

## OFF THE PIT

Served with choice of 2 sides  
& a slice of our fresh house made bread  
UPGRADE TO SALAD/SOUP **+\$2.50**

**SPARE RIBS** **\$20.95/\$38.95**

Large, slow smoked full spare cut half or full racks.  
Get 'em wet or dry! Served with garlic bread & Choice  
of 2 sides.

**PULLED PORK** **\$15.95**

Our award winning competition quality pork shoulder,  
dry-rubbed & slow smoked with our custom blend of  
apple, cherry, hickory & hard maple woods! Hand  
pulled & lightly sauced with our own BBQ sauce!

**BRISKET** **\$24.95**

Dry-rubbed with Nauti Tiki Black & smoked using the  
finest mix of apple, cherry & bourbon soaked oak  
wood! Sliced & served with real deal Aujus.

**SMOKED WINGS** **\$17.95**

Full pound of our fresh wings dry-brined & rubbed  
with our national award-winning Nauti Tiki Season-  
ing then smoked lightly with the subtle sweetness of  
fruit wood! Served either Naked or Tossed lightly in  
our BBQ sauce or Sweet Thai Chili.

**PITMASTER'S PLATTER** **\$32.95**

Can't decide on just 1?

PICK 2 meats & pair it up with 2 sides!

## OFF THE BOAT

Served with choice of 1 side  
UPGRADE TO SALAD/SOUP **+\$2.50**

**Gulf Caught** **\$22.95**

Choose between Mahi-Mahi or Grouper.  
Prepared your way!

**SHRIMP** **\$22.95**

Large Gulf Shrimp prepared your way!

**SEA SCALLOPS** **\$22.95**

Succulent 10/20 Sea Scallops

Prepared your way!

## BURGERS

½ lb. of hand spanked, fresh ground sirloin.  
Served on a toasted Brioche bun.  
with choice of 1 side.

UPGRADE TO SALAD/SOUP **+\$2.50**

**TRADITIONAL** **\$14.95**

Just a plain Ol' Burger! Served with Lettuce,  
tomato, pickle on a toasted brioche bun.  
(ADD CHEESE OR BACON \$1.50)

**THE SWINE** **\$16.95**

Topped with a heap of pulled pork & cheddar.

**BRISKET LOVERS** **\$19.95**

Our sliced smoked beef brisket topped with  
caramelized onions & cheddar cheese.

**BLACK & BLEU** **\$17.95**

Seasoned with our house Cajun seasoning &  
smothered with melted Bleu cheese

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**RIBEYE STEAK** **\$29.95**

12 oz Certified Angus Ribeye! Served with our  
vegetable dejour & a house salad.

## SIDE OPTIONS \$5

Seasoned Fries\* Sweet Potato Fries

Coleslaw \* Baked Beans \* Fresh Fruit

Collard Greens \* Black Beans & Rice

Potato Salad \* Corn on the cob \* Veg Dejour

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## BEVERAGES \$2.50

Coke, Diet Coke, Sprite, Root Beer, Orange Fanta

Freshly Brewed Ice Tea & Coffee

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**ASK ABOUT OUR DELICIOUS HOME MADE  
DESSERT SPECIALS!**

Consuming raw or undercooked eggs, meat, poultry,  
seafood or shellfish may increase your risk of food  
borne illness.



# Fine Swine

Authentic Southern

BAR-B-QUE

& Seafood of the Islands



Tuesday-Saturday  
11am-9pm

Call us: 239-282-8811

10251 Stringfellow Road  
St James City, FL 33956

FOLLOW US ON FACEBOOK !

@ Fine Swine

## ON THE LIGHTER SIDE

### FINE SWINE ISLAND BREAD **\$14.95**

House smoked Mahi fish dip served on fresh French bread topped with diced tomatoes, gorgonzola, parmesan then finished with scallions & balsamic drizzle.

### FINE SWINE NACHOS **\$17.95**

Tri-colored flour tortilla chips smothered with our house made Queso sauce and fresh Pulled Pork.

Topped with shredded lettuce, diced tomatoes, black beans & chopped onions.

Served with homemade Salsa

### SWINE BITES **\$12.95**

Applewood smoked pork belly cut into bite size cubes, flash fried, & finished in our Apple Pie Moonshine BBQ sauce.

### CRUNCHY AHI-TUNA ROLL **\$20.95**

Spicy Tuna sushi roll made with sushi grade tuna, fresh avocado, & sriracha then breaded and Flash fried and finished with a teriyaki & wasabi glaze.

### THE KEYS AHI-TUNA TACOS **\$20.95**

Fresh sushi grade tuna on a bed of sesame seaweed salad nestled into a crisp wonton taco shell. Topped with fresh ginger, wasabi drizzle, teriyaki glaze, & Sriracha.

### CARIBBEAN CONCH FRITTERS **\$14.95**

White conch from the Caribbean, lightly breaded & fried.

### COCONUT SHRIMP **\$13.95**

Large gulf shrimp, crispy coconut crusted and fried to a golden brown. Topped with strawberry & mango sauce!

### SEAFOOD GUMBO **\$6.95/\$11.95**

Voted as the very BEST Gumbo this side of Louisiana! Farm fresh vegetables combined with our own smoked sausage, gulf shrimp and scallops over white rice. CUP / BOWL

### SMOKED WINGS **\$10.95**

½ pound of our fresh wings dry-brined & rubbed with our Nauti Tiki Seasoning, smoked lightly with a subtle sweetness of fruit wood!

Served naked or tossed in either our BBQ sauce or Sweet Thai Chile.

### BRISKET DEVILED EGGS **\$11.95**

A classic, ELEVATED! 6 homemade deviled eggs with our secret recipe smoked brisket filling

### FRIED GREEN TOMATOES **\$12.95**

Sliced, breaded, and fried to a golden brown in house! Topped with a spicy ranch sauce.

### LOADED FRIES or TOT-CHOS **\$13.95**

Our Nauti Tiki seasoned fries or Tots, smothered with cheddar jack, mozzarella, crispy bacon, & scallions.

### CHICKEN TENDERS **\$11.95**

Moist & tender all white meat chicken fingers. *CHOICE OF 1 SIDE.*

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## FROM THE GARDEN

### THE QUE **\$13.95**

Diced Tomatoes, shredded carrots, pickles, cheddar cheese, & pulled pork atop Romaine Spring Mix.

### FINE SWINE CHEF SALAD **\$12.95**

Ham, Turkey, sliced American & Swiss cheese, boiled egg, diced tomatoes, cucumbers, carrots atop Romaine spring mix.

### CAESAR **\$11.95**

Fresh Romaine lettuce & shaved parmesan cheese tossed in our Caesar dressing.

*Dressings: Bleu Cheese, Balsamic, Ranch, Italian, Oil & Vinegar, 1000 Island, Honey Mustard*

**SIDE HOUSE SALAD / SIDE CAESAR \$5.95**

*ADD ANY OF OUR FRESH PROTEIN TO YOUR SALAD FOR AN +ADDITIONAL CHARGE+*

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## SANDWICHES

Served with choice of 1 side  
UPGRADE TO SALAD/SOUP **+\$2.50**

### PULLED PORK **\$11.95**

Our award winning competition quality Pork Butt, dry-rubbed and slow smoked. Hand pulled and lightly sauced with our own BBQ sauce & served on a toasted brioche bun.

### FINE SWINE FRENCH DIP **\$21.95**

Sliced brisket, melted mozzarella cheese, on a hoagie roll served with real deal Aujus on the side.

*MAKE IT A CHEESESTEAK (Onions & Peppers) \$2.50*

### THE QUEBAN

*1/2 QUEBAN SANDWICH WITH A CUP GUMBO **\$14.95***

*FULL QUEBAN SANDWICH WITH 1 SIDE **\$15.95***

Slow smoked then roasted pulled pork, thick slices of Virginian ham, Swiss cheese, dill pickles and classic yellow mustard served on fresh Cuban bread.

### PORTOBELLO MUSHROOM **\$12.95**

Twin portabella mushroom caps marinated in a balsamic vinaigrette topped with Swiss cheese. Served on a toasted brioche bun.

### MARINATED YARD-BIRD **\$15.95**

Simple, fresh, marinated chicken breast served grilled, blackened or fried with lettuce, tomato, and pickle on a toasted brioche bun.

### SOUTHERN STYLE RUBEN **\$21.95**

Sliced smoked Brisket served on Marble Rye bread with swiss cheese, coleslaw, & 1000 Island dressing.

### FISH SANDWICH **\$19.95**

Choice of Gulf Grouper or Mahi-Mahi Fish on a toasted brioche bun served with lettuce & tomato. Choice of either grilled, blackened, Panko fried, or Beer battered!

*MAKE IT A RUBEN ON RYE WITH SWISS & SLAW **\$1.50***

### SEAFOOD TACOS **\$20.95**

Choice of: Scallops, Shrimp, or our Mahi-Mahi. Prepared either grilled, blackened, or fried! 2 flour tortillas with coleslaw, avocado, your protein, & topped with salsa & sour cream.