

APPETIZERS

Kaboom Shrimp (In Tin Fish Kaboom Sauce)	12.95
Shrimp & Grits <small>Sautéed Garlic, Scallops in a Paprika Butter on Grits w/ Butter, Cream and Cheese</small>	22.95
Oysters Rockefeller <small>(4)</small>	12.95 <small>(8)</small> 23.95 <small>(12)</small> 32.95
Baked Garlic Parmesan Oysters <small>(4)</small>	12.95 <small>(8)</small> 23.95 <small>(12)</small> 32.95
Mahi Fingers <small>(5 to 6oz)</small>	12.95
Conch Fritters <small>(5)</small>	8.95 <small>(10)</small> 13.95
Calamari Appetizer <small>(6oz)</small>	14.95
Hush Puppies <small>(3)</small>	3.95 <small>(6)</small> 5.95 <small>(12)</small> 8.95
Spicy Calamari Appetizer <small>(6oz)</small>	16.95
Clam Strips Appetizer <small>(4oz)</small>	6.95 <small>(8oz)</small> 10.95
Fried Sampler Platter <small>(2 Oysters, 4oz Clam Strips, 2 Shrimp, 2 pos Cod)</small>	15.95
Seared Ahi Tuna <small>Sesame Seed Incrusted</small>	16.95
Gator Bites <small>(5oz)</small>	15.95
Sean's Famous Fish Dip <small>Best on The Planet</small>	15.95
Patti Berglund's Corn Bread <small>w/ Jalapeno's</small>	6.50
Sloppy Fish (Fried Fish on Slaw, Tartar, Hot & Kaboom Sauce)	14.95
Tuna Poke <small>(Ahi Tuna, Sesame oil, Soy Wasabi, Ginger, Seaweed, Avocado, Lemon, on Mixed Greens with Chips)</small>	22.95
Crab Cake Appetizer <small>(2) 3oz Crab Cakes</small>	14.95
Shrimp Cocktail <small>(5 Colossal Shrimp)</small>	16.95
Drunken Clams or Drunken Mussels	17.95
Ceviche <small>(w/ Fresh Chips)</small> Cup Size 14.95 Bowl Size 24.95	
Sautéed Octopus 22.50 Grilled <small>(Whole Piece)</small> 28.95 <small>(Sautéed Pieces, Parsley, Garlic and Butter, Very Tender)</small>	

CHOWDERS & SOUPS

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

SALADS

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

TIN FISH SALADS

Choose Either a House Salad, Caesar Salad or Iceberg Salad
Served Grilled or Fried

	5oz Lunch	10oz Dinner
SALMON on SALAD	13.95	17.95
MAHI on SALAD	14.95	18.95
SHRIMP on SALAD	13.95 <small>(4)</small>	17.95 <small>(10)</small>
CHICKEN on SALAD	12.95	16.95
SNAPPER on SALAD	16.95	23.95
GROUPEr on SALAD	17.95	24.95

TACOS

Served on a Soft Flour Tortilla, with Shredded Cabbage, Cheddar Cheese
Tin Fish Signature Fresh Salsa, Baja Sauce and Hot Sauce

	A La Carte	Taco Plate w/ fries & Slaw	Double Taco Plate w/ fries & Slaw
FRIED TACOS ONLY			
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	8.95	11.95	17.95
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
Snapper Taco	8.95	11.95	17.95
Grouper Taco	9.95	12.95	19.95

SANDWICH PLATES

All Sandwiches are Served with Tartar Sauce and Lettuce, Coleslaw and Crinkle Cut Fries
Substitute Sautéed Veggies for Fries and Slaw for 2.95

Salmon Sandwich Plate <small>(Grilled or Fried)</small>	14.95
Ahi Tuna Sandwich Plate <small>(Grilled or Fried)</small>	14.95
Mahi Sandwich <small>(Grilled or Fried)</small>	14.95
Grilled Garlic & Lemon Chicken Sandwich	11.95
Lobster Roll <small>(Hot Buttered Poached Lobster or Cold Lobster Salad)</small>	24.95
Fried Chicken Sandwich <small>(Mayo and Lettuce)</small>	11.95
Grouper Sandwich <small>(Grilled or Fried)</small>	16.95
Snapper Sandwich <small>(Grilled or Fried)</small>	14.95
Shrimp PO' Boy Plate <small>(Fried Shrimp, Mayo, Lettuce, Tomato, Tartar Sauce and Hot Sauce)</small>	14.95
Oyster PO' Boy Plate <small>(Fried Oysters, Mayo, Lettuce, Tomato, Tartar Sauce and Hot Sauce)</small>	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
Served with Fries and Coleslaw

SIDES

	Single	Share
Crinkle Cut Fries Seasoned	3.50	5.50
Fresh Sautéed Veggies	4.50	7.50
Substitute for Fries & Slaw	Add 2.95	
Sweet Potato Fries w/ Cinnamon Sugar	4.95	7.95
Additional 2 oz Sauces	Each	.30
Rice: Cup 2.50 Bowl 3.95 Enough for 4 /5.95		
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

Served with Fries & Coleslaw, Cocktail Sauce or Tartar Sauce
Substitute Sautéed Veggies or Side Salad for Fries & Slaw for 2.95

Full Order Fish & Chips of Wild Alaskan Cod <small>(12oz)</small>	16.95
3 pc Fish & Chips of Wild Alaskan Cod <small>(5-6oz)</small>	11.95
Fried Salmon & Chips Platter <small>(8oz)</small>	19.95
Fried Clam Strip Platter <small>(8oz)</small>	14.95
Fried Jumbo Shrimp Platter <small>(8 Large Shrimp)</small>	15.95
5pc Chicken Tenders w/ Fries & Slaw	10.95
Calamari Platter <small>(6oz)</small>	16.95
Fried Mahi & Chips Platter <small>(8oz)</small>	19.95
Fried Oyster Platter <small>(8 to 10 Oysters)</small>	22.95
Fried Mahi & Shrimp Platter Combo <small>(5oz Mahi, 5 Shrimp)</small>	21.95
Fried Snapper & Chips Platter <small>(8oz)</small>	21.95
Fried Grouper & Chips Platter <small>(8oz)</small>	23.95

Create Your Own Combo !
We Will Price Accordingly.

COMBOS

Served with Fries & Coleslaw, Cocktail Sauce & Tartar Sauce
Substitute Sautéed Veggies or Side Salad for Fries & Slaw for 2.95

Fried Cod Fish & Clam Combo <small>(3 pcs Cod, 4oz Clams)</small>	16.95
Fried Cod Fish & Shrimp Combo <small>(3 pcs Cod, 5 Shrimp)</small>	17.95
Fisherman's Combo <small>(3 pcs Cod, 3 Shrimp, 4oz Clams)</small>	19.95

GRILLED PLATES

HEART HEALTHY, Served with Coleslaw and Sautéed Veggies

	Small 5oz	Large 10oz
Grilled Salmon Plate	15.95	19.95
Grilled Tilapia Plate	10.95	16.95
Grilled Shrimp Plate		18.95 <small>(10)</small>
Grilled 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 <small>(5oz and 5 Shrimp)</small>	21.95	
Grilled Salmon & Shrimp Combo <small>(5oz and 5 Shrimp)</small>	21.95	
Mixed Fish Grill <small>(4oz Mahi, 4oz Salmon, 4oz Tilapia)</small>		23.95
Mixed Seafood Grill <small>(4oz Mahi, 4oz Salmon, 4oz Tilapia, 3 Shrimp)</small>		26.95
Seared Ahi Plate <small>(Pickled Ginger, Seaweed Salad, Wasabi, Soy) No Sides</small>		22.95
Shrimp Scampi Dinner <small>(8 Large Shrimp Served on Rice w/ Veggies)</small>		26.95
Oven Baked Cod <small>(Olive Oil, Garlic, Bread Crumbs, Lemon, Butter on Rice w/ Veggies)</small>		23.95
Crab Stuffed Shrimp <small>(6 Large Shrimp Stuffed w/ Crabmeat w/ Rice, Veggies)</small>		27.95

TIN FISH SPECIALTY

Served on a Bed of Coleslaw, Tartar Sauce & Hot Sauce

	5oz	10oz
Grilled SALMON on SLAW	15.95	19.95
Fried COD on SLAW	12.95	17.95
MAHI on SLAW <small>(Grilled or Fried)</small>	15.95	19.95
CHICKEN on SLAW <small>(Grilled or Fried)</small>	12.95	17.95

GATOR, FROG LEGS & CATFISH

Fried Gator Platter w/ Fries & Slaw <small>(6oz)</small>	24.50
Fried Gator & Catfish Combo Platter <small>(3oz Gator, 6oz Catfish)</small>	22.95
Fried Gator, Catfish & Frog Leg Combo <small>(3oz Gator, 5oz Catfish, 2 Saddles)</small>	26.95
Fried Frog Legs Platter <small>5 Saddles w/ Rice & Veggies</small>	24.95
Fried Catfish Platter w/ Fries & Slaw <small>(10oz)</small>	17.95
Sautéed Frog Legs <small>5 Saddles w/ Rice & Veggies</small>	32.95
Sautéed Gator w/ Rice & Veggies <small>(8oz)</small>	32.95

PASTAS

Pasta Styles: Linguini, Spaghetti, Fettuccini, Penne
Red or White Clam Sauce 22

Shrimp Alfredo 28 Shrimp A La Vodka 28
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 28

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

Fried, Baked or Steamed

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
Steamed Oysters		19.50	29.95
Oyster Shooters	Each	5.00	
Other Oysters		Market Price	

* OYSTERS Prepared in TIN FISH Styles

	Dirty 1/2 Dozen	Grandpa George 1/2 Dozen	Grilled 1/2 Dozen
Apalachicola Florida	17.95	16.95	16.95
Cedar Key Florida	18.95	17.95	17.95
Blue Point Long Island	19.95	18.95	18.95

* Fresh CLAMS on The Half Shell

	1/2 Dozen	Dozen
Little Neck Clams <small>Raw on Half Shell</small>	12.95	24.95
Top Neck Clams <small>Raw on Half Shell</small>	14.95	25.95
Cherry Stone Clams <small>Raw on Half Shell</small>	17.95	32.95
Baked Little Neck Clams	15.95	26.95
<small>Oil, Garlic, Bread Crumbs, Parmesan and Spices</small>		
Steamed Cherry Stone Clams	18.95	33.95
Baked Cherry Stone Clams	18.95	33.95
<small>Oil, Garlic, Bread Crumbs, Parmesan and Spices</small>		
Clams Casino	17.95	32.95

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 <small>Small Pieces of Wild Alaskan Cod</small>	6.95
Popcorn Shrimp	7.95
Kid's Chicken Nuggets	5.95
Kid's 2 pc Quesadilla	5.95

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 - 6.00	

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 <small>Served with Crinkle Cut Fries</small>	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
<small>(Warm Brownies, Ice Cream, Whipped Cream & Sauces)</small>	
Zabaglione with Berries	12.95
<small>(Ask for Table side Service for The Zabaglione for 4.95)</small>	
Carrot Cake	10.95
Wow Chocolate Cake	10.95
Crepe Brulé	12.95

Specialty Coffee's: Espresso 4 Cappuccino 5 Cortado 5

Must Be 21 to Enjoy These Favorites

Chip Shot 10 Irish Coffee 10



Chef Joseph Melluso is Proud to Have on Board:
Sous Chef: Sherika Nesbeth
Kitchen Manager: Darwin Morillo and his entire "CREW"

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

The Tin Fish Franchise is Now Ready To Open
Locations Anywhere

For Location and Franchise Information Call: 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 - 9pm

Friday - Saturday

11am - 10pm

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

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-Section 3-603.11, FDA Food Code