

Appetizers

TENNESSEE PORK NACHOS

Tortilla Chips, Pulled Pork, Black Bean, Cheddar & Jack Cheeses, Jalapeños, Pineapple Pico, BBQ Sour Cream \$12

BEACH CHIPS

Housemade Potato Chips, Cheese Sauce, Cheddar & Jack Cheeses, Bacon, Chives, Ranch Sauce \$10

BAVARIAN PRETZEL

Creole Mustard Sauce, Cheese Sauce \$10

ROASTED GARLIC & PEPPER HUMMUS

Pita Chips, Cucumbers, Celery \$10

FRIED GREEN TOMATOES

Hand-breaded, Goat Cheese, Candied Pecans, Fins Sauce \$12

CHIPS & DIPS

Tortilla Chips, Fire-roasted Salsa, Queso \$9

Salads

CHEF SALAD

Ham, Turkey, Bacon, Eggs, Swiss, Cheddar & Jack Cheeses, Roma Tomatoes, Cucumbers, Ranch Dressing \$14

SUMMER SHRIMP SALAD

Chilled Blackened Shrimp, Mangoes, Pineapples, Strawberries, Red Onions, Candied Pecans, Citrus Dressing \$15

CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Caesar Dressing, Cheese Croutons \$10
With Chicken, Shrimp or Steak* \$14

CARIBBEAN CHICKEN SALAD

Chopped Greens mixed with Grilled and Chilled Chicken, Candied Pecans, Tortilla Strips, Cucumbers, Tomatoes, Housemade Mango Ranch Dressing \$14

Flatbreads

MARGHERITA

Garlic Oil, Mozzarella, Roma Tomatoes, Basil \$12

PULLED PORK

Pulled Pork, Housemade BBQ Sauce, Mozzarella Cheese, Black Beans, Corn, Jalapeños, Cilantro \$13

PEPPERONI

Red Sauce, Mozzarella, Pepperoni \$14

FEATURED FLATBREAD

Chef's Daily Creation MKT

Handhelds

Served with your choice of housemade potato chips or coleslaw.

Substitute French fries for \$1.5

FINS BURGER

6 oz Custom Burger Blend, American Cheese, Pickles, Red Onion, Lettuce, Tomato, Fins Sauce, Potato Bun* \$14
Add Bacon \$2

WAGYU DOG

Jumbo Texas Wagyu Hot Dog, Creole Mustard, Caramelized Onions, Jalapeños \$12

SPICY CHICKEN SANDWICH

Blackened Grilled Chicken, Pepper Jack Cheese, Pineapple Aioli, Jalapeños, Spring Mix, Potato Bun \$14

BBQ PORK SANDWICH

BBQ Pulled Pork, Pickles, Coleslaw, Potato Bun \$14

GRILLED TACOS

Flour Tortillas, Cojita Cheese, Pineapple Pico, Avocado Cream Sauce, Cilantro, Tortilla Chips, Salsa

With Chicken, Fish, Shrimp or Pulled Pork \$15

With Steak* \$16

Entrées

BLACKENED CHICKEN PASTA

Sausage, Mushrooms, Peppers, Spicy Cajun Cream Sauce, Penne \$19

COCONUT SHRIMP

Crispy Coconut Crusted Shrimp, French Fries, Coleslaw, Pineapple Aioli Dipping Sauce \$21

FISH & CHIPS

Beer Battered White Fish, French Fries, Coleslaw, Country Tartar Sauce \$19

CAJUN STEAK

Cajun Seasoned 10 oz Steak, French Fries, Chimichurri* \$26

BBQ HALF CHICKEN

Sous-Vide and Grilled, House BBQ, French Fries, Coleslaw \$15

CHEF'S SPECIAL

Ask Your Server for Today's Feature MKT

*Cooked to order, consuming raw or undercooked meats could increase your risk of food-borne illness

All parties of 6 or more, an 18% service charge will be automatically added to the check.

Sides

FRENCH FRIES \$4

SEASONAL VEGETABLES \$4

JALAPEÑO HUSHPUPPIES \$5

Kid's Menu

All meals include a beverage.
For kids 12 and under \$8

CHEESEBURGER

GRILLED HAM & CHEESE

CHICKEN TENDERS

The above meals are served with a choice of French fries, side salad or coleslaw. Seasonal vegetables for \$1.5

MAC & CHEESE

CHEESE FLATBREAD PIZZA

PEPPERONI FLATBREAD PIZZA

Non-Alcoholic Beverages

COCA-COLA • DIET COKE • SPRITE • DR PEPPER
BARQ'S ROOT BEER • HI-C FRUIT PUNCH
ICED TEA • MINUTE MAID LEMONADE
NESTLE PURE LIFE BOTTLED WATER
PERRIER • HOT TEA • COFFEE \$4

RED BULL • RED BULL SUGARFREE
COCONUT BERRY RED BULL
TROPICAL RED BULL \$5

Desserts

\$8

KEY LIME PIE

SEA SALT CARAMEL CHEESECAKE

CHOCOLATE CAKE