

Fins Fish House & Raw Bar

243 Rehoboth Avenue Rehoboth Beach, DE

302-226-3467

A Fins Hospitality Group Concept

SOUPS & SALADS

SOUP OF THE DAY

8 Ask your server about the homemade specialty of the day

SEAFOOD CHOWDER

7 Fresh shrimp, scallops, fish, light tomato herb broth

OYSTER STEW

11 Baltimore's oldest recipe

FINS' HOUSE SALAD

8 Mesclun mix, pistachios, raspberries, gorgonzola, lemon mustard vinaigrette

CAESAR SALAD

8 Hearts of romaine, Caesar dressing, shaved parmesan, house croutons

FARMERS SALAD

10 Shaved iceberg, cucumbers, heirloom cherry & grape tomatoes, carrots, red onion, red radish, bacon, cheddar, Fins' ranch dressing

ARUGULA SALAD

10 Almonds, gala apples, grape tomatoes, red onion, mozzarella, balsamic vinegar of Modena

ROASTED BEET SALAD

10 Baby arugula, grape tomato, candy & red beets, red onion, sunflower seeds, goat cheese, blood orange vinaigrette

Turn any of our salads into an entrée

Fish Board	MARKET	Chicken Breast	9
Fried Oysters	13	Crab Cake	MARKET
Shrimp	11	Calamari	10
Filet Mignon	16		

APPETIZERS

PULLED PORK SLIDERS

10 Three mini brioche buns, marinated B.O.B. BBQ sauce, shoestring fries, mini coleslaw

FINS' WINGS

12 Your choice of Buffalo, Honey Bourbon, Chipotle BBQ

TUNA NACHOS

15 Crispy corn tortilla, guacamole, Ahi tuna, sesame seeds, fish eggs, seaweed salad, honey-wasabi aioli & Sriracha

FRIED GREEN TOMATOES

10 Encrusted in crushed saltines, arugula, red radish, red onion, feta, pumpkin seeds, chipotle mayo

FINS' HOMEMADE CRAB DIP

14 Lump crab meat, cheese blend, secret spices, served with French baguette

SOUTHERN FRIED OYSTERS

15 Lightly battered, deep fried, spicy grits, Cajun remoulade

FINS' SEAFOOD SKINS

14 Potato skins, shrimp, scallops, lump crab imperial, cheese blend, sour cream

CALAMARI

12 Hand battered, flash fried, Fins' thai chili sauce

CHICKEN QUESADILLA

12 Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream

BRUSCHETTA

9 Fresh tomato, garlic, red onions, basil, Asiago & parmesan cheeses. Served with garlic bread

SEARED TUNA

16 Sesame encrusted tuna seared extra rare and served cold over seaweed salad with cucumbers, wasabi, soy and ginger

ROASTED GARLIC GUACAMOLE

11 Pine nuts, Fins' guacamole, tortilla chips

TUNA POKE

14 Ahi tuna, avocado, seaweed salad, pineapple, jasmine rice, Hawaiian BBQ sauce

FINS' CLASSICS

Served with one side (w/ exception of tacos)

GROUPE REUBEN

14 Blackened, sauerkraut, swiss cheese, thousand island, ciabatta bread

FISH TACOS

13 Two, flour tortillas, spiced and pickled slaw, chipotle sour cream
Your choice of grilled, blackened or fried **Sub Shrimp \$2.00**

1/2 POUND ANGUS CHEESE BURGER

14 Fresh, never frozen hand made patty, choice of cheese, lettuce, tomato, brioche roll **Add Bacon: 1.50**

CRAB CAKE

MARKET Broiled, lettuce, tomato, tartar sauce, toasted brioche roll

SCALLOP CHEESESTEAK

15 Peppers, onions, choice of cheese, toasted Milano roll.

AHI TUNA

15 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

15 *New Orleans-style* with hand-battered oysters or shrimp, lettuce, tomato & Cajun tartar on a toasted Milano roll.

Buffalo Style with lettuce, tomato, melted bleu cheese, buffalo sauce, ranch dressing

FINS' JAMBALAYA

14 Crawfish, shrimp, chicken, andouille sausage, saffron rice, Creole tomato sauce

BLACKENED SALMON BLT

16 Cajun blackened salmon, lettuce, tomato, apple wood smoked bacon, Cajun remoulade, toasted wheat bread

CAROLINA CHICKEN* SANDWICH

14 *Cage free, anti biotic free grilled chicken breast, grilled, applewood smoked bacon, cheddar, lettuce, tomato, Carolina BBQ sauce

OYSTER AND CLAM SPECIALTIES

CLAMS CASINO

11 Half dozen top neck, bacon, peppers, herbs, spices and cheeses,

OYSTER FLORENTINE

15 Half dozen house oysters, spinach, tomato, fennel, leek

OYSTERS ROCKEFELLER

15 Half dozen house oysters, spinach, celery, onion, hollandaise

OYSTERS CASINO

15 Half dozen house oysters, bacon, peppers, herbs, spices, cheese blend

BAKED OYSTER SAMPLER

15 Two oysters Florentine, two oysters Rockefeller, two oysters casino

STEAMERS

STEAMED CLAMS

14 Dozen middle neck, drawn butter, lemon

STEAMED SHRIMP

Old Bay, cocktail sauce

MUSSELS OF THE DAY

15 1.5 lbs., chef's daily sauce

SIDES \$4

Mac and Cheese

Tater Tots

Apple Sauce

Broccoli

Asparagus

Shoestring Fries

Cole Slaw

Sweet Potato Fries

Garlic Grits

Green Beans

All equipment, including fryer, is used to prepare food items.

We cannot guarantee cross contamination has not occurred.

Please alert the staff immediately to any food allergies.

Prices subject to change without notice

gratuity of 18% may be added to parties of six or more

consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness

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

BY THE BOTTLE BREWS

CRISPIN APPLE CIDER 5

ALLAGASH WHITE 5

CORONA 5.5

CORONA LIGHT 5.5

HEINEKEN 4.5

STELLA ARTOIS 5

BUDWEISER 3.5

BUD LIGHT 3.5

COORS LIGHT 3.5

MICHELOB ULTRA 3.5

MILLER LITE 3.5

YUENGLING 3.5

GREEN'S AMBER ALE* 16.9 OZ

(GLUTEN FREE) 9

ST PAULI GIRL NA 3.5

OYSTER SHOOTERS \$5

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

SOFT DRINKS (2.5)

SODA~COCA COLA, DIET COKE, SPRITE, GINGER ALE, LEMONADE,
UNSWEETENED ICED TEA

MATT'S HOMEMADE ROOT BEER BOTTLE \$3.5

JUICE~ APPLE, ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT

COFFEE OR TEA

*ALL FREE REFILLS WITH THE EXCEPTION OF JUICES & ROOT BEER

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

OYSTER BAY CHARDONNAY	9/32
NEW ZEALAND, MARLBOROUGH Elegant and assertive with pure, ripe fruit flavors. Steel & barrel fermented. Ripe citrus, subtle oak, creamy texture to finish	
KENDALL JACKSON CHARDONNAY	11/40
CALIFORNIA Ripe pear and buttery flavors back by vibrant lemony acidity. Balanced, medium body, and lingering finish	
TOM GORE CHARDONNAY	10/35
CALIFORNIA Flavorful, medium-bodied, tastes ripe & round, nuances of vanilla and nutmeg, buttery finish	
UPPERCUT SAUV BLANC	9.5/34
CALIFORNIA, NORTH COAST Medium bodied, with crisp flavors of nectarine and key lime	
KIM CRAWFORD SAUV BLANC	11/40
NEW ZEALAND, MARLBOROUGH Pineapple, stone fruit, hint of earthy undertones	
MATANZAS CREEK SAUV BLANC	10/35
CALIFORNIA, SONOMA Part of the Jackson Estate Family, aromas of fresh cut grass and honeysuckle with flavors of fig and lemon peel	
MULDERBOSCH CHENIN BLANC	9.5/34
WESTERN CAPE, SOUTH AFRICA Flavors of honeydew and baked apple on a medium bodied palate.	
RAINSTORM PINOT GRIS	10/35
OREGON, WILLAMETTE VALLEY Floral aromatics, crisp acidity, refreshing, with touches of kiwi and pear, clean finish	
RELAX RIESLING	9/32
GERMANY, MOSEL Off-dry and light bodied, fruit forward flavors of apples and peaches with just a hint of citrus	
FLEURS DE PRAIRIE COTES DE PROVENCE ROSE	10/35
FRANCE, PROVENCE REGION "Wildflowers", light & fruity with a bone-dry finish	
SACHA LICHINE ROSE	8.5/30
FRANCE, PROVENCE REGION Easy and open with both red berry richness and delicious acidity	

RED

JOSH CELLARS CAB SAUV	9/32
CALIFORNIA Rich with dark fruits, cinnamon, clove, and subtle oak. Juicy with black cherries and delicate vanilla with a long finish and soft tannins	
IMAGERY CAB SAUV	13/46
CALIFORNIA, SONOMA VALLEY Black cherry, cola flavors, and vanilla toast on the finish. Soft balanced texture blended with a touch of Petite Syrah for notes of spice and pepper	
SONOMA COAST Silky, lingering finish, dark cherry, spice	
LA CREMA PINOT NOIR	13.5/48
CALIFORNIA, SONOMA VALLEY Multi layered flavors of red, blue, and black berry fruit with subtle layers of exotic spice. Fine tannins and balanced acidity drive a long finish	
THE SEEKER PINOT NOIR	9/32
FRANCE Bursting with cherry flavors, medium bodied with soft tannins for a smooth rich texture	
HAYES RANCH MERLOT	8.5/30
CALIFORNIA, LIVERMORE VALLEY Family owned & operated Wente Family Estates. Aromas and flavors of black cherry, blackberry, and plum with a smooth finish	
BLACK INK RED BLEND	10/35
CALIFORNIA, NAPA VALLEY Rich and intense, portraying elegance with an edge. Juicy blackberry meets smoky licorice with a hint of spice. Depth and dryness	
7 MOONS RED BLEND	8.5/30
CALIFORNIA, CENTRAL COAST Smooth, soft, and sweet blend of 7 grape varieties. Jammy, lingering fruit finish	
ALAMOS MALBEC	9/32
ARGENTINA, MENDOZA Light floral aromas, mouthfeel is full and rich with concentrated cassis and black raspberry. A touch of spice and chocolate from a light oak aging	
SPOSATO MALBEC RESERVE	11.5/42
ARGENTINA, MENDOZA From Delaware's own Sposato Family Aged in oak barrels for 14 months, blackberries, sweet spice. Intense violet color with a soft and sweet mouthfeel of velvety tannins	

CHAMPAGNE/SPARKLING

COOKS BRUT (187ML) 6

LUNETTA PROSECCO (187ML) 8