

APPETIZERS

Kaboom Shrimp (In Tin Fish Kaboom Sauce)	12.95
Shrimp & Grits	22.95
Oysters Rockefeller ⁽⁴⁾	12.95
Baked Garlic Parmesan Oysters ⁽⁴⁾	12.95
Mahi Fingers	12.95
Conch Fritters ⁽⁵⁾	8.95 ⁽¹⁰⁾ 13.95
Hush Puppies ⁽³⁾	3.95 ⁽⁶⁾ 5.95 ⁽¹²⁾ 8.95
Calamari Appetizer	14.95
Spicy Calamari Appetizer	16.95
Clam Strips Appetizer ^(4oz)	6.95 ^(8oz) 10.95
Fried Sampler Platter ^(2 Oysters, 4oz Clam Strips, 2 Shrimp, 2 pcs Cod)	15.95
Seared Ahi Tuna	16.95
Gator Bites	15.95
Sean's Famous Fish Dip ^{Best on The Planet}	15.95
Patti Berglund's Corn Bread ^{w/ Jalapeno's}	6.50
Sloppy Fish (Fried Fish on Slaw, Tartar, Hot & Kaboom Sauce)	14.95
Shrimp Scampi ^(8 Large Shrimp)	22.95
Tuna Poke	22.95
<small>Ahi Tuna, Sesame oil, Soy, Wasabi, Ginger, Seaweed, Avocado, Lemon, on Greens with Chips</small>	
Crab Cake Appetizer ^{2x 3oz Crab Cakes}	14.95
Shrimp Cocktail ^(5 Colossal Shrimp)	16.95
Drunken Clams or Drunken Mussels	17.95
Ceviche ^{Cup Size}	14.95 ^{Bowl} 24.95
Sautéed Octopus ^(Sautéed, Very Tender)	22.50 ^{Grilled} 28.95

CHOWDERS & SOUPS

<small>Served With Oyster Crackers</small>	<small>Cup</small>	<small>Bowl</small>
New England Clam Chowder ^{Award Winning}	6.95	10.95
Lobster Bisque	7.95	12.50
Soup of The Day	6.95	10.95
<small>Pints and Quarts Available To Go</small>	<small>Soups 11.95 - 21.95</small>	<small>Bisque 13.95 - 25.95</small>

SALADS

House Salad ^(Craisins, Tomatoes, Mandarin Orange Sections, Toasted Almonds)	7.95
Caesar Salad ^(Classic Iceberg, Caesar Dressing, Grated Parmesan, Croutons, Shaved Parmesan)	8.50
Iceberg Salad ^(Iceberg Lettuce, Tomatoes, Cucumbers, and Choice of Dressing)	7.50
Charred Romaine ^(Open Fire Charred, w/ Shaved Parmesan Caesar and White Anchovy)	9.50

TIN FISH SALADS

Choose Either a House Salad, Caesar Salad or Iceberg Salad.

	<small>Served Grilled or Fried</small>	<small>Lunch 5oz</small>	<small>Dinner 10oz</small>
SALMON on SALAD		13.95	17.95
MAHI on SALAD		14.95	18.95
SHRIMP on SALAD		⁽⁶⁾ 13.95 ⁽¹⁰⁾	17.95
CHICKEN on SALAD		12.95	16.95

TACOS

<small>Served on a Soft Flour Tortilla, with Shredded Cabbage, Cheddar Cheese Tin Fish Signature Fresh Salsa, Baja Sauce and Hot Sauce</small>			
FRIED TACOS ONLY	<small>A La Carte</small>	<small>Taco Plate w/ fries & Slaw</small>	<small>Double Taco Plate w/ fries & Slaw</small>
Famous Fish Taco	5.95	8.95	13.95
Calamari Taco	6.50	9.50	15.50
Gator Taco	7.50	10.50	16.50
Lobster Taco	6.95	9.95	15.95
Kaboom Shrimp Taco	6.95	9.95	14.95
GRILLED OR FRIED TACOS ONLY			
Mahi Taco	6.95	9.95	14.95
Veggie Taco	4.95	7.95	11.95
Tilapia Taco	5.50	8.50	13.50
Salmon Taco	6.95	9.95	14.95
Shrimp Taco	6.95	9.95	14.95
Chicken Taco	5.50	8.50	13.50
Ahi Tuna Taco	8.95	11.95	17.95

SANDWICH PLATES

<small>All Sandwiches are Served with Coleslaw and Crinkle Cut Fries Substitute Sautéed Veggies for Fries and Slaw for 2.95</small>	
Salmon Sandwich Plate ^(Grilled or Fried)	14.95
Ahi Tuna Sandwich Plate ^(Grilled or Fried)	14.95
Mahi Sandwich ^(Grilled or Fried)	14.95
Grilled Garlic & Lemon Chicken Sandwich	11.95
Lobster Roll ^(Hot or Cold)	24.95
Fried Chicken Sandwich	11.95
Grouper Sandwich ^(Grilled or Fried)	16.95
Red Snapper Sandwich ^(Grilled or Fried)	14.95
Shrimp PO' Boy Plate ^(Grilled Shrimp, Mayo, Lettuce, Tomato, Tartar Sauce and Hot Sauce)	14.95
Oyster PO' Boy Plate ^(Grilled Oysters, Mayo, Lettuce, Tomato, Tartar Sauce and Hot Sauce)	16.95

FAMOUS FISH SANDWICH

2 Pieces of Fried Alaskan Cod, Splashed with Tartar Sauce & Hot Sauce on a Fresh Toasted Hoagie.

Famous Fish Sandwich ^{A La Carte}	9.95
Famous Fish Sandwich Plate	12.95
<small>Served with Fries and Coleslaw</small>	

SIDES

	<small>Single</small>	<small>Share</small>
Crinkle Cut Fries Seasoned	3.50	5.50
Fresh Sautéed Veggies	4.50	7.50
<small>Substitute for Fries & Slaw</small>	<small>Add</small>	2.95
Sweet Potato Fries ^{w/ Cinnamon Sugar}	4.95	7.95
Additional 2 oz Sauces	<small>Each</small>	.30
Coleslaw: (Sm 1.50) (8oz 2.25) (16oz 3.95) (32oz 7.50)		
Side Salads: House 5.95 Caesar 6.50 Iceberg 5.50		

TIN FISH PLATTERS

<small>Served with Fries & Coleslaw, Cocktail Sauce or Tartar Sauce Substitute Sautéed Veggies or Side Salad for Fries & Slaw for 2.95</small>	
Full Order Fish & Chips of Wild Alaskan Cod	16.95
3 pc Fish & Chips of Wild Alaskan Cod	11.95
Fried Salmon & Chips Platter	19.95
Fried Clam Strip Platter	14.95
Fried Jumbo Shrimp Platter	15.95
5 pc Chicken Tenders ^{w/ Fries & Slaw}	10.95
Calamari Platter	16.95
Fried Mahi & Chips Platter	19.95
Fried Oyster Platter	22.95
Fried Mahi & Shrimp Platter Combo ^{5 pcs}	21.95
Fried Red Snapper & Chips Platter	21.95
Fried Grouper & Chips Platter	23.95

COMBOS

<small>Served with Fries & Coleslaw, Cocktail Sauce & Tartar Sauce Substitute Sautéed Veggies or Side Salad for Fries & Slaw for 2.95</small>	
Fried Cod Fish & Clam Combo	16.95
Fried Cod Fish & Shrimp Combo	17.95
Fisherman's Combo ^(Wild Cod, Shrimp & Clams Strips)	19.95

GRILLED PLATES

HEART HEALTHY, GLUTEN FREE, Served with Coleslaw and Sautéed Veggies

	<small>Small 5oz</small>	<small>Large 10oz</small>
Grilled Salmon Plate	15.95	19.95
Grilled Tilapia Plate	10.95	16.95
Grilled Shrimp Plate		⁽¹⁰⁾ 18.95
Grilled Red Snapper Plate	16.95	23.95
Grilled Mahi Plate	15.95	21.95
Grilled Grouper Plate	17.95	24.95
Grilled Chicken Breast Plate		17.95
Grilled Mahi & Shrimp Combo		21.95
Grilled Salmon & Shrimp Combo		21.95
Mixed Fish Grill		23.95
Mixed Seafood Grill		26.95
Seared Ahi Plate		22.95
Oven Baked Cod		23.95
Crab Stuffed Shrimp ^(6 Shrimp)		27.95

Award Winning FAVORITES

<small>Served on a Bed of Coleslaw, Tartar Sauce & Hot Sauce</small>	<small>5oz</small>	<small>10oz</small>
Grilled SALMON on SLAW	15.95	19.95
Fried FISH on SLAW	12.95	17.95
MAHI on SLAW ^(Grilled or Fried)	15.95	19.95
CHICKEN on SLAW ^(Grilled or Fried)	12.95	17.95

GATOR, FROG LEGS & CATFISH

Fried Gator Platter ^{w/ Fries & Slaw}	24.50
Fried Gator & Catfish Combo Platter	22.95
Fried Gator, Catfish & Frog Leg Combo	26.95
Fried Frog Legs Platter ^{w/ Fries & Slaw}	24.95
Fried Catfish Platter ^{w/ Fries & Slaw}	17.95
Sautéed Frog Legs ^{5 Saddles, w/ Rice & Veggies}	32.95
Sautéed Gator ^{8oz, w/ Rice & Veggies}	32.95

PASTAS

Pasta Styles: Linguini, Spaghetti, Fettuccini, Penne
Red or White Clam Sauce 22
Shrimp Alfredo 28 Shrimp A La Vodka 24
Garlic & Oil 14 Marinara 18 Chicken Alfredo 24
Chicken A La Vodka 24 Mixed Seafood Pasta 38
Lobster Fra Diavolo 48 Shrimp Fra Diavolo 28
Shrimp Scampi Pasta 24

LOBSTERS By The Ounce

By The Pound Based on Sizes	16 - 32oz	33 - 48oz	49oz & up
Steamed Lobsters	22.50	23.50	24.50
Grilled / Garlic Butter	23.50	24.50	25.50
Crab Stuffed Lobster	26.95	27.95	28.95

WHOLE FISH By The Ounce

Red Snapper - Yellow Tails - Silks	Per LB	22.50
Bronzini	Per LB	23.50
Hog Fish - Grouper	Per LB	24.50
Jamaican Steam Fish	Per LB	28.50

Scotch Bonnets, Okra, Peppers, Broccoli, Jamaican Spices, Crackers

Styles of Sauces:

Mediterranean Sauce or Asian Sauce

Sauces: Small 3.95 Medium 5.95 Large 8.95

* OYSTERS & CLAMS

* Fresh OYSTERS on The Half Shell

Served with Cocktail Sauce, Fresh Grated Horseradish, Lemon & Tabasco

	Each	1/2 Dozen	Dozen
Apalachicola Florida	2.50	14.95	24.95
Cedar Key Florida	2.75	15.95	25.95
Blue Point Long Island	2.95	16.95	28.95
Other Oysters	Market Price		

* OYSTERS Prepared in TIN FISH Styles

Oysters Below Based on Price of Apalachicola

	1/2 Dozen	Dozen
Dirty Oysters	18.95	29.95
Chopped Bermuda Onion, Creme Fresh and Caviar		
Grandpa George Oysters	18.95	29.95
Salt, Pepper, Lemon, Cocktail Sauce, Tabasco, Fresh Grated Horseradish		
Grilled Oysters	19.50	34.95
Oyster Shooters	each	5.00
Oyster, Cocktail Sauce, Lemon, Vodka, Horseradish		

* Fresh CLAMS on The Half Shell

	1/2 Dozen	Dozen
Little Neck Clams	12.95	24.95
Top Neck Clams	14.95	25.95
Cherry Stone Clams	17.95	32.95
Baked Clams	18.95	33.95
Steamed Oysters or Clams	18.95	33.95

Consumer Advisory: as indicated by an *asterisk : Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your chance of foodborne illness, especially if you have certain medical conditions.
-Section 3-603.11, FDA Food Code

BEER, WINE & SPIRITS

House Wine: 6.00 a Glass 18.00 a Bottle
Ask Your Server About Our Selection of Beer, Wines and Spirits

All Alcoholic beverages are For Dine in Purposes Only.
We Do Not Offer Carry Outs.

CHILDREN'S MENU

Served with Crinkle Cut Fries and Apple Sauce.

Kid's Fish Combo	6.95
Popcorn Shrimp	7.95
Kid's Chicken Nuggets	5.95
Kid's 2 pc Quesadilla	5.95
Corn Dog (1) with Fries	6.95

BEVERAGES

	Regular	32oz
Soft Drinks with Free Refills	2.95	3.50
Fresh Brewed Tea	2.95	3.50
Fresh Brewed Sweet Tea	2.95	3.50
Fresh Brewed Coffee	2.50	
Hot Tea	2.00	
Bottled Water	2.00 to 6.00	
Specialty Coffee's Espresso 4, Cappuccino 5		
Must Be 21 to Enjoy These Favorites		
Chip Shot 10	Irish Coffee 10	

Sunrise Special

Combo with a Soft Drink

10.95

A Tilapia Sandwich Grilled or Fried, Dressed with Tartar Sauce, Hot Sauce and Lemon, Crinkle Cut Fries, Coleslaw and a soft Drink.

* CAFE BURGERS

A 5oz Burger on a Fresh Grilled Bun with Mayo, Lettuce, Tomato, Pickles and Onion.

Cafe Burger	8.95
Cafe Cheeseburger	9.95
Cafe Bacon Cheeseburger	10.95

DESSERTS

Key Lime Pie	7.95
Cheesecake With Berries	8.95
Sea Salt Caramel Cheesecake	8.95
Bermuda Triangle Sundae	12.50
(Warm Brownies, Ice Cream, Whipped Cream & Sauces)	
Zabaglione with Berries	12.95
(Ask for Table side Service on The Zabaglione for 4.95)	
Carrot Cake	10.95
Wow Chocolate Cake	10.95



Chef Joseph Melluso
is Proud to Have on Board:
Sous Chef: Sherika Nesbeth
Kitchen Manager: Darwin Morillo

Joseph Melluso, founder and creator of the Tin Fish Concept, started at a very young age cutting fish and procuring a vast array of seafood at New York City's famous Fulton's Fish Market. Joseph had the unique opportunity to study with some great culinary masters, including Libby Hillman and Giuliano Bugialli.

Subsequently his career evolved from cutting to cooking and the culmination of these fantastic experiences led him to combine the best of his culinary expertise with his extensive knowledge of seafood. His entrepreneurial skill guided him to create an unusual seafood restaurant known as Tin Fish Restaurant.

We Have Locations in:

California: Oceanside, Imperial Beach, Gaslamp San Diego
Eagle Cafe San Francisco, Downtown Fish Joint San Diego.

Florida: Port St. Lucie, Okeechobee, Sunrise.

Indiana: Newburgh

TIN FISH RESTAURANTS
Franchise and Location Opportunities
619-708-1134

www.tinfishrestaurants.com

TIN FISH

SUNRISE, FLORIDA

"Let Us Cook for You!"

10053 Sunset Strip Blvd.
Sunrise Florida, 33322.
Nob Hill Plaza

Phone 954.766.4627

www.tinfishsunrise.com

HOURS

Sunday - Thursday

11am - 9+pm

Friday - Saturday

11am - 10+pm

The Plus Sign means, if our customers keep coming we keep cooking, unless the kitchen has closed.

Prices May Vary, Based on Market Costs

Full Bar

We Close for All Major Holidays.

For Delivery Call
Sunrise Delivery Dudes at: 954-289-5880

2018

Offering Vegan, Quinoa and Vegetarian Options

Consumer Advisory: as indicated by an *asterisk : Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your chance of foodborne illness, especially if you have certain medical conditions.
-Section 3-603.11, FDA Food Code