

Fins to the Left

FINS UP MARGARITA

Margaritaville Silver Tequila, Margaritaville Triple Sec, House Margarita Blend. Served Frozen or on the Rocks \$9

LICENSE TO CHILL

Margaritaville Gold Tequila, Blue Curaçao, House Margarita Blend. Served Frozen or on the Rocks \$11

PINK CADILLAC

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, Cranberry Juice, House Margarita Blend \$12

STRAWBERRY MOONSHINE RITA

Ole Smoky White Lightnin' & Strawberry Moonshines, House Margarita Blend \$11

BLACKBERRY MOONSHINE RITA

Ole Smoky Blackberry Moonshines, Triple Sec, House Margarita Blend \$11

SMOKIN' RITA

Dos Hombres Mezcal, Grand Marnier, House Margarita Blend \$14

PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, Margaritaville Triple Sec, Orange Curaçao, Lime Juice. Served on the Rocks...for Margarita Aficionados Only \$13

WATERMELON MARGARITA

Espolòn Blanco Tequila, Margaritaville Triple Sec, Watermelon Purée, House Margarita Blend \$12

PINEAPPLE OVERBOARD

Margaritaville Gold Tequila, Margaritaville Triple Sec, Pineapple Purée, House Margarita Blend \$11

MANGO HABANERO RITA

1800 Reposado Tequila, Ole Smoky Mango Habanero, Mango Chunks, House Margarita Blend \$12

Fins to the Right

STRANDED ON A SANDBAR

Margaritaville Paradise Passion Fruit Tequila, Peach Schnapps, Orange & Cranberry Juices \$13

LONG ISLAND BEACHER

Margaritaville Paradise Passion Fruit Tequila, Cruzan Mango Rum, New Amsterdam Peach Vodka, House Sweet & Sour, Splash of Cranberry Juice \$12

MELON MIXER

Tito's Handmade Vodka, Watermelon Purée, House Sweet & Sour, Soda Water \$12

AGAVE ESCAPE

Espolòn Blanco Tequila, Myers's Original Dark Rum, Coconut & Mango Purées, Sweet & Sour, Dash of Bitters \$13

TROPICAL HURRICANE

Margaritaville Silver Rum, Margaritaville Last Mango Tequila, Cruzan Hurricane Proof Rum, Orange & Pineapple Juices, House Sweet & Sour, Splash of Grenadine \$13

OVERSEAS HIGHWAY

Cruzan Mango Rum, Blue Curaçao, Pineapple Juice \$11

JAMAICA MISTAICA

Appleton Estate Signature Blend Rum, Amaretto, Cruzan Hurricane Proof Rum, Orange & Pineapple Juices, Splash of Grenadine \$13

COCO CABANA

Parrot Bay Coconut Rum, Melon Liqueur, Pineapple & Cranberry Juices \$12

Frozen Concoctions

BANANA BREEZE

Pinnacle Whipped Vodka, 99 Bananas, Chocolate Syrup, Coconut Purée, Float of Myers's Original Dark Rum \$12

RUM RUNNER

Myers's Original Dark Rum, Wildberry and Banana Purées, Topped with Cruzan Hurricane Proof Rum \$12

DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with Strawberry, Banana & Mango Purées \$11

Ice Cold Beer

Draft

SWEETWATER 420 EXTRA PALE ALE • LANDSHARK LAGER
MICHELOB ULTRA • SEASONAL SELECTION

14 oz \$7 20 oz \$9

Beer

BUDWEISER • COORS LIGHT • MILLER LITE
PABST BLUE RIBBON • YUENGLING

\$6

LANDSHARK LAGER • CORONA • CORONA LIGHT
MICHELOB ULTRA • MODELO ESPECIAL • TRULY SEASONAL

\$6.5

ANGRY ORCHARD HARD CIDER • VOODOO RANGER JUICY HAZE
LOCAL SEASONAL SELECTION

\$7

Loaded LANDSHARK

TRY IT LOADED! Top off your LandShark Lager with Margaritaville Island Lime Tequila for an additional \$2

Wine

ASK YOUR SERVER FOR OUR WINE LIST

Booze IN THE Blender

ENJOY YOUR SPECIALTY DRINK IN A 22 oz TAKE-HOME
SOUVENIR BLENDER CUP FOR AN ADDITIONAL \$10



Fins

BAR & CHILL

Appetizers

TENNESSEE NACHOS

Tortilla Chips, Choice of BBQ Pulled Pork, Chopped Brisket or Smoked Chicken, Black Beans, Cheddar & Jack Cheeses, Jalapeños, Pico de Gallo, Cilantro, BBQ Sour Cream \$18

BEACH CHIPS

Housemade Potato Chips, Cheese Sauce, Cheddar & Jack Cheeses, Bacon, Chives, Sour Cream, Ranch \$13

BAVARIAN PRETZEL

Creole Mustard Sauce, Cheese Sauce \$13

CHIPS & DIPS

Tortilla Chips, Guacamole, Fire-Roasted Salsa, Queso \$12

QUESADILLA

Jack & Cheddar Cheese, Sautéed Onions & Peppers, Choice of BBQ Pork, Chopped Brisket or Smoked Chicken \$17

CHICKEN WINGS

BUFFALO • GARLIC PARMESAN

BBQ • MANGO HABANERO

Celery and Choice of Ranch or Blue Cheese

Eight \$16 Twelve \$24 Twenty \$36

FRIED GREEN TOMATOES

Hand-Breaded, Goat Cheese, Candied Pecans, Fins Sauce \$14

JALAPEÑO HUSHPUPPIES

Mango Ranch Dipping Sauce \$11

Salads

CHEF SALAD

Ham, Turkey, Bacon, Eggs, Swiss, Cheddar & Jack Cheeses, Roma Tomatoes, Cucumbers, Ranch Dressing \$17

CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Caesar Dressing, Cheese Croutons \$15
With Chicken, Shrimp or Steak* \$17

CARIBBEAN CHICKEN SALAD

Chopped Greens, Grilled & Chilled Chicken, Candied Pecans, Tortilla Strips, Cucumbers, Tomatoes, Housemade Mango Ranch Dressing \$17

STRAWBERRY PECAN SALAD

Baby Mixed Greens, Grilled Chicken, Strawberries, Candied Pecans, Blue Cheese Crumbles, Strawberry Vinaigrette \$18

10" Pizza

MARGHERITA

Garlic Oil, Mozzarella, Roma Tomatoes, Basil \$14

CHEESE

Red Sauce, Mozzarella, Parmesan \$14

PEPPERONI

Red Sauce, Mozzarella, Parmesan, Pepperoni \$16

VEGGIE

Garlic Oil, Mozzarella, Goat Cheese, Roma Tomatoes, Red Onions, Roasted Garlic, Roasted Peppers \$16

MEAT

Red Sauce, Mozzarella, Parmesan, Pepperoni, Sausage, Ham, Bacon \$18

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, Balsamic Red Onions, Lettuce, Tomato, Fins Sauce, Potato Bun \$16
Add Bacon \$2 Add Sunny Side Egg \$2.50 Add BBQ Pulled Pork Stack \$5

WAGYU DOG

Jumbo Texas Wagyu Hot Dog, Creole Mustard, Caramelized Onions, Jalapeños \$13

BLT

Bacon, Lettuce, Tomato, Mayo, White Bread \$15

BBQ SANDWICH

Choice of BBQ Pulled Pork, Chopped Brisket or Smoked Pulled Chicken, Pickles, Coleslaw, Potato Bun \$16

GRILLED TACOS

Two Flour Tortillas, Cotija Cheese, Pico de Gallo, Avocado Cream Sauce, Cilantro. Served with Tortilla Chips & Salsa.
With Your Choice of Chicken, Steak*, Pulled Pork, Fish or Shrimp \$17

REUBEN SANDWICH

Thinly Sliced Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese and Marble Rye \$17

SPICY CHICKEN SANDWICH

Blackened Grilled Chicken, Pepper Jack Cheese, Pineapple Aioli, Jalapeños, Spring Mix, Potato Bun \$16

CLUB WRAP

Black Forest Ham, Roasted Turkey, Bacon, Aged Swiss Cheese, Roma Tomatoes, Field Greens, Dijonnaise, Spinach Tortilla \$16

Entrées

WHITE CHEDDAR MAC N CHEESE

Creamy White Cheddar Cheese Sauce, Cavatappi Pasta, Choice of Grilled Chicken or Seasoned Steak \$18

COCONUT SHRIMP

Crispy Coconut Crusted Shrimp, French Fries, Coleslaw, Pineapple Aioli Dipping Sauce \$22

FISH & CHIPS

Beer-Battered White Fish, French Fries, Coleslaw, Country Tartar Sauce \$20

SMOKED HALF CHICKEN

Basted with House BBQ Sauce, French Fries, Coleslaw \$18

CAJUN STEAK*

Cajun Seasoned 10 oz Steak, French Fries, Chimichurri \$27

CHICKEN TENDERS

Chicken Tenders, French Fries, Coleslaw, Honey Mustard Dipping Sauce \$19

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sides

FRENCH FRIES \$5

VEGETABLE MEDLEY \$5

COLESLAW \$5

HOUSEMADE POTATO CHIPS \$5

JALAPEÑO HUSHPUPPIES \$5

Kids' Menu

All meals include a beverage, and a \$5 Fin City game card.
For kids 12 and younger \$12

CHEESEBURGER

GRILLED HAM & CHEESE

CHICKEN TENDERS

MAC N' CHEESE

The above meals are served with a choice of french fries, side salad or coleslaw.
Add vegetable medley or apple sauce & chocolate chip cookie \$2.00

7" CHEESE PIZZA

7" PEPPERONI PIZZA

Non-Alcoholic Beverages

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

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

Desserts

KEY LIME PIE \$9

**SEA SALT CARAMEL
CHEESECAKE** \$9

CHOCOLATE CAKE \$9

SCOOP OF ICE CREAM \$3

**CHOCOLATE
BROWNIE SUNDAE**

Vanilla Ice Cream, Chocolate Sauce & Whipped Cream \$10

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