



Fins Ale House & Raw Bar

119 North Main St

Berlin, MD

410-641-3000

A Fins Hospitality Group Concept

APPETIZERS

FRIED GREEN TOMATOES	9.99
Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, chipotle mayo	
BRUSCHETTA	8.99
Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, garlic bread	
CALAMARI	11.99
Hand-battered, flash fried, horseradish sour cream & marinara	
SOUTHERN FRIED SHRIMP	10.99
Hand-battered, lightly fried, spicy grits, Cajun remoulade	
FINS' SEAFOOD SKINS	12.99
Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream	
FINS' HOMEMADE CRAB DIP	13.99
Lump crab meat, secret seasonings, cheese blend, tortilla chips	
CHICKEN QUESADILLA	10.99
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
PRIME RIB FLATBREAD	11.99
Horseradish sour cream, caramelized onion, mozzarella, grape tomatoes, arugula, balsamic glaze	
HUSH PUPPIES	7.99
Whipped honey butter	
FRIED AVOCADO	11.99
Halved, tempura battered, lightly fried, stuffed with FINS' shrimp salad, Sriracha aioli	
FINS' TUNA NACHOS	14.99
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey-wasabi aioli, Sriracha	
CORNED BEEF EGG ROLLS	10.99
House cured, coleslaw, swiss cheese, thousand island dipping sauce	
FINS' WINGS	11.99
Your choice of Buffalo, Honey Bourbon, Chipotle BBQ	

SOUPS & SALADS

FINS' SEAFOOD CHOWDER	6.99
Fresh shrimp, scallops, fish, herb tomato broth	
OYSTER STEW	10.99
Made to order, one of Baltimore's oldest recipes	
CAESAR SALAD	7.99
Hearts of romaine, Caesar dressing, shaved parmesan, spiced oyster crackers	
FINS' HOUSE SALAD	7.99
Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain mustard vinaigrette	
THE WORKS SALAD	9.99
Oven-roasted & sautéed butternut squash, cauliflower, & broccoli florets, walnuts, dried cranberries, red onion, bacon, goat cheese, maple syrup <i>*served warm*</i>	
ROASTED BEET SALAD	9.99
Baby arugula, red & golden beets, sunflower seeds, red onion, goat cheese crumbles, blood orange vinaigrette	
CHOPPED SALAD	9.99
Romaine, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheeses, buttermilk ranch dressing	
BRUSSEL SPROUTS SALAD	9.99
Shaved sprouts, red onion, pecorino romano, almonds, tomato, roasted corn vinaigrette	

Turn any of our salads into an entrée

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

SIDE DISHES

A la Carte 4.00 Each

~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~ Saffron Rice ~
 ~ Shoestring Fries ~ Spicy Grits ~ Tater Tots ~ Sweet Potato Fries ~
 ~ Broccoli ~ Chunky Applesauce ~ Asparagus ~ Green Beans ~
 Butternut Squash Hash ~ Hush Puppies

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

FRESH FISH BOARD

8oz filet served with a choice of two sides

- 1. SELECT A FISH**
Daily rotating selection
- 2. SELECT A PREPARATION METHOD**
 - Broiled
 - Grilled
 - Blackened
 - Stuffed with Crab Imperial (add \$9.99)
- 3. SELECT A SAUCE**
 - Lobster Sauce
 - Peppercorn Demi
 - Fire Roasted Corn & Black Bean Salsa
 - Crawfish & Tasso Creole Sauce (add \$1)
 - Mango Pineapple Salsa
 - Citrus Hollandaise

We are committed to making environmentally & socially responsible decisions in all aspects of our food service. We strive to source locally, reduce waste, and minimize our environmental impact.

SEAFOOD SPECIALTIES

SHRIMP & GRITS	19.99
Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream	
FRIED SHRIMP DINNER	19.99
Lightly battered, cocktail sauce, choice of two sides	
FRIED OYSTER DINNER	23.99
Hand-battered, lightly fried, Cajun tartar, choice of two sides	
FINS' JAMBALAYA	24.99
Shrimp, crawfish, antibiotic free chicken breast, andouille sausage, saffron rice, tomato creole sauce	
HERB ENCRUSTED GROUPER	24.99
Seasoned breadcrumb blend, lobster sauce, choice of two sides	
JUMBO LUMP CRAB CAKES	MARKET
Broiled, tartar sauce, choice of two sides	
FLOUNDER OSCAR	28.99
Broiled, lump crab imperial, citrus hollandaise, asparagus, butternut squash puree	
FRIED SEAFOOD FEAST	26.99
Hand battered, flash fried, shrimp, scallops, mini crab cake, choice of two sides <i>*can be served broiled upon request*</i>	
FINS' SHELLFISH PASTA	25.99
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta	
SEAFOOD BAKE	28.99
Mini crab cake, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of two sides	
FINS' CIOPPINO	27.99
Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce Add Linguini: 2.00	
FISH AND CHIPS	19.99
House beer-battered cod loins, fries, coleslaw	

MEAT & POULTRY

FINS' MEATLOAF	16.99
Fresh, never frozen ground beef, mashed potatoes, fried green beans, peppercorn demi-glaze	
CHICKEN MARSALA	17.99
Green beans, Malibu carrots, asparagus, Marsala-mushroom sauce	
6OZ CENTER CUT FILET MIGNON	23.99
Grilled to temperature, choice of two sides	
FINS' SIRLOIN	21.99
8oz, grilled to temperature, butternut squash & bacon hash, green tomato relish, caramelized maple glaze, squash puree	
BONE IN PORK CHOP	17.99
Grilled, fingerling potatoes, roasted vegetable medley, peppercorn demi glaze	

SANDWICHES

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

HONEY BOURBON CHICKEN* SANDWICH	13.99
<i>*Cage free, antibiotic free chicken breast, grilled, applewood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun</i>	
BUFFALO SHRIMP PO' BOY	13.99
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll	
FRIED OYSTER PO' BOY	14.99
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll	
THE PEACEMAKER	15.99
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
1/2 POUND CERTIFIED ANGUS CHEESE BURGER	12.99
Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, brioche bun Add bacon 1.50	
CRAB CAKE SANDWICH	MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce	
FISH TACOS	12.99
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried Sub Shrimp \$2.00	
TEXAS CHICKEN SANDWICH	14.99
<i>*Cage free, antibiotic free chicken breast, grilled, avocado, applewood smoked bacon, cheddar cheese, lettuce, tomato, BBQ sauce, Texas toast</i>	
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	

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

