

8/31/2015

Lunch: Friday – Sunday 12pm – 2:30pm

Dinner: 7 Days a Week 4pm – 10pm

Reservations Encouraged

941.999.FINS(3467) OR www.finsatsharkys.com

Fins
at Sharky's

HAHN FAMILY
— WINES —

Five Course Wine Dinner

Presented by Phillip Hahn

Tuesday September 15th, 2015

Small Plates

Oysters Rockefeller.... 12

Chef-selected oysters baked with spinach, onions, garlic, parmesan, Nueske's bacon, Pernod, lemon caper aioli

Lobster Potato Nachos.... 15

Maine lobster, imported smoked Gouda, crispy prosciutto, arugula, Yukon Gold chips

Island Style Calamari....13

Crispy Rhode Island calamari, chorizo sausage, banana peppers, garlic, shallots, and jalapeno cilantro aioli

Gulf of Mexico Octopus....13

Cork braised and served over spinach, shallot and hibiscus infused pear salad with lemon caper aioli

Steak Tartare and Foie Gras.... 16

Hand cut beef tenderloin with Dijon, capers, onions and seared Hudson Valley Cage Free foie gras

Lobster Seafood Chowder....9

Maine lobster, shrimp, fresh fish, cream, Nueske's bacon, Troyer's Amish Swiss crouton

Tuna Tataki.... 16

Lightly seared rare Ahi tuna dressed in soy, ginger, garlic, lemon, sesame seeds and scallion

Macadamia Crusted Gouda and Grilled Watermelon.... Half...6 Full...9

Butter lettuce, grilled watermelon, macadamia crusted smoked Gouda, beet straws and raspberry balsamic

Grilled Gorgonzola Romaine Wedge.... Half...6 Full...9

Lightly seared artisan romaine, gorgonzola dressing, Nueske's bacon, plum tomatoes and anchovies

Strawberry Blush Salad.... Half...6 Full...9

Fresh strawberries, spring mix, Gorgonzola cheese, chili caramel sunflower seeds and Pinot Noir vinaigrette

Char Grilling Jospoer Oven

All of our steaks and chops are roasted in our Jospoer oven at 800 -1000 degrees with all natural mesquite charcoal, seasoned with salt and pepper and basted with butter.

Smoked Rib Eye, 16oz, Meyers All Natural Angus Choice.... 34

Jerk rubbed, Jospoer hickory smoked and grilled, crispy onion straws, chef's potato and vegetable

Filet Mignon, Meyers All Natural Angus Choice 6oz.... 28 OR 9oz 35

Balsamic espresso reduction, Chef's selection of potato and vegetable

New York Strip, 14oz, Meyers All Natural Angus Choice.... 32

Crispy onion straws, Chef's selection of potato and vegetable

Veal Chop, 16oz, Bone-In, Marcho Farms.... 42

Shiitake spinach wild rice, acorn squash, smoked crimini and Founder's Porter cream sauce, crispy onion straws

Surf and Turf.... 48

6oz Filet Mignon with the choice of Lobster Tail, King Crab, or 4 beer battered Gulf Shrimp, Chef's potato and vegetable

Ostrich Filet, 8oz, Broadleaf All Natural.... 36

Tart cherry and port wine demi glaze, chef's selection of potato and vegetable

Pork Chop, 8oz Bone-In, Berkshire Kurobuta ...25

Jospoer-grilled, peach salsa, raspberry chipotle coulis, kale, aged cheddar, squash and quinoa casserole

Braised Rabbit, Broadleaf All Natural.... 28

Lamb bacon braised cabbage, tri colored potatoes, red wine demi glaze

Choose from our steak enhancement options: Marc's Cajun rub or Jerk rub

Moody Blue Cheese roasted garlic sauce or green peppercorn shallot demi glace. Add 2

Fresh Seafood

Alaskan Halibut.... 32

Pan seared, garlic and rosemary roasted red potatoes, grilled asparagus, lemon caper beurre blanc

Norwegian Salmon.... 28

Jospoer-grilled, grilled asparagus, wild rice with sundried dates, Pineapple hoisin glaze

Gulf of Mexico Black Grouper.... 30

Iron Seared and orange glazed, sweet pea and basil couscous, fresh arugula with sundried tomato pesto, balsamic reduction

Gulf Of Mexico Cobia... 30

Jospoer char grilled, jerk rubbed, coconut risotto, and grilled asparagus, pineapple salsa, mango mint coulis

Cozuela de Mariscos.... 26

Fresh fish and gulf shrimp, light Jamaican curry coconut cream, saffron risotto, kale & apricot chutney

Gulf of Mexico White Shrimp.... 26

Pappardelle pasta, Pernod, shallots, garlic, fennel, spinach, and cream

Alaskan King Crab.... ½ pound... 32 - or - full pound... 54

Partially shelled, drawn butter, spinach sundried tomato pesto sauté, roasted red Parmesan truffle potatoes

Maine Lobster.... 38

Split and grilled Maine lobster tail with cheddar risotto mixed with claw, leg and knuckle lobster meat, fresh arugula, crispy prosciutto

Vegetarian Entree.... 18

Black bean cakes, Jamaican curry butternut squash, tomato garlic confit,

Thai basil aioli, balsamic reduction, crispy arugula

Automatic gratuity of 20% added to parties of 8 or more

Fins offers complimentary sparkling or still water service, filtered five times through the Vero Water system.

We love shopping locally and get many unique oils and vinegars from Venice Olive Oil Co., located downtown.



Allergy Alert: Fins is proud to prepare our menu from scratch. To do this, our kitchen stocks eggs, milk, peanuts, tree nuts, fish, shellfish, soy, wheat, dairy and many other ingredients needed to produce our recipes. Please let us know if you have any food allergies, so that we can do our best to help you avoid these foods. We offer many gluten free options; please ask your server

Consumer Advisory: There is an increased risk of food borne illness associated with eating undercooked or raw meats, poultry, seafood, shellfish or eggs.

Special Requests: The culinary staff at Fins has worked hard to compose menu items with complex flavor combinations. Modifications made to items may cause delays in service.

Sushi/Sashimi Plates

San Sashimi ...24

Three Sashimi pieces of each salmon, tuna, and hamachi

Tuna Tartare....14

Stacked sushi rice, Ahi tuna, avocado, cucumber, wasabi cr ne, nori crisps, ginger scallion soy

Tu-much Tuna...33

Seared Ahi tuna, yuzu vinaigrette, seaweed salad, tuna roll, tuna Nigiri, Ahi tuna poke, wasabi cr ne, and nori chips

Sushi Rolls

Spicy Tuna Crunch... 14

Tempura fried roll with spicy tuna, scallions, avocado, tobiko, spicy mayo and sriracha

Everything... 13

Pastrami seasoned smoked salmon, cream cheese, and cucumber with toasted garlic, onion, salt & poppy seeds

Spicy Hamachi...11

Hamachi, habanero masago and avocado, topped with shrimp and spicy sauce

King Crab Cali....13

California roll with king crab topped with yuzu tobiko

Smoked Salmon Philly13

Salmon, cream cheese, and cucumber topped with pastrami seasoned smoked salmon

Special Spicy Tuna...14

Spicy tuna and cucumber topped with fresh tuna

Rainbow...16

King Crab, avocado, and cucumber topped with salmon, tuna, and hamachi

Great White!...14

Tempura grouper and shrimp, cream cheese, cucumber, scallions and tobiko topped with spicy surimi

Alaskan...16

King Crab, avocado and cucumber topped with fresh salmon and tobiko

Fabio...13

Tempura shrimp, cream cheese and cucumber, topped with pineapple chili hoisin, coconut crunch, scallion, sesame, strawberries and yuzu tobiko

The Hydra...16

Unagi, spicy tuna and cucumber topped with shrimp, habanero masago, spicy sauce and unagi sauce

Sh jin Ry ri ...12

Shitake and crimini, asparagus, sesame tofu, cucumber, sweet potato, scallions, and arugula with shiitake soy

Grouper Sumatra...13

Tempura grouper and cucumber topped with baked salmon and shrimp in a spicy sauce and tobiko

Spicy Fin...16

Spicy tuna and salmon, togarashi, tempura soft shell crab, scallions, avocado and tobiko

Shrimp Popper....12

Tempura fried roll with shrimp, jalapeno, cream cheese, red peppers, and habanero masago with chili lime sauce

Dragon... 14

Tempura shrimp, unagi, cucumber and jalapeno topped with unagi sauce and sesame seeds

Traditional favorites are available along with Nigiri and Sashimi selections. Please ask your server.

Raw Oysters

Alpine Bay, Prince Edward Island - 2.35/ea

Smooth, deep cup, firm meats, clean aftertaste

Glidden Point, Maine -2.50/ea

Firm meats with a crisp complex flavor, briny and sweet

Wianno, Massachusetts -2.55/ea

Deep cups with a sweet flavor and high brininess

Beavertail, Rhode Island -2.75/ea

deep cups, firm white meats, briny hit, sweet finish

Dozen Oyster Combo (3 of each)... 28

