

1801 BROAD AVENUE
FINDLAY, OHIO



FINDLAY'S FRESHEST
SEAFOOD & STEAKS

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.

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.

CALAMARI

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

HAND-SHUCKED OYSTERS

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

SHRIMP COCKTAIL

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

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.

SEARED SESAME AHI TUNA

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

HOT CRAB & SHRIMP DIP

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

PANKO ENCRUSTED SHRIMP

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

LAND OR SCUBA SKINS

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SOUP & SALAD

FINS' SIGNATURE LETTUCE WEDGE

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

CAESAR WEDGE

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

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.

FINS' GARDEN SALAD

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

HOUSE SALAD

SEAFOOD BISQUE

Fins' homemade, rich and creamy.

SEAFOOD GUMBO

New Orleans style, spicy and full of flavor.

SOUP OF THE DAY

Please ask server for today's soup.

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.

ANGEL HAIR PESTO PASTA

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

SEAFOOD NEWBURG

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

LOBSTER RAVIOLI

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

FETTUCCHINE ALFREDO

Made from scratch. Alfredo with fresh basil.

CHICKEN PARMIGIANA

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

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FROM THE DEEP

Available Broiled, Grilled, or Blackened.

HAWAIIAN MAHI MAHI

FLORIDA GROUPE

SCOTTISH SALMON

ATLANTIC SWORDFISH

CHILEAN SEA BASS

PACIFIC AHI TUNA

YOUR CHOICE OF SIGNATURE TOPPERS

Fresh Mango Salsa, Thai Ginger, Lobster Cream, Kentucky Bourbon Glaze, BBQ

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.

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.

CRAB CAKE DUET

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

MARYLAND LUMP BLUE CRAB CAKES

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

COLOSSAL PRAWNS

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

COLD WATER MAINE LOBSTER TAIL

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

CRAB STUFFED FLOUNDER

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

ALASKAN KING CRAB LEGS

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

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.

LAKE ERIE YELLOW PERCH

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

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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.

CHAR-GRILLED CHICKEN

Twin chicken breasts served with a choice of signature sauces.

SURF AND TURF

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

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

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

BEVERAGES

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

FIND US ONLINE

Point your smartphone camera
below to visit our website
finsseafoodandgrille.com



In memory of our beloved owner

RAYMOND LANDES

(1949-2015)



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