**APPETIZERS**

**Chicken Quesadilla** 11
- Chicken, bell peppers, onion, cheddar jack cheese, roasted corn & black bean salsa, chipotle sour cream

**Calamari** 13
- Hand-battered, flash fried, horseradish sour cream & marinara

**FINS’ Homemade Crab Dip** 14
- Lump crab meat, secret spices, cheese blend, tortilla chips
  - *Sub Baguette: +$1*

**FINS’ Seafood Skins** 14
- Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream

**Bacon & Cheddar Skins** 11
- Fried potato skins, cheddar cheese, bacon, sour cream, old bay

**FINS’ Wings** 12
- Your choice of Buffalo, Honey Bourbon, Chipotle BBQ, or Old Bay. Served with ranch or blue cheese and celery

**Chesapeake Flatbread** 13
- Lump crab meat, mushrooms, onions, basil pesto, mozzarella cheese

**FINS’ Grande Nachos** 11
- Corn chips, queso blanco, lettuce, pico de gallo, jalapenos
  - *Add Chicken +$6, Add Pulled Pork +$6*

**FINS’ MAC & CHEESE BAKES**

<table>
<thead>
<tr>
<th>The Whole Pig</th>
<th>15</th>
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<tbody>
<tr>
<td>Mac &amp; cheese with pulled pork, pork belly, bacon, cheddar cheese, BBQ sauce</td>
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<tr>
<th>Two If By Sea</th>
<th>22</th>
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<tbody>
<tr>
<td>Mac &amp; cheese with lump crab meat, shrimp, &amp; cheddar</td>
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<tr>
<th>Pollo Fuego</th>
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<tr>
<td>Mac &amp; cheese with chicken, buffalo sauce, mozzarella, blue cheese crumbles</td>
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**BAKES & STEAMERS**

**Steamed Clams** 7/14
- Chincoteague Middlenecks, drawn butter, lemon
  - *1 dozen 13 3 dozen 36*

**Steamed Shrimp** 14/27
- Old Bay, cocktail sauce

**Steamed Oysters** 27
- 1 dozen, drawn butter

**Mussel of the Day** 14
- 1 1/2 lbs, choice of garlic herb or marinara

**Clams Casino** 14
- Half dozen topneck, casino butter, bacon, peppers, herbs, spices, cheese blend

**Oysters Asiago** 14
- Half dozen, Asiago cheese, fennel, spinach, panko breadcrumbs

**SOUPS & SALADS**

**FINS’ Seafood Chowder** 8
- Fresh shrimp, scallops, fish, herb tomato broth

**FINS’ Soup Du Jour** 8
- See Daily Specials

**Oyster Stew** 11
- Made to order, one of Baltimore’s oldest recipes

**Caesar Salad** 8
- Hearts of romaine, Caesar dressing, shaved parmesan, spiced oyster crackers

**FINS’ House Salad** 8
- Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain balsamic vinaigrette

**Burrata Caprese** 13
- Burrata mozzarella, cherry tomatoes, fresh basil pesto, pickled red onions, balsamic glaze

**Wedge** 10
- Baby iceberg, applewood smoked bacon, pickled red onion, cherry tomatoes, hard-boiled egg, blue cheese crumbles, blue cheese dressing

**Asparagus & Artichoke** 10
- Grilled asparagus, artichoke hearts, spring mix, shaved fennel, blue cheese crumbles, citrus vinaigrette

**Turn any of our salads into an entrée**

- *Salmon +12, Crab Cake +14, Chicken Breast +8, Calamari +10, Chicken Salad +11, Fried Oysters +12, Shrimp +11*

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MasterCard, Visa, Discover and American Express Credit Cards and Cash are accepted for payment. A gratuity of 18% may be added to large parties of six or more. Prices are subject to change without notice. Allergy Menu Available Upon Request. All equipment, including fryer, is used to prepare food items. We cannot guarantee cross contamination has not occurred. Please alert the staff immediately of any food allergies. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

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**119 North Main Street Berlin, MD 21811**
**410-641-3000 www.FinsRawBar.com**

A Fins Hospitality Group Concept
**SEAFOOD SPECIALTIES**

**SHRIMP & GRITS**
Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream

**FRIED SHRIMP DINNER**
Lightly battered, cocktail sauce, choice of two sides

**FRIED OYSTER DINNER**
Hand-battered, lightly fried, Cajun tartar, choice of two sides

**JUMBO LUMP CRAB CAKES**
(2) 4oz cakes, broiled, tartar sauce, choice of two sides

**STUFFED FLOUNDER**
6oz, broiled, stuffed with crab imperial, citrus hollandaise, garlic mashed potatoes

**SCOTTISH SALMON**
6oz, roasted fingerling potatoes, carrots, spinach, balsamic glaze

**DAILY FRESH CATCH**
Ask your server for more details

**GRILLED TUNA**
6oz, grilled to temperature, lobster sauce, choice of two sides

**FISH TACOS**
Spiced & pickled slaw, chipotle sour cream, flour tortilla
Your choice of grilled, blackened or fried

**SHRIMP TACOS**
Spiced & pickled slaw, chipotle sour cream, flour tortilla
Your choice of grilled, blackened or fried

**SHRIMP PENNE PASTA**
Penne pasta, shrimp, mushrooms, spinach, cherry tomatoes, creamy basil pesto

**FISH AND CHIPS**
House beer-battered cod loins, fries, coleslaw

**MEAT & POULTRY**

**FINS’ MEATLOAF**
Fresh, never frozen ground beef, wrapped in applewood smoked bacon, BBQ sauce, mashed potatoes, green beans

**6OZ CENTER CUT FILET MIGNON**
Grilled to temperature, choice of two sides

**CHICKEN CHESapeake**
Oven roasted, crab imperial, garlic mashed potatoes, carrots, asparagus, garlic cream

**DELMARVA PLATTER**
FINS’ Chicken Salad, Fried Oysters, choice of two sides

**BLACKENED CHICKEN ALFREDO**
Blackened chicken breast, penne pasta, broccoli, homemade alfredo sauce

**SIDE DISHES**
Al la Carte 4.00 Each
~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~
Saffron Rice ~ Steak Fries ~ Spicy Grits ~ Tater Tots ~
Sweet Potato Fries ~ Broccoli ~ Chunky Applesauce ~ Asparagus ~
Green Beans ~

**SANDWICHES**

**Served with a choice of one side (w/ exception of tacos)**

**DRUNKEN CHICKEN SANDWICH**
All natural chicken breast, grilled, applewood smoked bacon, provolone cheese, honey bourbon sauce, lettuce, tomato, brioche bun

**BUFFALO SHRIMP PO’ BOY**
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll

**FRIED OYSTER PO’ BOY**
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll

**1/2LB ANGUS CHEESE BURGER**
Fresh, never frozen beef patty, lettuce, tomato, choice of cheese, brioche bun Add Bacon: $1.50

**CHESAPEAKE BURGER**
Fresh, never frozen hand made patty, lump crab meat, sautéed onions, mushrooms, provolone, brioche bun

**CRAB CAKE SANDWICH**
Market
Broiled, lettuce, tomato, brioche bun, tartar sauce

**BIG BOY BURGER**
Fresh, never frozen beef patty, pulled pork, bacon, jalapenos, cheddar jack cheese, queso blanco, brioche bun

**ALL AMERICAN BURGER**
Fresh, never frozen beef patty, applewood smoked bacon, sautéed mushrooms, fried onion rings, provolone cheese, lettuce, tomato, BBQ sauce, brioche bun

**PULLED PORK**
Pickled onion, house slaw, BBQ sauce, brioche bun

**CHICKEN SALAD WRAP**
FINS’ chicken salad, bacon, lettuce, tomato, flour tortilla

**PIT BEEF SANDWICH**
Fried onions, BBQ sauce, pickled slaw, brioche bun

**FINS’ TUNA SANDWICH**
6oz, grilled to temperature, pickled cucumber, honey wasabi aioli, brioche bun

**BLACKENED SALMON BLT**
6oz, blackened & grilled, applewood smoked bacon, lettuce, tomato, chipotle mayo

**FRIED FLounder**
Hand battered, flash fried, lettuce, tomato, tartar

**FINS’ GRILLED CHEESE**
5 cheese blend, basil pesto, Texas toast

**BEYOND BURGER**
100% plant based patty, pickled cucumber, lettuce, tomato

**FRIED GREEN TOMATO BLT**
Bacon, lettuce, tomato, Texas toast, tartar sauce

**CHICKEN CAESAR WRAP**
Grilled chicken breast, romaine, parmesan, Caesar dressing, flour tortilla