



Fins Fish House & Raw Bar
 243 Rehoboth Avenue Rehoboth Beach DE 19971
 302-226-3467 www.FinsRawBar.com
 A Fins Hospitality Group Concept



APPETIZERS

FRIED GREEN TOMATOES	10
Encrusted in crushed saltines, arugula, radish, red onion, sunflower seeds, roasted corn & black bean salsa, chipotle mayo	
CALAMARI	13
Hand-battered, flash fried, scallions, FINS' thai chili sauce	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, secret spices, cheese blend, baguette crostinis	
FINS' TUNA NACHOS	15
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey wasabi aioli, sriracha	
BRUSCHETTA	9
Fresh tomato, garlic, red onion, basil, asiago & parmesan cheeses, toasted French baguette garlic bread	

ON THE HALFSHELL

RAW CLAMS	8/14
Middleneck, cocktail, horseradish, by the half dozen or dozen	
RAW OYSTERS	14/27
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
RAW OYSTER SAMPLER	27
Selection of daily oysters, red and white mignonette, cocktail, lemon	
BEER OYSTER SHOOTER	4
Raw oyster, light beer, cocktail sauce	
VODKA OYSTER SHOOTER	5
Raw oyster, infused veggie vodka, cocktail sauce	
RUM OYSTER SHOOTER	5
Raw oyster, white rum, cocktail sauce	
CHAMPAGNE OYSTER SHOOTER	5
Raw oysters, prosecco, cocktail sauce	
TEQUILA OYSTER SHOOTER	5
Raw oyster, infused jalapeno tequila, cocktail sauce	

BAKES & STEAMERS

STEAMED CLAMS	14
One dozen middleneck, drawn butter, lemon	
STEAMED SHRIMP	12
1/2 LB	Full LB
Old Bay, cocktail sauce	
STEAMER COMBO	27
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
STEAMED OYSTERS	27
1 dozen, drawn butter	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	13
Half dozen top neck, bacon, peppers, herbs, spices, cheese blend	
OYSTERS FLORENTINE	15
Half dozen, spinach, tomato, leek, fennel	
OYSTERS ROCKEFELLER	15
Half dozen, spinach, celery, onion, hollandaise	
OYSTERS CASINO	15
Half dozen, bacon, peppers, herbs, spices, cheese blend	
BAKED OYSTER SAMPLER	15
Two oysters Florentine, two oysters Rockefeller, two oysters Casino	

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

Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness

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
 Prices are subject to change without notice

SOUPS & SALADS

FINS' SEAFOOD CHOWDER 7
Fresh shrimp, scallops, fish, herb tomato broth

FINS' SOUP DU JOUR MARKET
See Daily Specials

OYSTER STEW 11
Made to order, one of Baltimore's oldest recipes

CAESAR SALAD 8
Hearts of romaine, Caesar dressing, shaved parmesan, baguette croutons

FINS' HOUSE SALAD 8
Mesclun mix, sliced almonds, dried cranberries, gorgonzola, lemon mustard vinaigrette

ROASTED BEET SALAD 10
Baby arugula, red beets, grape tomatoes, red onion, sunflower seeds, goat cheese, blood orange vinaigrette

FARMERS SALAD 10
Shaved iceberg, cucumbers, heirloom cherry tomatoes, carrots, red onion, red radish, bacon, cheddar, FINS' ranch dressing

Turn any of our salads into an entrée

Fish Board +MARKET **Crab Cake** +MARKET

Chicken Breast +9 **Calamari** +10

Fried Oysters +13 **Shrimp** +11

SIDE DISHES

Al la Carte 4.00 Each

~ Cole Slaw ~ Macaroni & Cheese ~
Saffron Rice ~ Shoestring Fries

Tater Tots ~ Sweet Potato Fries ~ Cinnamon Applesauce ~

~ Broccoli ~ Asparagus ~ Green Beans ~

SANDWICHES

ALL SERVED WITH ONE SIDE (W/ EXCEPTION OF TACOS)

CRISPY FLOUNDER 15
Flash fried, lettuce, tomato, avocado, tartar sauce, texas toast

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 15

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

All natural grilled chicken breast, grilled, applewood smoked bacon, cheddar, lettuce, tomato, Carolina BBQ sauce

PLEASE ASK ABOUT OUR DESSERT SELECTIONS



Rehoboth Beach, DE



Bethany Beach, DE



Rehoboth Beach, DE



Lewes, DE



Rehoboth Beach, DE



Berlin, Maryland