

# Fins Happy Hour Menu 2024

Item	Description	Price
Lobster Deviled Eggs (4)	Whipped eggs with shallot, fresh herbs and spices, topped with lobster salad, bacon bits, and chili oil on a bed of spring mix	\$5
Edamame	Steamed then tossed with your choice of seasoning: Original, Smoked, Thai-Ginger, or Habanero-Lime Sea Salt	\$5
Kickin Shrimp	Lightly breaded crispy shrimp tossed in sweet and spicy chipotle sauce, served with ranch	\$6
Baja Shrimp Flatbread	Blackened shrimp, roasted corn salsa, ranch, cheddar jack cheese, chimichurri, green onions	\$7
Calamari	Hand cut deep fried calamari, key lime aioli	\$7
2 Piece Nigiri	Salmon or Ahi Tuna	\$5
Southwest Poke	Hamachi, Salmon, and Ahi Tuna tossed with pepitas, avocado, roasted corn relish, and edamame tossed with chimichurri and tobiko	\$7
Shrimp Caprese Skewers (4)	Fresh mozzarella, grilled shrimp, grape tomato, balsamic reduction, fresh basil	\$5
Mango Shrimp Cups	Coconut curry shrimp, mango, bell peppers and cilantro in phyllo cups	\$5
Shrimp & Avocado Crisp	Flour tortilla, cheddar jack, pico de gallo, key lime and chipotle aioli	\$7
Smokin Nachos	Tri-colored chips, pulled pork, cheddar jack, roasted corn relish, bacon ranchero and poblano sauces, pico de gallo	\$6

Oysters on the Half Shell (6)	Ask your server for today's fresh options	\$12
Tacos (House made corn tortillas)	Buffalo Shrimp (2)	\$6
	Mango Shrimp (2)	\$6
	Mahi (2)	\$6