

## Carpe Eatem

Seize the Meal! by Declan O'Scanlon



### Fins

120 Main Street, Bradley Beach,  
732.897.8600

## Surfing for lunch

By guest columnist Aisha Ivris  
triCityNews Staff Writer

Well, it's another low-maintenance Carpe Eatem this week. As I never fail to remind you - I'm just not fancy when it comes to food. The only thing I use my kitchen for is storage and office space. The fridge holds the booze, bottled water, leftovers that I'll probably never eat and a multitude of soy sauce, duck sauce and spicy mustard packets. The kitchen table serves as a computer desk/file cabinet. And I'm too busy to do the restaurant thing very often.

So I had absolutely no clue what I was going to write about. But, while staring at the blank Microsoft word page, beating my brain and cursing Declan for sticking me with this gig again, a friend called and swooped in to save the day.

"Well, there's this new place that just opened up in Bradley (Beach) that we should check out. It's called 'Fins'". Damn if I don't get by with a little help...well, you know the rest.

We met up the next day at the restaurant, which is located in the space that the Broadway Grille used to

occupy, near the Bradley Theater. Since my friend is usually late, I had some time to take in the décor. Fins has a weird combination of a surfer-theme and a sports bar look to it that works. A vibrant, beach-themed mural covering one whole wall faced me as I walked in the door. Surfboards adorned the other walls, and television screens displaying surfing and skateboarding shows surrounded the place.

After taking it all in, and several minutes of watching some dude lose his skateboard and get his butt handed to him by a half-pipe on the telly, mi amiga finally showed up. Now, Fins isn't fancy, but it's efficient. We got to seat ourselves (which I like - cut to the chase), and had a choice of looking at a take-out menu (ahhhh...take-out) while we sat, or looking at the menu on the boards above the ordering bar (where you can also eat your meal if that's your thing).

We chose the take out menu, and I have to say, for a take-out/sit-down place, they offered really creative food combinations. And lots of healthy choices for you nutrition nuts out there. The fare is Mexicali, and there are a number of dish descriptions on the menu that are accompanied by how many carbs and/or how many Weight Watchers points you'd be

ingesting should you choose that particular dish. And although there were a number of meat dishes, I also noticed an equal number of fish dishes and even non-living thing dishes (well, I guess vegetables are technically living things, but you see where I'm headed, right?).

I had my eye on the Spinach Ensalada - baby spinach, tossed with sun dried cranberries, walnuts, sweet Maui onions, grilled Portabella mushroom and Feta cheese (\$5.99); and the "Agave" Burrito - Tequila lime marinated chicken (or steak), fajita-style peppers and onions, mixed cheese, avocado and Pico de Gallo (\$5.99). But I went to the counter and ordered the Oahu Wrap - (15 points, y'all!!) Teriyaki seared tuna, avocado, black beans, mango chunks, Mandarin sesame slaw and romaine lettuce in a spinach wrap (\$7.99). About 15 minutes after we sat down, the food was served.

That wrap was a wolf in sheep's clothing. It was served up in a plastic red basket lined with wax paper, but the taste was gourmet. I honestly got a taste of why some people love to eat - pardon the pun. The serving was just the right proportion, and the combination of foods blended nicely in their neat little spinach blanket. I thoroughly enjoyed it.

(Oh, almost forgot - the menu offers vegetarian soups, sauces, rice, beans and salsas, and a variety of smoothies.)

Fins is a great spot if you want to have good tex-mex food during a quick lunch, an informal dinner before a movie, or a snack while gabbing with your friend. The staff is friendly, the décor is friendly, AND THEY HAVE TAKE OUT!!! And DELIVERY is coming soon!! WOO-HOO!! Fins hours are Sunday-Thursday, 11am to 9pm; Friday and Saturday, 11am to 10pm.

**That wrap was a wolf in sheep's clothing.  
It was served up in a plastic red basket lined with  
wax paper, but the taste was gourmet.**