro-greens, curried-lime aioli and naan "tortillas." Served with our Cilantro-Lime Rice and lime wedge</i>	

Hand Helds

Served with crispy or smoky fries.

Nashville Chicken Sandwich	\$14.84
<i>Deep fried, 48 hour marinated chicken on a toasted brioche bun with spring mix, tomato, red onion and chipotle aioli.</i>	
FFS 'Fins' Fry Sauce' Burger	\$15.90
<i>half pound local, all-natural beef, spring mix, tomato, red onion, cheddar jack and smoked gouda, brioche bun, FFS</i>	
Fried Chicken and Waffle Sandwich	\$16.96
<i>nashville chicken breast, chipotle bacon, chipotle aioli, maple syrup</i>	
The Prime	\$18.02
<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>	