

Fini's Landing

5689 N Swan Rd 85718-4565 · +15202991010 · Updated: Jan 14, 2026

[View online menu](#)



GET YOUR FEET WET 11

Coconut Shrimp

\$14.00

Six coconut-battered jumbo shrimp, sweet chili dipping sauce.

Landing Nachos

AVAILABLE OPTIONS

Oaxca cheese sauce, black beans, pico de gallo, guacamole, Serrano vinaigrette, Chubasco aioli

\$14.00

carne asada, birria, pollo, chorizo: \$2.00

make them loaded fries: \$2.00

Quesadilla

\$12.00

Oaxca & jack cheese; choice of pastor chicken, barrio, chorizo, carne asada

Chips & Salsa

\$5.50

house fried corn tortilla chips, choice of house salsa or salsa verde

Caribe Calamari

\$13.00

fried Caribe peppers, jalapeños, sweet chili sauce

Grilled Guacamole

\$11.00

roasted green chilies, poblanos, jalapeño, sea-salted tortilla chips

Buffalo cauliflower bites

\$12.00

Tempura cauliflower, buffalo drizzle, ranch or bleu cheese

Blackened Ahi Sashimi

\$14.00

avocado, pickled red onion, jalapeños, soy ginger dressing

Crispy Birria Tacos

\$14.00

Oaxaca cheese, house salsa, onions & Cilantro, birria consume

Shrimp Cocktail

\$14.00

six shrimp, house cocktail sauce

Shrimp Ceviche

\$14.00

tomato, jalapeno, cucumber, red onion, avocado, Chubasco cocktail broth

WINGS 5

Classic Buffalo

Original Buffalo recipe.

Chubasco

Jalapeno, serrano, habanero

Parmesan Garlic

Parmesan, butter, garlic

Chubasco BBQ

Tangy BBQ with a little heat

Sweet Orange

sweet and savory

SOUPS & ENTRÉE SALADS 7

Soup of the Day

Ask your server about today's selection.

Chicken Tortilla Soup

All-natural chicken, fresh avocado & tortilla strips.

AVAILABLE OPTIONS

Bowl: \$7.00

Cup: \$5.00

Catamaran

\$18.00

Blackened Grilled Salmon, blueberries, mandarin oranges, red onion, applewood smoked bacon, blueberry vinaigrette

The Landing Cobb

\$15.00

grilled all-natural chicken breast, hard-boiled egg, applewood smoked bacon, bleu cheese, heirloom tomato, avocado, Chubasco dressing.

Ensalada Picada

\$16.00

Blackened Shrimp, Avocado, roasted corn, roasted poblano, pico de gallo, black beans, green goddess dressing, tortilla strips.

The Med

\$15.00

artichoke hearts, kalamata olives, red onion, cucumber, tomato, red wine basil vinaigrette, crisp pita chips, sun dried tomato hummus

Blackened Ahi Salad

\$17.00

ahi tuna, red bell pepper, carrots, avocado, cucumber, wonton strips, wasabi peas, soy ginger dressing

TACOS 10

La Paz

\$5.00

Beer-battered cod, pico de gallo, cilantro crema.

Escondido

\$5.00

grilled barramundi, Beached Ale aioli, pico de gallo, avocado

Sayulita

\$5.00

Blackened barramundi, cilantro lime creme, pineapple pico

Chubasco Shrimp

\$5.00

Blackened shrimp, pico de gallo, Chubasco aioli, avocado.

Birria

\$4.50

Braised flank Steak, Pico De Gallo, Avocado

Pollo Al Pastor	\$4.50
slow roasted achiote-marinated chicken thighs, Chubasco Aioli, pineapple salsa	
Carne Asada	\$5.00
Grilled butchers steak, onions, cilantro	
Carnitas	\$4.50
Dr. Pepper-braised pork, salsa verde, onion, cilantro	
Grilled Avocado	\$4.50
Chubasco aioli, cabbage, pico de gallo	
Elote shrimp taco	\$5.00
Mexican street corn breaded crispy shrimp, roasted corn pico, cotija, Chubasco Aioli, pickled red onion	

BEACH BURGERS 5

Chubasco Burger	\$16.00
applewood smoked bacon, cheddar, fried jalapeños, Chubasco aioli.	
Chubasco BBQ Burger	\$16.00
applewood smoked bacon, cheddar, two crispy onion rings, Chubasco BBQ sauce	
Veggie Burger	\$14.00
veggie patty, pickled red onion, avocado	
Cheese Burger	\$13.00
pepper jack, swiss, cheddar or american	
Burger of the week	
Every week we create a new and original burger recipe for you to experience	

SANDWICHES & DOGS 7

Chimichurri Chicken	\$16.00
free-range chicken breast, applewood smoked bacon, swiss cheese, avocado, lettuce, tomato, chimichurri aioli	
PCH Salmon	\$18.00
grilled salmon, guacamole, pico de Gallo, lettuce, cilantro creme	
The Gulfstream	\$15.00
fried fish sandwich, avocado, pico de gallo, cilantro creme	
El Cubano Torta	\$14.00
Dr. Pepper braised pork, Swiss, pickles, applewood smoked bacon, cabbage, Beached Ale aioli.	
El Perro Guapo	\$8.00
Fini's Sonoran-style dog...bacon, charro beans, pico de gallo, Chubasco aioli, blistered guerro pepper.	
Chicago Dog	\$8.00
Beached ale Aioli, tomato wedges, sport peppers, pickles, onions, celery salt	

Naked dog **\$6.00**

SIDES 8

Seasoned Fries **\$6.00**

Beer-battered Onion Rings **\$7.00**

Coleslaw **\$3.50**

Garden Salad **\$5.00**

Cuban Black Beans **\$3.00**

Charro Beans **\$3.00**

Smashed Beans **\$3.00**

Cilantro lime cauliflower rice **\$3.50**

BOWLS 3

Carne Asada **\$14.00**

Carne asada, cilantro lime cauliflower rice, cabbage, black beans, heirloom tomato, radish, roasted corn, pickled red onion, avocado

Camarones Al Chipotle **\$15.00**

Blackened Shrimp, cilantro lime cauliflower rice, cabbage, black beans, heirloom tomato, roasted corn, avocado, cilantro lime creme

Veggie **\$13.00**

fajita veggie, cilantro lime cauliflower rice, black beans, cabbage, roasted corn, pico de gallo, avocado

BURRITOS 3

Carne Asada **\$14.00**

grilled butchers steak, pico de gallo, fries, Oaxaca cheese, guacamole, sour cream

Camarones Al Chipotle **\$15.00**

blackened shrimp, fajita veggies, roasted corn, black beans, cabbage, green goddess dressing

Pollo Al Pastor **\$13.00**

slow-roasted achiote marinated chicken thighs, fries, cabbage, pineapple salsa, Chubasco aioli