



FIREFIN
GRILL



WELCOME TO THE FIREFIN GRILL

We are a chef driven specialty seafood restaurant and craft cocktail lounge serving locally sourced cuisine from our state-of-the-art scratch kitchens. We pride ourselves on serving generous portions that are homemade with only the finest ingredients available.

Our name comes from the word Lionfish (Pterois Volitans). The Lionfish is a non-native species to our Florida waters. With it's poisonous fins (FireFin) and without any natural predators, the Lionfish has had a negative impact on our natural marine life and ecosystems. The Florida Fish and Wildlife Conservation Commission encourages all divers, anglers and commercial harvesters to remove this invasive species.

You've gotta eat 'em to beat 'em!
Please help us do our part by sampling one of our delicious Lionfish menu offerings today. We have contracted with locals to bring you this sustainable, nutritious fresh fish and reduce the impact the Lionfish has on our beautiful reefs.

From our family to yours, thank you for dining w
with us and we hope you enjoy!

PLEASE INFORM YOUR SERVER BEFORE ORDERING IF YOU HAVE ANY FOOD ALLERGIES AS SOME INGREDIENTS MAY NOT BE LISTED IN OUR MENU DESCRIPTIONS CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BORN ILLNESSES ESPECIALLY IF YOU HAVE ADDITIONAL HEALTH PROBLEMS 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 YOUR RISKS, PLEASE CONSULT A PHYSICIAN



SEA APPETIZERS

See Consumer Advisory on Inside Cover

LIONFISH FINGERS

Hand Breaded Lionfish Lightly Fried Served with Our Tarter Sauce (When Available) MP

LIONFISH AND SHRIMP CEVICHE

Citrus Marinated Fresh Lionfish and Shrimp with Onions, Green Peppers and Fresh Tomatoes Served with Housemade Tortilla Chips (When Available) MP

FISH DIP

Our Housemade Fresh Smoked Fish Dip Served in Our Housemade Chipotle Tortilla Shell with Crackers, Celery, Carrots and Jalapeños 13.99

VOLCANO SHRIMP

Served over Asian Vegetables 13.99

PAN ROASTED MUSSELS

Full Pound of Blue Mussels in Our Housemade Opici White Wine Sauce with a Dash of Red Pepper 14.99

FIRE CALAMARI

Hot Peppers, Sweet Peppers and Calamari Tossed in a Light Flour Sautéed in Our Housemade Opici White Wine Garlic Butter Sauce 14.99

CRISPY CALAMARI

Hand Breaded Calamari Lightly Fried Served with Our Housemade Marinara 13.99

CHAMPAGNE BRIE OYSTERS

Fresh Oysters Topped with Fresh Spinach, Pancetta, Red Onions and Brie Cheese Baked to Perfection Drizzled with Our Champagne Beurre Blanc Sauce 15.99

BACON WRAPPED SCALLOPS

Four Large Seared Scallops Wrapped in Applewood Bacon Served with Beurre Blanc Sauce 18.99

CONCH FRITTERS

Our Caribbean Style Fritters Made with Fresh Bahamian Conch Served with Our Zesty Cocktail Sauce 11.99

SEAFOOD ARTICHOKE DIP

Shrimp, Lump Crab, Artichoke and Mixed Cheeses Baked to Perfection Served with Our Housemade Tortilla Chips 14.99

JUMBO LUMP CRAB CAKE

Pan Seared Topped with Our Tropical Salsa Served with Our Housemade Calypso Sauce 16.99

LAND APPETIZERS

CHARCUTERIE BOARD

Chef's Selection of Finest Cured Meats, Cheese and Accompaniment 24.99

GARLIC EDAMAME

Steamed and Topped with Sea Salt 8.99

CARMELIZED BRUSSEL SPROUTS

Fire Roasted with Pancetta and Caramelized Onions Drizzled with Balsamic Reduction and Shaved Parmesan Cheese 10.99

MOZZARELLA CAPRESE

Fresh Buffalo Mozzarella, Thick Tomatoes Slices and Fresh Basil Drizzled with Balsamic Glaze Served over Mixed Greens 11.99

MOZZARELLA WEDGE

Fried Mozzarella Wedges Served with Our Housemade Marinara Sauce 9.99

BABY LAMB CHOPS

Three Lightly Blackened and Served with Our Cherry Chutney 16.99

TENDERLOIN SKEWERS

Drizzled with Our Gorgonzola Alfredo Sauce 15.99

PORK WINGS

Three Pork Shanks Grilled to Perfection Glazed in Our Sweet and Tangy BBQ Sauce and Topped with Our Tropical Salsa 14.99

GRILLED WINGS

Fire Roasted Chicken Wings and Sautéed Onions Topped with Our Island Sauce
10 Wings 11.99 | 20 Wings 19.99

BAKED CHICKEN DIP

Buffalo Chicken and Blue Cheese Crumbles Mixed with Our Creamy Ranch Dip Topped with Mixed Cheeses and Scallions Served with Our Housemade Tortilla Chips 11.99

MEATBALLS & RICOTTA

Housemade Meatballs and Our Marinara Sauce Topped with Ricotta Cheese and Fresh Basil 11.99

BAKED BRIE PLATTER

Baked Warm Topped with Our Raspberry Jam Sauce Served with Sliced Apples, Grapes and Flatbread Crackers 17.99

CAJUN CHICKEN EGGROLLS

Blackened Chicken, Corn, Red Onion and Mix Cheeses Served with Our Mango Chutney 11.99



SOUP

LOBSTER BISQUE
with Sherry Cream 8.99

MISO SOUP
Tofu, Scallions and Seaweed 5.99

TODAY'S SOUP 6.99

RAW BAR

See Consumer Advisory on Inside Cover

JUMBO SHRIMP COCKTAIL
Served with Our Zesty Cocktail Sauce 14.99

MIDDLE NECK CLAMS
Dozen Served on the Half Shell with Our
Zesty Cocktail Sauce or Steamed with
Our Opici White Wine Garlic Sauce 12.99

OYSTER SHOOTERS
Fresh Oysters Topped with Our Zesty Cocktail Sauce,
Tabasco Sauce and Horseradish 2.49 each
With Vodka or Tequila 3.99 each

TODAY'S OYSTERS
Dozen or Half Dozen Market Price

RB SAMPLER FOR 2 OR 4
Maine Lobster, King Crab, Snow Crab Cluster,
Jumbo Shrimp and Blue Point Oysters
Served on Ice with Our Zesty Cocktail
and Mustard Sauce MP

COLOSSAL CRAB COCKTAIL
Colossal Crab Meat Served with
Our Zesty Cocktail Sauce 17.99

SALADS

ADD: Grilled or Blackened Chicken 5.99 | **Shrimp** 7.99 | **Mahi Mahi** 8.99 |
Salmon 8.99 | **Grouper** 9.99 | **Seared Tuna** 9.99

Housemade Dressings: Balsamic Vinaigrette, Key Lime Vinaigrette, Ginger,
Bleu Cheese, Ranch, Caesar, Honey Mustard or Wasabi Cucumber

GARDEN OR CAESAR SALAD 7.99

GREEK
Romaine Lettuce, Tomatoes, Kalamata Olives,
Red Onion, Cucumber, Pepperoncini, Feta Cheese,
Roasted Peppers, Hard Boiled Egg Served with
our Housemade Balsamic Vinaigrette 11.99

ASIAN PEAR
Mixed Greens, Sliced Pears, Mandarin Oranges, Avoca-
do, Tomato, Feta Cheese and Candied Walnuts Served
with our Housemade Key Lime Vinaigrette 11.99

SESAME TUNA TATAKI
Seared Sesame Tuna, Mixed Greens, Mandarin Oranges,
Pineapple, Carrots, Wontons and Fresh Basil
Served with Wasabi Cucumber Dressing 16.99

SEAFOOD COBB
Fresh Crab, Shrimp, Lobster, Tomato,
Bacon, Gorgonzola, Avocado, Red Onion,
Hardboiled Egg Served over Romaine Lettuce 19.99

GINGER SALAD
Iceberg Lettuce, Cucumbers, Tomatoes Topped with
Ginger Dressing 7.99



STEAMED PLATTERS

Steamed in Our Signature Opici White Wine Lemon Butter Broth and Served with Fingerling Potatoes and Corn on the Cob

FIRE STEAMED

Snow Crab, Shrimp, Mussels and Clams 32.99

CRABBY STEAMED

1 1/4lb Snow Crab 28.99

ROYAL STEAMED

Maine Lobster, Snow Crab, Shrimp, Mussels and Clams 42.99

KING STEAMED

1lb King Crab Legs MP

FRIED BASKETS

All Baskets are Hand Breaded and Served with Twisted Fries and Tropical Slaw

COCONUT SHRIMP

Served with Sweet Orange Marmalade Sauce 17.99

BEER BATTERED FISH

Served with Tartar Sauce 16.99

TACOS or LETTUCE WRAPS

Three Tacos Made on Your Choice of Flour Tortillas or Lettuce Wraps over Tropical Slaw with Mixed Cheese, Avocado & Housemade Salsa Served with Jasmine Rice or Twisted Fries

LIONFISH

Grilled or Blackened MP

CHICKEN

Grilled or Blackened 12.99

MAHI MAHI

Grilled or Blackened 15.99

TEMPURA LOBSTER 18.99

SHRIMP

Grilled or Blackened 14.99

SANDWICHES

Served with Twisted Fries and Tropical Slaw

NEW ENGLAND LOBSTER ROLL

Toasted Butter Bun Topped with Maine Lobster 22.99

ANGUS BURGER

Half Pound Angus Beef Grilled Your Way with Lettuce, Tomato and Onion Served on Our Potato Roll 14.99

MAHI-MAHI SANDWICH

Fresh Filet Grilled or Blackened, Lettuce, Tomato and Onion Served on Our Potato Roll 15.99

HAWAIIAN BURGER

Our Fresh Seasoned Patty Topped with Provolone Cheese, Bacon, Sautéed Onions and Fresh Grilled Pineapple Drizzled with Hawaiian Sauce 16.99

CRUNCHY GROUPER

Fried to Perfection Topped with Swiss Cheese and Our Housemade Calypso Sauce Served over Tropical Slaw on Our Potato Roll 15.99

Add Cheese: American, Cheddar, Provolone, Swiss or Pepper Jack .99

Add Extra Toppings: Bacon, Avocado, Sautéed Onions or Mushrooms .99



SEA ENTRÉES

TODAY'S SPECIAL CATCH

Prepared Grilled or Blackened Served with Asian Vegetable Medley and Jasmine Rice MP

LIONFISH

Blackened or Sautéed Served with Asian Vegetable Medley and Jasmine Rice (When Available) MP

SESAME SEARED TUNA

Fresh Sushi Grade Tuna Seared to Perfection Served with Asian Vegetable Medley and Jasmine Rice 28.99

MAHI-MAHI

Blackened or Grilled Served with Farm Fresh Medley 25.99

LEMON MAHI

Egg Battered Mahi-Mahi Sautéed in Our Opici White Wine Lemon Butter Sauce Served with Farm Fresh Medley 26.99

GROUPE PICCATA

Sautéed Fresh Grouper and Capers in Our Opici White Wine Lemon Butter Sauce Served with Farm Fresh Medley 28.99

CRUNCHY GROUPE

Panko Encrusted and Topped with Our Tropical Salsa Served with Asian Vegetable Medley and Jasmine Rice 28.99

FRESH ATLANTIC SALMON

Blackened or Grilled Served with Farm Fresh Medley 24.99

SALMON BRUSSEL CAESAR

Roasted Brussel Sprouts and Sauteed Onions Tossed in Our Zesty Lemon Sauce Topped with Blackened Salmon 28.99

JUMBO LUMP CRAB CAKES

Pan Seared Topped with Our Tropical Salsa Served with Our Housemade Calypso Sauce, Asian Vegetable Medley and Jasmine Rice 28.99

LAND ENTRÉES

ROASTED DUCK

All Natural Duck Perfectly Roasted until Crisp Served with Our Orange Wasabi Sauce and Farm Fresh Medley 29.99

LEMON CHICKEN

Egg Battered Boneless Breast Sautéed in Our Opici White Wine Lemon Butter Sauce Served with Farm Fresh Medley 22.99

HAWAIIAN CHICKEN

Baked Chicken Breast Topped with Our Hawaiian Sauce, Grilled Pineapple and Scallions Served with Asian Vegetable Medley and Jasmine Rice 22.99

NEW YORK STRIP

14 oz Grilled to Perfection Served with Farm Fresh Medley 30.99

FILET

8 oz Center Cut Filet Grilled to Perfection Served with Farm Fresh Medley 36.99 Oscar Style Topped with Fresh Crab Meat, Asparagus and Our Hollandaise Sauce Add 6.99

SURF AND TURF

8 oz Center Cut Filet & Warm Water Lobster Tail Served with Farm Fresh Medley MP



PASTA ENTRÉES

LOBSTER RISOTTO

Chunks of Lobster Folded into Our Creamy Housemade Rosé Risotto 27.99

SEASHELL MARINARA

Sautéed Mussels, Clams and Shrimp with Linguini Tossed in Our Housemade Marinara Sauce 26.99

SHRIMP AND SCALLOP ALFREDO

Shrimp, Scallops, Fresh Spinach and Tomatoes in a Creamy Alfredo Sauce Tossed with Linguini 24.99

TRUFFLE CHICKEN

Lightly Blackened All-Natural Chicken Breast, Fresh Shiitake Mushrooms, Roasted Garlic and Linguini Tossed in Our White Truffle Alfredo Sauce 22.99

LINGUINI WITH CLAM SAUCE

Whole Baby Clams in Our Housemade Opici White Wine Lemon Butter Sauce Served over Linguini 22.99

VEGETARIAN SELECTION

Ask your Server for the Chef's Vegetarian Pasta Selection of the Day 17.99

PREMIUM SIDES

Dinner Salad | Sweet Potato Fries | Asparagus | Broccolini | Fresh Grilled Pineapple

All Premium Sides 4.99 Each | Any Side Substitution 1.99 Each

FLATBREAD

MARGARITA

Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Fresh Basil and Romano Cheese 9.99

GARLIC SHRIMP

Sautéed Shrimp, Fresh Garlic, Sweet Red Peppers, Spinach, Tarragon Butter and Parmesan 13.99

MUSHROOM

Fresh Shiitake Mushrooms, Asiago Leeks, Roasted Garlic and White Truffle Oil 13.99

SAUSAGE

Sweet Italian Sausage, Sweet Red Peppers, Caramelized Onions, Light Marinara Sauce and Mozzarella Cheese 11.99

CREATE YOUR OWN

Your Choice of 3 Toppings:

Pepperoni, Sausage, Bacon, Fresh Mushrooms, Green or Red Peppers, Fresh Tomatoes, Roasted Garlic, Caramelized Onions, Fresh Basil, Pineapple, Feta Cheese or Extra Cheese 13.99



SUSHI APPS

SEAWEED SALAD 5.99

TUNA TARTARE

Cube Tuna , Avocado, Masago and Sweet Ginger Soy Sauce 14.99

SASHIMI

8pcs of Chef's Choice Sashimi 14.99

SUSHI

5pcs of Chef's Choice Sushi 11.99

TUNA BLOSSOM

Sliced Tuna , Masago with Spicy Mayo Sauce 16.99

REEF SAMPLER

Conch & Octopus With Cucumber Slices, Masago and Sesame Seed 11.99

TUNA NACHOS

Spicy Tuna and Avocado Served with Crispy Chips 15.99

SESAME SEED TUNA

Seared with Wasabi Sauce and Sushi Sauce 15.99

SPICY TUNA SALAD

Asparagus, Cucumber, Spring Mix, Avocado, Masago with Spicy Kimchi Sauce 14.99

SUSHI & SASHIMI

Choice of Tuna, Salmon, Hamachi, Eel, Shrimp, Conch, Ika, Smoked Salmon, Wahoo, Masago, Escolar, Mackerel or Surf Clam
2 pcs per Order 5.99

Choice of Sweet Shrimp, Scallop or Ikura (Salmon Roe)
2 pcs per Order 7.99

Uni or Toro
2 pcs per Order Market Price

CLASSIC SUSHI ROLLS

VEGGIE

Mix Vegetables, I/O, Sesame Seed 7.99

CALIFORNIA

Lump Crab , Avocado, Cucumber, I/O, Masago, Sesame Seed 8.99

J.B.

Salmon, Cream Cheese , I/O, Sesame Seed 8.99

SHRIMP TEMPURA

Avocado, I/O, Masago 9.99

SPICY TUNA

I/O, Masago 8.99

SPICY SALMON

I/O, Masago 8.99

UNAGI

Eel with Cucumber, I/O, Sesame Seed Served with Eel Sauce 11.99

RAINBOW

Lump Crab , Avocado, Cucumber on top with Assorted Fish 13.99

SPIDER

Soft Shell Crab, Avocado, Asparagus, Cucumber, Masago Served with Eel Sauce 14.99

DRAGON

Shrimp Tempura, Avocado, Asparagus Topped with Sliced Avocado and Masago Served with Eel Sauce 14.99

RED DRAGON

Shrimp Tempura, Avocado, Asparagus Topped with Tuna Served with Eel Sauce and Spicy Sauce 16.99



SPECIALTY ROLLS

LIONFISH

Chef's Daily Creation (When Available) MP

DANCING SHRIMP

California Roll Topped with Shrimp and Masago 14.99

CRUNCHY TUNA

Tuna , Avocado, Masago Served with Kimchi Sauce and Wasabi Cream Sauce 14.99

CRUNCHY SALMON

Salmon, Cream Cheese Served with Wasabi Cream and Eel Sauce 14.99

SUPER MARIO

Shrimp Tempura, Avocado, Asparagus Topped with Spicy Tuna Served with Spicy Mayo and Masago 15.99

FIRST LOVE

Eel, Avocado, Cream Cheese Topped with Salmon 15.99

EEL LOVER

Eel, Avocado, Cucumber Topped with Eel and Sesame Seeds Served with Eel Sauce 15.99

VOLCANO

California Roll Topped with Baked Crab and Scallops 17.99

SPICY FISH

Mix fish tossed in Hot Sauce, Masago , Cucumber and Jalapeño Topped with Sliced Avocado 17.99

TRIPLE

Salmon, Tuna, White Fish, Avocado and Cucumber Topped with Toniko and Masago 17.99

TUNA DELIGHT

Spicy Tuna, I/O, Masago Topped with Spicy Cube Tuna Salad, Avocado and Masago 24.99

LOBSTER BOMB

Tempura Lobster, Asparagus, Avocado, I/O, Masago and Tobiko Served with Special Bomb Sauce 27.99

SEAFOOD DYNAMITE

Crunchy Salmon Roll Topped with Baked Seafood (Crab, Scallops, Fish and Lobster) Served with Combination of Sauces 27.99

CHEF'S SAMPLE COMBOS

I LOVE TUNA

Spicy Tuna Roll, 4 pcs of Tuna Sushi and 6 pcs of Tuna Sashimi 33.99

I LOVE SALMON

Spicy Salmon Roll, 4 pcs of Salmon Sushi and 6 pcs of Salmon Sashimi 29.99

SUSHI & SASHIMI

Shrimp Tempura, 4 pcs of Sushi and 6 pcs of Sashimi 33.99

SASHIMI DELUXE

16 pcs Assorted Variety of Fish Served Sashimi Style 34.99

BENTO BOX

Shrimp Tempura Roll, Fish Tempura, Seaweed Salad, Chef's Choice of Sushi and Sashimi 37.99

CHIRASHI

16 pcs Assorted Variety of Sashimi Served over a Bed of Rice with Masago and Sesame Seeds 34.99

TUNA DON

Slices of Tuna, Seaweed Salad, Masago and Sesame Seeds over a Bed of Rice 34.99

SUSHI BOATS

SASHIMI LOVER

(Serves 2) 30 pcs of Chef's Choice 61.99

LOVE BOAT

(Serves 2) Shrimp Tempura Roll, Tuna Roll, 10 pcs Sushi and 16 pcs of Chef's Choice Sashimi 67.99

TRIO BOAT

(Serves 3) JB Roll, Rainbow Roll, Eel Roll, 15 pcs Sushi and 24 pcs of Chef's Choice Sashimi 98.99

THE TITANIC

(Serves 4) Shrimp Tempura Roll, First Love Roll, Dancing Shrimp Roll, Spicy Tuna Roll, 20 pcs of Chef's Choice Sushi and 28 pcs of Chef's Choice Sashimi 148.99



DESSERTS

KILLER KEY LIME PIE

A True "Authentic" Key Lime Pie!
Graham Cracker Crust Filled with "Killer" Key Lime Filling
Made with Fresh Key Lime Juice No Preservatives,
No Artificial Ingredients! 8.99

SEA SALT CARAMEL CHEESECAKE

NY Cheesecake Swirled with Rich Caramel,
Lightly Dusted with Sea Salt, Topped with a Thin Layer of Caramel 9.99

FLORIDA SUNSHINE CAKE

100% Florida Orange Juice Fresh-Squeezed into the Succulent Juicy Layers,
Filled with Fresh Orange Mousse and Covered in Silky Butter Cream Frosting 8.99

"TO DIE FOR" CHOCOLATE CAKE

Seriously Decadent 5 Layer Rich Chocolate Cake
Layered with Creamy Chocolate Pudding, Chocolate Fudge and Chunks of Chewy Brownies 9.99
Smothered in Chocolate Ganache

TODAY'S CHEF SPECIAL DESSERT

Ask Your Server for Details

BEVERAGES

Pepsi | Diet Pepsi | Crush Orange | Mountain Dew | Mug Root Beer | Dr Pepper | Sierra Mist
Tropicana Lemonade | Dole Cranberry | Dole Orange | Dole Pineapple
Italian Cappuccino | Italian Espresso | Fresh Brewed Coffee or Iced Tea | Hot Teas | Green Teas
Sparkling or Still Bottled Water

ELEVATED MOCKTAILS

No-Alcohol, Tasty Beverage Concoctions

BLUEBERRY LAVENDER FIZZ

This Non-Alcoholic Sparkling Cocktail has a combination of Blueberry Puree and Lavender Flavors with Real Citrus juice. Refreshing, Not too Sweet and Not too Tart!

BLOOD ORANGE POMEGRANATE BEVY

A No- Alcohol Beverage made with Blood Orange and Pomegranate Juice, Agave and Ground Turmeric Topped with a Splash of Sparking Water

STRAWBERRY MINT MOJITO

Alcohol Free Version of a Very Popular Classic Cocktail. This Drink Consists of Fresh Lime, Mint and Strawberry Puree Combined with Sparkling Water

HIBISCUS ICED TEA COOLER

A Very Refreshing and Delicious Non Alcohol Tea Beverage with Floral Flavor and a Clean Finish