



Fins Ale House & Raw Bar

119 North Main St
Berlin, MD
410-641-3000

A Fins Hospitality Group Concept

SOUPS & SALADS

SOUP OF THE DAY	6.99
Ask your server about the homemade specialty of the day	
SEAFOOD CHOWDER	6.99
Fresh shrimp, scallops, fish, light tomato herb broth	
OYSTER STEW	10.99
Made to order, one of Baltimore's oldest recipe	
FINS' HOUSE SALAD	7.99
Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain mustard vinaigrette	
CAESAR SALAD	7.99
Romaine, shaved parmesan, seasoned oyster crackers, Caesar dressing	
COBB SALAD	13.99
Mixed greens, chopped romaine, black bean corn salsa, hardboiled egg, applewood smoked bacon, sliced turkey breast, tomato, cucumber, gorgonzola cheese, buttermilk ranch dressing	
BRUSSEL SPROUTS SALAD	9.99
Shaved sprouts, red onion, pecorino romano, almonds, tomatoes, roasted corn vinaigrette	
BABY SPINACH & ARUGULA SALAD	9.99
Red onion, cherry tomatoes, pistachios, mushrooms, feta cheese, Greek dressing	
CHOPPED SALAD	9.99
Romaine lettuce, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheeses, buttermilk ranch dressing	
THE WORKS	9.99
Oven-roasted sautéed butternut squash, cauliflower & broccoli florets, walnuts, dried cranberries, red onion, bacon, goat cheese, maple syrup <i>*served warm*</i>	

Turn any of our salads into an entrée

Fish Board	MARKET	Chicken Breast	8.99
Fried Oysters	12.99	Crab Cake	MARKET
Shrimp	10.99	Calamari	9.99
Filet Mignon	15.99	Tuna Salad	7.99
Chicken Salad	7.99	Shrimp Salad	8.99

APPETIZERS

PULLED PORK SLIDERS	9.99
Three mini brioche buns, marinated in B.O.B. BBQ sauce, shoestring fries, mini coleslaw	
FINS' WINGS	11.99
Your choice of Buffalo, Honey Bourbon, Chipotle BBQ	
TUNA NACHOS	14.99
Crispy corn tortilla, guacamole, Ahi tuna, sesame seeds, tobiko, seaweed salad, honey-wasabi aioli & Sriracha	
FRIED GREEN TOMATOES	9.99
House bread crumb blend, roasted corn, black bean & arugula salad, chipotle mayo	
FINS' HOMEMADE CRAB DIP	13.99
Lump crab meat, cheese blend, secret spices, served with tortilla chips	
SOUTHERN FRIED SHRIMP	10.99
Lightly battered, deep fried, spicy grits, Cajun remoulade	
FINS' SEAFOOD SKINS	12.99
Potato skins, shrimp, scallops, lump crab imperial, cheese blend, sour cream	
CALAMARI	11.99
Hand battered, flash fried, horseradish sour cream, marinara	
CHICKEN QUESADILLA	10.99
Chicken, bell peppers, onion, cheddar jack cheese, black bean salsa, chipotle sour cream	
BRUSCHETTA	8.99
Fresh tomato, garlic, red onions, basil, Asiago & parmesan cheeses., garlic bread	
HUSH PUPPIES	7.99
Whipped honey butter	
CORNED BEEF EGG ROLLS	10.99
House cured, coleslaw, swiss cheese, thousand island dipping sauce	

SIDES \$4

Mac and Cheese	Shoestring Fries
Tater Tots	Cole Slaw
Apple Sauce	Sweet Potato Fries
Vegetables	Broccoli
Spicy Grits	Asparagus
Green Beans	Hush Puppies

FINS' CLASSICS

Served with one side (w/ exception of tacos)

GROUPE REUBEN	13.99
Blackened, sauerkraut, swiss cheese, thousand island, ciabatta bread	
CRAB CAKE	MARKET
Broiled, lettuce, tomato, tartar sauce, toasted brioche roll	
SCALLOP CHEESESTEAK	14.99
Peppers, onions, choice of cheese, toasted Milano roll	
AHI TUNA	14.99
5 oz grilled Ahi tuna steak, pickled cucumber slaw, toasted brioche roll, honey-wasabi aioli	
FINS' FAMOUS FISH SANDWICH	MARKET
Field greens and tomato on a toasted brioche roll, tartar sauce	
FRIED OYSTER or SHRIMP PO'BOY	14.99
<i>New Orleans-style:</i> with hand-battered oysters or shrimp, lettuce, tomato & Cajun tartar on a toasted Milano roll <i>Buffalo Style:</i> with lettuce, tomato, melted bleu cheese, buffalo sauce, ranch dressing	
PEACEMAKER	15.99
A jacked-up oyster Po boy with bacon, lettuce, tomato, horseradish sour cream, Milano roll	
BLACKENED SALMON BLT	15.99
Cajun blackened salmon, lettuce, tomato, applewood smoked bacon, Cajun remoulade, toasted wheat bread	
FISH TACOS	12.99
Two, flour tortillas, spiced and pickled slaw, chipotle sour cream Your choice of grilled, blackened or fried Sub Shrimp \$2.00	

CLASSICS

Served with one side

TUNA SALAD CLUB	11.99
Tuna salad, lettuce, tomato, bacon, white toast Make it a Melt! Add Cheese: \$1	
1/2 POUND ANGUS CHEESE BURGER	12.99
Fresh, never frozen hand made patty, choice of cheese, lettuce, tomato, brioche roll Add Bacon: 1.50	
GRILLED CHEESE	9.99
Four cheese with tomato and a basil pesto spread, Texas toast Add Bacon: 1.50	
HONEY BOURBON CHICKEN*	13.99
*Cage free, anti-biotic free, chicken breast, grilled, applewood smoked bacon, honey bourbon sauce, provolone cheese, brioche bun	
TURKEY REUBEN	10.99
Thin sliced turkey breast, rye bread, Swiss cheese, coleslaw, cranberry aioli	
FRENCH DIP	15.99
House beer braised roast beef, caramelized onion, Dijon mustard, smoked gouda, ciabatta bread, side of au jus	
CHICKEN SALAD CLUB	11.99
Lettuce, tomato, bacon, sliced brioche toast	
CORNED BEEF REUBEN	12.99
House beer braised, sauerkraut, thousand island dressing, swiss cheese, seeded rye bread	
TEXAS CHICKEN* SANDWICH	14.99
*Cage free, anti-biotic free chicken breast, grilled, avocado, applewood smoked bacon, cheddar cheese, lettuce, tomato, BBQ sauce, Texas toast	
SHRIMP SALAD	13.99
FINS' shrimp salad, chipotle mayo, avocado, lettuce, wheat bread	
TURKEY BURGER	12.99
Green tomato relish, lettuce, smoked gouda, brioche bun	
OPEN FACED MEATLOAF SANDWICH	14.99
Fresh, never frozen ground beef, mashed potato, peppercorn demi glace, Texas toast	
BLACK & BLEU BURGER	13.99
Fresh, never frozen hand made patty, blackened, grilled to temperature, melted gorgonzola, caramelized onion, lettuce, brioche bun Add Bacon \$1.50	
FRIED GREEN TOMATO BLT	9.99
Breaded & fried green tomatoes, lettuce, applewood smoked bacon, tartar sauce, Texas toast	

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

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
Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness
Prices are subject to change without notice

BIG OYSTER BREWERY

OUR IN HOUSE BREW

BIG OYSTER BREWERY, ESTABLISHED IN 2015,
IS THE CRAFT BEER COMPONENT OF
FINS HOSPITALITY GROUP,
BREWED AT OUR REHOBOTH &
LEWES LOCATIONS

SEE THE DAILY DRAFT LIST FOR
CURRENT SELECTIONS

BEER BY THE BOTTLE

GREEN'S AMBER ALE (GLUTEN FREE) 9
TWISTED TEA 5
EVOLUTION LOT #3 IPA 5
NEW BELGIUM FAT TIRE 5
CORONA 4.5
CORONA LIGHT 4.5
GUINNESS PUB CAN 5
HEINEKEN 4.5
STELLA ARTOIS 5
STRONG BOW CIDER 5
BUDWEISER 3.5
BUD LIGHT 3.5
COORS LIGHT 3.5
MICHELOB ULTRA 3.5
MILLER LITE 4
NATURAL LIGHT 2.5
NATIONAL BOHEMIAN 3.5
YUENGLING 3.5

SOFT DRINKS

SODA~COCA COLA, DIET COKE, SPRITE, GINGER ALE,
LEMONADE, CHERRY COKE, ROOT BEER,
UNSWEETENED ICED TEA
JUICE~ APPLE, ORANGE, CRANBERRY, PINEAPPLE,
GRAPEFRUIT
COFFEE OR TEA

*ALL FREE REFILLS WITH THE EXCEPTION OF JUICES

OUR WINE LIST IS CURATED TO COMPLEMENT OUR
MENU FOCUS ON FRESH FLAVORFUL
SEAFOOD AND AIMS TO ENHANCE
YOUR DINING EXPERIENCE.
ASK YOUR SERVER FOR PAIRED SUGGESTIONS

WHITE

BARONE FINI PINOT GRIGIO, ITALY 9/32
Dry & crisp with fruit forward flavors & a smooth finish
CLIFFORD BAY SAUV BLANC, NEW ZEALAND 7.5/25
Guava, citrus, mild minerality, crisp & dry finish
KIM CRAWFORD SAUV BLANC, NEW ZEALAND 12/42
Juicy acidity and fruit sweetness, balanced flavor profile, zesty lingering finish
WILLIAM HILL CHARDONNAY, CENTRAL COAST, CA 9/32
Stone fruit forward, notes of citrus, creamy mouthfeel, balanced acidity
KENDALL JACKSON CHARDONNAY, CA 11/40
Deep & balanced, with richness built on toasted oak & butter flavors
CHATEAU ST. MICHELLE RIESLING, WASHINGTON 8/30
Medium-dry style, an every day Riesling highlighted by crisp green apple notes
FLEUR DE PRARIE ROSE, PROVENCE, FRANCE 10/35
"Wildflowers" Delicate flavors of strawberry, rose petals, and herbs, and a bright, refreshing acidity

RED

LOUIS M MARTINI CAB SAUV, SONOMA CA 10/35
Rich and balanced with supple tannins. Flavors of wild berries, plum, and mocha. Full bodied with a long finish.
FRANCIS COPPOLA DIRECTOR'S CAB SAUV, SONOMA CA 13.5/48
Aged in American & French oak, supple, luscious, complex
THE FEDERALIST "THE HONEST" RED BLEND, CA 13.5/48
A blend of Merlot, Zinfandel, & Cab, paying homage to Abraham Lincoln. Flavors of blackberry and spice with a round mouthfeel & long finish
HOB NOB PINOT NOIR, FRANCE 8.5/30
Bursting with cherry flavors, medium bodied with soft tannins for a smooth and rich texture
LA CREMA PINOT NOIR, CALIFORNIA 15/53
Cherry aromas, juicy raspberry flavors, underpinned by minerality and savory earthiness, toasted barrel essence
RUTA 22 MALBEC, ARGENTINA 8/30
Juicy & fruity with a medium body & milk chocolate aromas

SPARKLING

LUNETTA PROSECCO, ITALY 9
Fun & refreshing, boasting white peach, banana, and pineapple flavors
PIPER-HEIDSIECK EXTRA DRY CHAMPAGNE 60
Elegant & earthy. Well structured with a balance of acids, sugar, and alcohol

OYSTER SHOOTERS \$4.99

THE ORIGINAL

RAW OYSTER, BEER, COCKTAIL SAUCE

THE CASANOVA

RAW OYSTER, CHAMPAGNE, COCKTAIL SAUCE

THE DRUNKEN SAILOR

RAW OYSTER, RUM, COCKTAIL SAUCE

THE RUSSIAN

RAW OYSTER, VEGGIE VODKA, COCKTAIL SAUCE

THE MEXICAN

RAW OYSTER, JALAPENO TEQUILA, COCKTAIL SAUCE

