



July 1, 2010

Snack Like a Surfer

By KELLY FEENEY

You don't have to be a surfer to hang out at any of the three Fins restaurants at the Jersey Shore, but it might help you to understand some of the menu if you are.

Take, for example, the "S-turns" burrito.

"That's a surf break in the Outer Banks," said Shawn Ryan, 44, who opened the first Fins in Bradley Beach in 2004 with his business partner and childhood friend, Pat Cuozzo, 45. Both men are surfers and culinary school graduates.

The burrito in question combines coconut-and-sesame-battered tilapia with grilled pineapple, cheese, black beans and hot sauce (\$7.99). Mr. Ryan and Mr. Cuozzo call what they serve TropiCali cuisine, blending Southern California, Pacific Rim and Caribbean fare.

Other menu items include Tahitian fish and chips — that same tilapia, served with wasabi dipping sauce (\$7.29); tacos with fillings like spicy Caribbean shrimp or crabmeat (tacos range from \$2.79 to \$4.29) and [salads](#) like the Kahuna with teriyaki-seared tuna, seaweed salad and a mandarin orange-sesame ginger slaw (\$9.99).

Some dishes have names of beach locales — the Jaco salad (crispy chicken, feta, olives, Maui onions, portobello mushrooms and pico de gallo) is named for a coastal city in Costa Rica, for example. Smoothies are served, along with fountain sodas; no alcohol is sold, though customers can bring in wine or beer.

The Fins in Bradley Beach is bright green and yellow, decorated with surfboards and photos of waves. Both it and the one in Brick have indoor and outdoor seating; the third location, on the boardwalk in Manasquan, has outdoor seating only; it opened just before [Memorial Day](#). All have counter service and similar menus.

Fins, 120 Main Street, Bradley Beach; (732) 897-8600. Open daily, 11 a.m. to 10 p.m. finsusa.com.

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