

BRUNCH  
12PM-3PM SAT&SUN

# BLACKFINN

HAPPY HOUR  
TILL 7PM EVERY DAY

## PUB SNACKS

### CRISPY DEVILED EGGS

panko crusted, flash fried deviled eggs with hot sauce and coleslaw **V** 8.99

### FINN FRIES

crispy fries tossed in our sweet and smoky spice blend, with bbq and buttermilk parmesan dipping sauces 5.99

### GARLIC PARMESAN PRETZELS

baked soft pretzel bites, brushed with garlic butter and parmesan with creamy mustard cheese sauce topped with red pepper and onion mix **V** 9.99

### CAULI TOTS

buffalo style cauliflower tots with cheese blend, topped with green onions, buffalo and buttermilk parmesan for dipping **V** 8.99

### NASHVILLE CHICKEN SLIDERS

buttermilk brined chicken, tossed in our nashville hot sauce, with coleslaw and housemade pickles on potato rolls 9.99

### CHIPOTLE QUESO

housemade corn tortilla chips, topped with green onions **V** 7.99

## APPETIZERS

### YING YANG SHRIMP

crispy shrimp, with sweet and spicy sauce and ring of sriracha on shredded lettuce, topped with green onions 14.99

### SHRIMP & CRAB DIP

shrimp, jumbo lump crab, cream cheese, with old bay and corn tortilla chips, topped with green onions 15.99

### WINGS

jumbo chicken wings, tossed in bbq, buffalo, or alabama white bbq sauce 14.99

### TUNA & WATERMELON POKE\*

ruby red yellowfin tuna, with juicy sweet watermelon, avocado, fresh jalapeno, sesame seeds, wasabi crema, green onions and a cilantro in a ginger soy glaze with crispy wonton chips **GFO** 15.99

### GARLIC PEPPER CALAMARI

tender calamari and italian cherry peppers, flash fried and tossed in garlic butter, with housemade marinara and cajun tartar 14.99

### SOUTHERN NACHOS

housemade corn tortilla chips, with chipotle queso, pickled jalapenos, roma tomatoes, green onions, sour cream, guacamole, and our 12 hour bbq pulled pork 13.99

### CHICKEN TENDERS

hand battered chicken tenders - straight up with bbq and buttermilk parmesan sauce for dipping or tossed in buffalo or alabama white bbq sauce 12.99

### CRAB CAKES

two lump crab and butter cracker cakes, with apple slaw and housemade remoulade on the side 16.99

### CHEESE CURDS

lightly battered white cheese curds fried with housemade marinara **V** 10.99

### MEDITERRANEAN HUMMUS DUO

traditional and roasted red pepper hummus, with artichoke hearts, cherry peppers, kalamata olives, carrots, celery and warm pita points **V GFO** 11.99

### BLACKENED BRIE

baby brie, cast iron blackened with cajun spices, ciabatta toast, tart apples, and cranberry apricot chutney **V GFO** 14.99

### BBQ RIBS

6 dry rubbed baby back ribs brushed with spicy chipotle honey bbq sauce 13.99

### MARGHERITA FLATBREAD

garlic butter, fresh mozzarella, roma tomatoes and basil on crispy garlic buttered lavosh **V** 12.99

### BUFFALO CHICKEN FLATBREAD

fried chicken, buffalo sauce, bleu cheese crumbles, mozzarella, parmesan, green onions, celery and ranch on crispy lavosh 12.99

### ROASTED VEGETABLE FLATBREAD

roasted beets, sweet potato, carrots, brussels sprouts, feta cheese, and balsamic glaze on crispy garlic buttered lavosh **V** 12.99

### SAUSAGE & PEPPERONI FLATBREAD

sweet italian sausage, pepperoni, pizza sauce, mozzarella and basil on crispy lavosh 12.99

## MAINS

### BACON WRAPPED MEATLOAF

slow roasted with honey chipotle ketchup, sweet potato casserole and bacon brussels sprouts 17.99

### CRAB CAKE ENTREE

three lump crab and butter cracker cakes, with apple slaw, steamed broccoli and housemade remoulade on the side 24.99

### 12 HOUR PORK MAC & CHEESE

aged cheeses, with corkscrew pasta, bacon, roma tomatoes, green onions, and toasted bread crumbs, topped with our 12 hour bbq pulled pork 16.99

### LIME SEARED SALMON\*

fresh atlantic salmon, with lime, red onion, peppercorn cream sauce, quinoa succotash and steamed green beans **GF** 23.99

### STIR FRY

your choice of wok seared chicken or shrimp, broccoli, snow peas, red peppers, yellow onions, mushrooms, carrots, green onions, toasted sesame seeds and rice noodles **GF** 17.99 *combo* 19.99

### FISH & CHIPS

beer battered haddock with coleslaw, tartar sauce and crispy fries 18.99

### BLACKENED CHICKEN ALFREDO

blackened chicken, with corkscrew pasta, alfredo sauce, roma tomatoes, red and green onions with garlic bread 18.99

### CHIPOTLE STEAK FRITES\*

chargrilled skirt steak with garlic butter, crispy fries, baby kale and lemon oregano vinaigrette 23.99

### CHICKEN FRIED CHICKEN

buttermilk breaded and seasoned with our chicken shake, with garlic roasted potatoes, steamed green beans and black pepper gravy 19.99

### HIPPIE BOWL

pulled chicken, with quinoa, cilantro, toasted sesame seeds and basil simmered in tomato broth topped with fresh avocado **GF** 17.99

### SHRIMP & GARLIC LINGUINE

garlic shrimp, with spinach, roma tomatoes, basil and linguine in scampi butter sauce with garlic bread 21.99

### FILET MIGNON\*

7 oz. chargrilled filet with garlic roasted potatoes and steamed broccoli **GF** 32.99

### LEMON CHICKEN

chicken cutlets, with lemon caper sauce, veggie rice and steamed broccoli 16.99

### PAN ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama white bbq sauce on the side **GF** 16.99

## SIDES

5.99 EACH

SWEET POTATO CASSEROLE **V**  
STEAMED GREEN BEANS **V GF**  
QUINOA SUCCOTASH **V GF**  
BACON BRUSSELS SPROUTS  
GARLIC ROASTED POTATOES **GF**

VEGGIE RICE  
STEAMED BROCCOLI **V GF**  
COLESLAW **V GF**  
SIGNATURE FRIES 4.99

MAC & CHEESE  
SIDE SALAD 5.99  
*house, caesar, or kale quinoa*

## GREENS

### GOAT CHEESE BEET & BERRY

mixed greens, goat cheese, beets, fresh strawberries, apples, spiced pecans, dried cranberries and apricots, sunflower seeds, carrots, and honey champagne vinaigrette **V GF** 13.99

### MANGO AVOCADO SHRIMP

mixed greens, ginger soy shrimp, avocado, mango, red onions, celery, cucumbers, red bell peppers, roma tomatoes and mango vinaigrette **GF** 18.99

### BBQ SALMON & SPINACH\*

baby spinach, bbq glazed salmon, red peppers, red onions, chopped egg, carrots and balsamic vinaigrette **GFO** 19.99

### ROASTED CHICKEN AVOCADO

mixed greens, roasted chicken, fresh avocado, bacon, red onions, roma tomatoes, cucumbers, carrots and green goddess dressing **GF** 15.99

### BUFFALO WEDGE

crisp iceberg wedge, bacon, bleu cheese crumbles, roma tomatoes, red onions, bleu cheese dressing and buffalo chicken tenders 15.99 *just the wedge* 12.99

### KALE QUINOA SALAD

baby kale, quinoa, red pepper, dried cranberries and apricots, carrots, pine nuts, and lemon oregano vinaigrette **V GF** 12.99

### HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions, and buttermilk parmesan dressing **V GF** 12.99

### STEAK SALAD\*

mixed greens, bleu cheese crumbles, roma tomatoes, roasted red peppers, chargrilled steak, fried onion strings, and balsamic vinaigrette **GFO** 19.99

## HANDHELD

### BAMA BUTTERMILK CHICKEN SANDWICH

buttermilk fried chicken, alabama white bbq sauce, housemade pickles on a fresh baked bun and crispy fries 15.99

### AHI TUNA SANDWICH\*

seared sushi grade ahi tuna, wasabi mayo, shredded lettuce, fresh tomato on a ciabatta roll and crispy fries 16.99

### FISH TACOS

cajun seared haddock, with cabbage, red pepper and onion mix, avocado crema and cilantro on fresh corn tortillas, served with veggie rice 15.99

### BLT CHICKEN TACOS

hand cut, battered to order chicken tenders on flour tortillas with chipotle queso, bacon, shredded lettuce, roma tomatoes and ranch, served with veggie rice 15.99

### BALBOA\*

shaved roast beef and melted provolone, on toasted garlic bread with au jus and crispy fries 17.99

### BLACKFINN CHICKEN WRAP

buttermilk brined roasted chicken, mixed greens, parmesan, roma tomatoes, pine nuts, red onions and housemade buttermilk parmesan dressing with steamed broccoli 15.99

### BUFFALO CHICKEN SANDWICH

buttermilk fried buffalo chicken, with fresh tomato, shaved carrots and celery, choice of ranch or bleu cheese, on fresh baked brioche and crispy fries 15.99

## BURGERS

Choose any of our burger styles, served on a fresh baked brioche bun or naked on a lettuce cup with crispy fries

FRESH GROUND BEEF BURGER  
HOUSEMADE TURKEY BURGER

VEGETARIAN BURGER  
PAN ROASTED CHICKEN BREAST

### PUB BURGER\*

american cheese, duke's mayo, shredded lettuce, fresh tomato, red onion, housemade pickles 14.99

### CALI BURGER\*

pepper jack, chive aioli, bacon, sliced avocado, shredded lettuce, fresh tomato, housemade pickles 16.99

### BOURBON STREET BURGER\*

Cast iron blackened with cajun spices, housemade buttermilk parmesan, herbed cream cheese, beer mustard braised onions, shredded lettuce, fresh tomato 15.99

### HEATER\*

pepperjack cheese, chipotle mayo, pickled jalapenos, shredded lettuce, fresh tomato 15.99

### ULTIMATE BACON CHEDDAR\*

aged cheddar, thick cut bacon, bbq glaze, fried onion strings 16.99

**BRUNCH**  
12PM-3PM SAT&SUN

# BLACKFINN

— AMERIPUB —

**HAPPY HOUR**  
TILL 7PM EVERY DAY

## WINE

### BUBBLES & WHITES

	ORIGIN	GLASS	BOTTLE
BELLE JARDIN SPARKLING	France	7	28
LA MARCA PROSECCO	Italy	9	34
MASO CANALI PINOT GRIGIO	Italy	10	38
BETTER HALF SAUVIGNON BLANC	New Zealand	10	38
KENDALL JACKSON CHARDONNAY	California	12	46
AFFENTALER RIESLING	Germany	13	48

### REDS

	ORIGIN	GLASS	BOTTLE
PRIMARIUS PINOT NOIR	California	10	38
DUCA D'ABRUZZO MONTEPULCIANO	Italy	10	38
GASCON MALBEC	Argentina	10	38
APOTHIC RED BLEND	California	9	34
WILLIAM HILL CABERNET SAUVIGNON	California	12	46

## COCKTAILS

### SIGNATURES

#### RED PEACH SANGRIA

cabernet sauvignon, brandy, peach liqueur, orange juice, cranberry juice, pineapple juice, lime and lemon slices, lemon lime soda 10

#### WHITE CRAN SANGRIA

pinot grigio, apricot brandy, peach liqueur, white cranberry juice, lemonade, lime and lemon slices, lemon lime soda 10

#### STRAWBERRY ROSE SANGRIA

rose, apricot brandy, strawberries, prosecco, fresh squeezed lemonade 10

#### FIELDS OF GOLD

japanese whiskey, orange slices, honey syrup, fresh squeeze lemonade 11

#### LEMON DROP MARTINI

lemon vodka, orange liqueur, fresh squeezed lemonade, and a sugar rim 12

#### LEMON BERRY COOLER

berry vodka, mint, lemon slices, simple syrup, fresh squeezed lemonade, lemon lime soda 11

#### HIBISCUS PALOMA

tequila blanco, fresh squeezed grapefruit, hibiscus extract, soda 11

#### DO IT FOR THE GRAHAM

whipped vodka, godiva white chocolate liqueur, key lime juice, graham cracker rim 12

#### CUCUMBER COOLER

cucumber gin, elderflower liqueur, cucumber and lemon slices, simple syrup, lemon lime soda 10

#### JALAPENO PANTS

tequila blanco, jalapeno infused pineapple juice, orange liqueur, housemade sour mix 10

#### MANGO GINGER MOJITO

mango rum, fresh mint, lime slices, simple syrup, ginger beer 11

#### BLAME IT ON THE APEROL

prosecco, aperol liqueur, orange slices, soda 10

#### BOURBON SMASH

kentucky bourbon, mint, blueberries, lemon slices, honey syrup, lemon lime soda 11

#### LOCAL ON THE BEACH

local vodka, peach liqueur, cranberry juice, pineapple juice 11

### CLASSICS

#### OLD FASHIONED

kentucky reserve bourbon, orange slices, cherry, honey syrup, angostura bitters 13

#### NEGRONI

sapphire gin, campari liqueur, sweet vermouth, orange slices 13

#### MARGARITA

tequila blanco, orange liqueur, housemade sour mix, orange juice 8

#### ORANGE CRUSH

orange vodka, orange liqueur, fresh squeezed orange juice, lemon lime soda 11

#### TEQUILA SUNRISE

tequila blanco, orange juice, cherry syrup 8

#### MOJITO

silver rum, mint, lime slices, simple syrup, soda 9

#### MAI TAI

coconut rum, spiced rum, dark rum, apricot brandy, orange juice, pineapple juice, cherry syrup 11

#### MOSCOW MULE

handmade vodka, lime juice, ginger beer 9

#### COSMO

local vodka, orange liqueur, lime juice, cranberry juice 12

#### LONG ISLAND

vodka, rum, tequila, gin, orange liqueur, housemade sour, cola 8

#### BLOODY MARY

handmade vodka, zing zang, celery, olives, and Finn seasoning rim 9

#### GREEN TEA SHOT

irish whiskey, peach liqueur, housemade sour mix, lemon lime soda 4

## BEER

## DESSERT



*Beer Menu*

SCAN THE QR CODE TO SEE WHAT'S THE LATEST ON TAP!

#### CHEESECAKE

with fresh strawberries and raspberry sauce 7.99

#### PEANUT BUTTER HOT CHOCOLATE

half baked fudge brownie, melted peanut butter center, whipped cream, vanilla ice cream, caramel sauce 7.99

#### FUNNEL FRIES

fairground style, served with raspberry, chocolate and caramel dipping sauces 7.99

#### COOKIE AVALANCHE

fresh baked warm chocolate chip cookie in a cast iron skillet, vanilla ice cream, caramel and chocolate sauces, whipped cream and strawberry 7.99

**HAPPY HOUR**  
EVERYDAY UNTIL 7PM

\$2 OFF ALL BEERS, WINES, AND SIGNATURE COCKTAILS

\$5 FLATBREADS

## SOFT DRINKS

AQUAFINA WATER | FRESH SQUEEZED JUICES: GRAPEFRUIT, ORANGE & LEMONADE | SAN PELLEGRINO  
HOUSE BREWED ICED TEA | COFFEE | PEPSI BRANDS | GINGER BEER | RED BULL PRODUCTS