STACKS

Tuna Stack	32.95
Crab Stack	39.95
Lobster Stack	48.95
BLT Combo Stack	49.95
Sashimi (From Whole Fish)	48.00

WHOLE FISH

Snappers - Lanes - Silks - Yellow Tails Per LB 27.85 Per Oz 1.74

Bronzini Per LB 28.75 Per Oz 1.79

Hog Fish - Grouper Per LB 29.65 Per Oz 1.85

Styles of Sauces:

Mediterranean Sauce or Asian Sauce Sauces: Small 4.95 Medium 6.95 Large 9.95

Any Whole Fish Can Be Baked or Steamed. Please Allow Extra Time.

* OYSTERS & CLAMS

* Fresh OYSTERS on The Half Shell

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

	Each	1/2 Dozen	Dozen
Apalachicola Florida	2.95	17.50	34.95
Cedar Key Florida	3.25	19.50	37.95
Blue Point Long Island	3.50	21.00	39.95

* OYSTERS Prepared in TIN FISH Styles

	Dirty	Grandpa George
	1/2 Dozen	1/2 Dozen
Apalachicola Florida	19.95	19.50
Cedar Key Florida	22.50	21.50
Blue Point Long Island	23.95	22.95

CONSUMER INFORMATION

There is a risk associated with consuming raw oysters

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

IF UNSURE OF THE RISK CONSULT A PHYSICIAN

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: 7.00 a Glass 21.00 a Bottle
Ask Your Server About Our Selection
of Beer, Wines and Spirits

CHILDREN'S MENU

Served with Crinkle Cut Fries and Apple Sauce.

Kid's Fish Small Pieces of Wild Alaskan Cod	8.95
Popcorn Shrimp	9.95
Kid's Chicken Nuggets	7.95
Kid's 2 pc Quesadilla	7.95

BEVERAGES

Soft Drinks with Free Refills	3.5
Fresh Brewed Tea	3.5
Fresh Brewed Sweet Tea	3.5
Fresh Brewed Coffee	3.0
Hot Herbal Tea	3.5

Bottled Waters (Sparkling or Still) 2.00 - 11.00

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

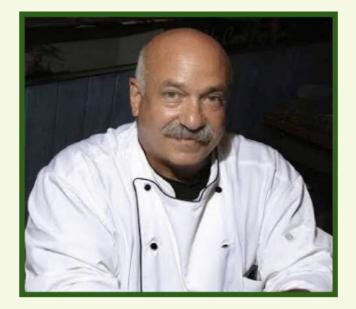
CAFE BURGERS

Cafe Burger	10.95
Cafe Cheeseburger	11.95
Cafe Bacon Cheeseburger	13.95

DESSERTS

Key Lime Pie	7.95
Sea Salt Caramel Cheesecake	8.95
Carrot Cake	10.95
Tower Chocolate Cake	12.95
Créme Brûlée	11.95

Espresso 4 Cappuccino 5 Cortado 5 Cafe Mocha 5 Lattes 5



Chef Joseph Melluso And The "TIN FISH" 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.

If You Like What We Do, Tell a Friend.

If There is Something You Don't, Please Let Us Know.

If We Did Well, Ring The Bell

We Have Locations in:

California: Oceanside, Imperial Beach, Gaslamp San Diego Downtown Fish Joint San Diego. Santee Lakes. Florida: Okeechobee, Sunrise. Indiana: Newburgh

TIN FISH RESTAURANTS

Interested In Opening a Location
Call:619-708-1134 for More Information.
www.tinfishrestaurants.com



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 Vary & Change, Based on Market Costs

Full Bar

CLOSED MONDAY

We Close for All Major Holidays.

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

2021 Life After Covid

Consumer Advisory: as indicated by a red *asterisk: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your chance of food borne illness, especially if you have certain medical conditions.

-Section 3-603.11. FDA Food Code

APPETIZERS

Kaboom Shrimp (In Tin Fish	Kaboom Sauce)	15.95
Open Fire Grilled Oysters (4	13.95 (8) 26.95	(12) 38.95
Cracked Conch		(5oz) 18.95
Conch Salad	Small 18.95 L	arge 28.95
Mahi Fingers		(6oz) 15.95
Conch Fritters	(5)12.50	(10)19.95
Calamari Appetizer		(7oz) 17.95
Hush Puppies w/ Honey Butter	(3) 4.95 (6) 7.95	(12) 11.95
Spicy Calamari Appetizer		_(7oz) 19.95
Clam Strips Appetizer	(4oz) 6.95	(8oz) 13.95
Seared Ahi Tuna * Sesame Seed Inc	crusted or not.	22.95
Gator Bites		(5oz) 21.95
Sean's Famous Fish Dip B	est on The Planet	18.95
* Tuna Poke (Ahi Tuna, Sesame oil, Soy, Wasabi, Ginger, Seaweed, Aw Drunken Clams or Drunke	acada Laman an Miyad Craana with	26.95
Drunken Clams or Drunke	en Mussels	21.95
Corn Bread		7.95
Shrimp Cocktail		18.95
Shrimp & Grits		26.95
Octopus Saut	eed 34.95 Grill	led 38.95
Ceviche *(w/ Fresh Chips) Cup Size	ze 17.95 Bowl S	ize 25.95

CHOWDERS & SOUPS

Ser	ved With Oyster Crackers	Cup	Bowl
New England Cla	m Chowder Award Winning	8.95	12.95
Lobster Bisque		10.95	15.95
Soup of The Day		8.95	12.95
Pints and Quarts To Go Soups &	Chowders 17.95pt - 28.95qt		
Bisque	21.95pt - 38.95qt		- 3
	SALADS		
House Salad			8.95

10.95

Craisins, Tomatoes, Mandarin Orange Sections, Toasted Almonds

Classic Romaine, Caesar Dressing, Grated Parmesan, Croutons, Shaved Parmesan

Caesar Salad

TIN FISH SALADS

	5oz Lunch	10oz Dinner
SALMON on SALAD	18.95	24.95
MAHI on SALAD	18.95	24.95
SHRIMP on SALAD	(6)17.95 (1	0)21.95
CHICKEN on SALAD	15.95	20.95

TACOS

•	auce and Hot Sauce	4.7	Double
FRIED TACOS ONLY	Single Taco	1 Taco w/ Fries & Slaw	2 Tacos w/ Fries & Slaw
Famous Fish Taco	7.95	10.95	17.95
Calamari Taco	8.50	11.50	19.50
Kaboom Shrimp Taco	9.50	12.50	21.50
GRILLED OR FRIED	TACOS		
Mahi Taco	8.95	11.95	19.95
Veggie Taco	6.95	9.95	15.95
Salmon Taco	9.50	12.50	21.50
Shrimp Taco	8.95	11.95	19.95
Chicken Taco	7.50	10.50	16.50
Snapper Taco	11.95	14.95	20.95
Grouper Taco	12.95	15.95	25.95

SANDWICH PLATES

All Sandwiches are Served with Tartar Sauce and Lettuce, Coleslaw and Crinkle Cu Substitute Sautéed Veggies for Fries and Slaw for 2.95	t Fries
Salmon Sandwich Plate (Grilled or Fried)	17.95
Ahi Tuna Sandwich Plate (Grilled or Fried)	18.95
Mahi Sandwich (Grilled or Fried)	17.95
Lobster Roll (Hot Poached Lobster Meat or Cold Lobster Salad on Hot Buttered N.E. Bun)	28.95
Grouper Sandwich (Grilled or Fried)	21.95
Snapper Sandwich (Grilled or Fried)	18.95
Shrimp PO' Boy Plate	17.95
(Fried Shrimp, Mayo, Lettuce, Tomato, Tartar Sauce and Hot Sauce) Oyster PO' Boy Plate (Fried Oysters, Mayo, Lettuce, Tomato, Tartar Sauce and Hot Sauce)	19.95

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 12.95 Famous Fish Sandwich Plate 15.95

Served with Fries and Coleslaw

SIDES	Single	Share
Crinkle Cut Fries Seasoned Sweet Potato Fries w/ Cinnamon Sugar Additional 2 oz Sauces	3.95 5.50 Each	6.50 8.50 .30
Fresh Sautéed Veggies	4.95	7.95

Coleslaw: (Sm 1.50) (8oz 2.50) (16oz 4.50) (32oz 8.50) Side Salads: House 5.95

Substitute for Fries & Slaw Add 2.95

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	(12oz) 21.95
3 pc Fish & Chips of Wild Alaskan Cod	(5-6oz) 15.95
Fried Old Fashion Clam Strip Platter	(80z) 17.95
Fried Jumbo Shrimp Platter (8 Large	Shrimp) 19.95
5pc Chicken Tenders w/ Fries & Slaw	14.95
Calamari Platter	(7oz) 21.95
Fried Mahi & Chips Platter	(8oz) 21.95
Fried Oyster Platter (8 to 10	Oysters) 26.95
Fried Mahi & Shrimp Platter Combo (502 Mahi	, 5 Shrimp) 25.95
Fried Snapper & Chips Platter	(8oz) 25.95
Fried Grouper & Chips Platter	(8oz) 28.95
Create Your Own Combo	

Create Your Own Combo! We Will Price Accordingly.

Served with Fries & Coleslaw, Cocktail Sauce & Tartar Sauce

Fried Cod Fish & Clam Combo (3 pcs Cod, 4oz Clams)	19.95
Fried Cod Fish & Shrimp Combo (3 pcs Cod, 5 Shrimp)	21.95
Fisherman's Combo (3 pcs Wild Cod, 3 Shrimp, 4oz Clam Strips)	24.95
Clam & Shrimp Combo (802 Delicately Fried Clam Strips & 5 Jumbo Shrimp)	24.95

Create Your Own Combo! Chef Will Price Accordingly.

GRILLED PLATES

HEART HEALTHY ♥ Served with Coleslaw and Sautéed Veggies

Grilled Salmon Plate	17.95	22.95
Grilled Shrimp Plate	(10 pcs	21.95
Grilled Snapper Plate	19.95	26.95
Grilled Mahi - Mahi Plate	18.95	24.95
Grilled Grouper Plate	21.95	29.95
Grilled Mahi & Shrimp Combo (50	oz and 5 Shrimp)	25.95
Grilled Salmon & Shrimp Combo (50	z and 5 Shrimp)	25.95
Mixed Fish Grill (60z Mahi, 60z Salmon)		26.95
Mixed Seafood Grill (50z Mahi, 50z Salmon, 5 S	hrimp)	29.95
Seared Ahi Plate (Pickled Ginger, Seaweed Salad, Was Sesame Encrusted or not No Sides		28.95
Shrimp Scampi Dinner (8 Large Shrimp Serve	d on Rice w/ Veggies)	28.95

TIN FISH STYLE - ON OUR SLAW

Served on a Bed of Coleslaw, Tartar Sauce & Hot Sa	auce 5oz	10oz
Grilled SALMON on SLAW	17.95	22.95
Fried COD on SLAW	15.95	21.95
MAHI on SLAW (Grilled or Fried)	17.95	22.95
CHICKEN on SLAW (Grilled or Fried)	13.95	18.95
Sloppy Fish (Fried Cod on Slaw w/Tartar & Hot & Kaboom Sauce)	15.95	21.95
Salmon Burger w/Slaw Kaboom & Hot Sauce No Bur	15.95	21.95

GATOR, FROG LEGS & CATFISH

Fried Gator Platter w/ Fries & Slaw (60z)	26.95
Fried Gator & Catfish Combo Platter (30z Gator, 60z Catfish)	27.95
Fried Gator, Catfish & Frog Leg Combo (3oz Gator, 5oz Catfish, 2 Saddles)	29.95
Fried Frog Legs Platter 5 Saddles w/ Fries & Slaw	28.95
Fried Catfish Platter w/ Fries & Slaw (10oz)	19.95
Sautéed Frog Legs 6 Saddles Sauteed in Butter, Wine, Lemon, Parsley s&p	29.95
	32.95

PASTAS

Ask Your Server Which Styles are Available

Red Clam Sauce 22	veggie 18
White Clam Sauce 22	Shrimp A La Vodka 28
Shrimp Alfredo 28	Chicken Alfredo 24
Garlic & Oil 14	Mixed Seafood Pasta 38

Chicken A La Vodka 24 Shrimp Scampi Pasta 28