

STARTERS

BLUE CRAB & MAINE LOBSTER CLAW QUESO

Fresh white cheddar cheese slowly melted and combined with roasted garlic, Maine lobster claw meat, and jumbo lump Maryland blue crab. Served with flash fried tortilla chips.

HAND-SHUCKED OYSTERS

Six fresh Blue Point oysters on the half shell. (Based upon availability)

FINS' TUNA NACHOS

Fresh Yellowfin Ahi grade tuna (cooked rare or medium rare), nestled on a bed of seaweed salad over crispy wontons and topped with wasabi drizzle, sesame seed, soy, and sriracha hot sauce.

PANKO ENCRUSTED SHRIMP

Breaded shrimp, deep-fried and tossed in your choice of sauce: Asian Zing, Kentucky Bourbon, Orange Ginger, or Hot Garlic Parmesan.

PROSCIUTTO BASIL BRUSCHETTA

Four Artisan French baguettes rubbed with garlic infused olive oil and topped with tomato, basil, fresh Italian prosciutto ham, and finished with fresh sliced mozzarella cheese.

SEARED SESAME AHI TUNA

Fresh Yellowfin Ahi grade tuna served with wasabi creme fraiche & seaweed salad.

LAND OR SCUBA SKINS

Potato skins with bacon or bay shrimp and white Monterey Jack cheese.

SHRIMP COCKTAIL

Carolina shrimp poached, shocked, and served "Fins style".

CALAMARI

Tender calamari strips, flash-fried and drizzled with our spicy house Remoulade sauce.

HOT CRAB & SHRIMP DIP

A combination of fresh lump Blue Crab meat & shrimp in a creamy house-made dip with flash-fried pita chips.

SALAD

FINS' SIGNATURE LETTUCE WEDGE

Topped with bacon, shaved red onion, tomato, capers, and Red Roquefort dressing.

DAMON SALAD

Fresh mixed baby greens with fresh strawberries, bleu cheese crumbles, pecans, red onions, Granny Smith apple slices, and Fins' raspberry vinaigrette or 25-year aged balsamic.

FINS' GARDEN SALAD

Mixed baby greens, diced cucumber & egg, tomatoes, red onion, Monterey Jack, croutons, Mandarin oranges, & craisins.

THE "1801" FINS SALAD

Fresh Artisan mixed greens, baby arugula, chickpeas, pecans, banana peppers, beets, red onions, Roma tomatoes, cucumbers, green olives, and Feta cheese tossed in a house-made Italian Vinaigrette.

CAESAR WEDGE

Baby Romaine wedge, Parmesan, shaved red onion, heirloom tomatoes, Tuscan croutons, and Caesar dressing.

HOUSE SALAD

SOUP

SEAFOOD GUMBO

New Orleans style, spicy and full of flavor.

SEAFOOD BISQUE

Fins' homemade, rich and creamy.

SOUP OF THE DAY

Please ask server for today's soup.

FROM THE DEEP

HAWAIIAN MAHI MAHI

ATLANTIC SWORDFISH

FLORIDA GROUPER

SCOTTISH SALMON

CHILEAN SEA BASS

PACIFIC AHI TUNA

Top with Fresh Mango Salsa, Thai Ginger, Lobster Cream, Kentucky Bourbon Glaze, or BBQ. Available Broiled, Grilled, or Blackened.

FROM THE SHORE

14 OZ. USDA CHOICE RIB-EYE STEAK

Hand-cut and grilled to taste.

8 OZ. USDA CHOICE FILET MIGNON

Hand-cut, ready for a signature topper.

SURF AND TURF

An 8 oz. Filet paired with a 1/2-pound of Alaskan King Crab legs served with clarified butter.

CHAR-GRILLED CHICKEN

Twin chicken breasts served with a choice of signature sauces.

BBQ BABY BACK RIBS

Full slab of baby back ribs smothered in Fins' BBQ sauce.

** Our chef suggests ordering steaks medium-rare. We cannot be responsible for steaks cooked Medium-well or well done. All entrees, except pasta dishes, are served with your choice of one side dish*

PASTA

All Pasta dishes served with fresh Sweet Basil Garlic Bread.

SEAFOOD LINGUINE

Succulent prawns, littleneck clams, Prince Edward Island mussels and bay scallops steamed in olive oil and Chardonnay, tossed with Linguine pasta in a tomato white wine sauce with Roma tomatoes, garlic, basil and more.

CHICKEN PARMIGIANA

Tender chicken breast lightly breaded, served over angel hair pasta and finished with house marinara and Mozzarella.

LOBSTER RAVIOLI

Lobster-stuffed ravioli with claw meat tossed in our rich lobster cream sauce.

ANGEL HAIR PESTO PASTA

Baby shrimp and chicken over angel hair pasta tossed in house-made pesto.

FETTUCCINE ALFREDO

Made from scratch. Alfredo with fresh basil.

SEAFOOD NEWBURG

Sautéed shrimp and bay scallops over fettuccine and tossed in our rich lobster cream sauce.

FAVORITES

CHEF'S CHOICE FINDLAY FISH FRY

Chef's choice of wild-caught Ohio fresh fish battered and deep-fried to golden perfection. Ask our server about today's fresh catch.

CRAB CAKE DUET

A jumbo crab cake with a half order of sea scallops or colossal prawns.

LAKE ERIE YELLOW PERCH

Fresh Lake Erie yellow perch, seasoned, lightly breaded, and served with our dill and caper tartar sauce.

CRAB STUFFED FLOUNDER

Florida flounder stuffed with Maryland lump crab and finished with homemade lobster cream sauce.

COLOSSAL PRAWNS

Sautéed in garlic butter, basil, diced tomatoes, and served on a bed of baby greens.

SCOTTISH CEDAR PLANK SALMON

Salmon fillet broiled atop a red cedar plank, with lemon and green onion and your choice of Old Bay, Lemon Pepper, or Cajun spice.

MARYLAND LUMP BLUE CRAB CAKES

An authentic East Coast favorite. Twin jumbo crab cakes served with Fins' Remoulade.

SEA SCALLOPS

Sautéed in garlic butter, basil, diced tomatoes, and served on a bed of baby greens.

SCALLOPS SUPREME

Large scallops, pan seared in Chardonnay and butter, poised on sautéed chopped spinach and marinated Roma tomatoes. Scallops topped with fresh goat cheese, bacon crumbles and basil strips.

COLD WATER MAINE LOBSTER TAIL

One 10 oz. cold water Maine tail steamed, broiled, or grilled. Served with clarified butter.

ALASKAN KING CRAB LEGS

1 1/4 pounds of King Crab legs, steamed to perfection and served with clarified butter.

All entrees, except pasta dishes, are served with your choice of one side dish.

SIDES

Potatoes Carbonara
Steamed Broccoli
Rice Pilaf
Baked Potato
Waffle Fries
Green Beans
Lobster Mac & Cheese
Fins' Loaded Baked Potato
(sautéed baby shrimp, bacon, sharp cheddar, chives)
A House Salad, Caesar Salad, or Cup of Soup
may be added to any entree for

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Root Beer, Coffee, Milk, Iced Tea, Hot Tea

FINDLAY'S FRESHEST
SEAFOOD & STEAKS



1801 BROAD AVENUE, FINDLAY, OHIO
(419) 429-1900

In memory of our beloved owner

RAYMOND LANDES
(1949-2015)

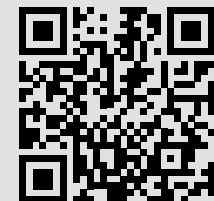


Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Fins is not responsible for an individual allergic reaction to seafood. If you are unsure of your risk, please consult your physician.

MONDAY - THURSDAY
4PM - 9PM
FRIDAY & SATURDAY
4PM - 10PM

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Point your smartphone camera
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finsseafoodandgrille.com



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