



## ON THE HALFSHELL

<b>RAW CLAMS</b>	<b>8/15</b>
Middleneck, cocktail, horseradish, by the half dozen or dozen	
<b>RAW OYSTERS</b>	<b>14/28</b>
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
<b>RAW OYSTER SAMPLER</b>	<b>28</b>
Selection of daily oysters, red and white mignonette, cocktail, lemon	
<b>OYSTER SHOOTER</b>	<b>5/6</b>
Raw oyster, cocktail & horseradish, choice of beer, vodka, or rum	

## APPETIZERS

<b>ROASTED BRUSSELS SPROUTS</b>	<b>10</b>
Shaved pecorino parmesan, balsamic glaze, red onion, roasted almonds, goat cheese	
<b>FRIED GREEN TOMATOES</b>	<b>10</b>
Encrusted in crushed saltines, arugula, radish, red onion, sunflower seeds, roasted corn & black bean salsa, chipotle mayo	
<b>CALAMARI</b>	<b>14</b>
Hand-battered, flash fried, scallions, marinara, horseradish sour cream	
<b>FINS' HOMEMADE CRAB DIP</b>	<b>15</b>
Lump crab meat, secret spices, cheese blend, corn tortillas & French baguette	
<b>FINS' TUNA NACHOS</b>	<b>15</b>
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey wasabi aioli, sriracha	
<b>FINS' OYSTER SLIDERS</b>	<b>15</b>
Hand battered, flash fried, baked beignets, melted brie, cajun remoulade	
<b>BUFFALO CAULIFLOWER</b>	<b>10</b>
Roasted, tossed in buffalo sauce, gorgonzola, ranch dressing	
<b>BRUSCHETTA</b>	<b>11</b>
Fresh tomato, garlic, red onion, basil, asiago & parmesan cheeses, toasted multigrain crostini	

## FRESH FISH SPECIALTIES

<b>SCOTTISH SALMON</b>	<b>26</b>
Broiled, roasted fingerling potatoes, carrots, turnips, balsamic glaze	
<b>STUFFED GROUPER</b>	<b>32</b>
Pan seared, stuffed with diced shrimp, scallops, and crab meat, saffron rice, grilled asparagus, lobster sauce	
<b>BLUEFIN TUNA</b>	<b>30</b>
Rare, sesame encrusted, snow peas, carrots, shiitake mushrooms, pad thai noodles, sesame soy sauce	
<b>LOCAL FLOUNDER BAKE</b>	<b>29</b>
Broiled, stuffed with jumbo lump crab imperial, sweet corn & pea risotto, broccoli, hollandaise sauce	

## BAKES & STEAMERS

<b>STEAMED CLAMS</b>	<b>16</b>
One dozen middleneck, drawn butter, lemon	
<b>STEAMED SHRIMP</b>	<b>1 1/2 LB 13 Full LB 24</b>
Old Bay, cocktail sauce	
<b>STEAMER COMBO</b>	<b>29</b>
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
<b>STEAMED OYSTERS</b>	<b>28</b>
1 dozen, drawn butter	
<b>OYSTERS ASIAGO</b>	<b>17</b>
Half dozen, asiago cheese, fennel, spinach, panko breadcrumbs	
<b>MUSSEL OF THE DAY</b>	<b>14</b>
1 1/2 lbs, chef's sauce du jour	
<b>CLAMS CASINO</b>	<b>14</b>
Half dozen topnecks, bacon, peppers, herbs, spices, cheese blend	

## SOUPS & SALADS

<b>FINS' SEAFOOD CHOWDER</b>	<b>7</b>
Fresh shrimp, scallops, fish, herb tomato broth	
<b>FINS' SOUP DU JOUR</b>	<b>MARKET</b>
See Daily Specials	
<b>OYSTER STEW</b>	<b>11</b>
Made to order, one of Baltimore's oldest recipes	
<b>FINS' HOUSE SALAD</b>	<b>9</b>
Mesclun mix, sliced almonds, dried cranberries, gorgonzola, balsamic vinaigrette	
<b>CAESAR SALAD</b>	<b>9</b>
Hearts of romaine, Caesar dressing, shaved parmesan, baguette croutons	
<b>ROASTED BEET SALAD</b>	<b>11</b>
Baby arugula, red beets, grape tomatoes, red onion, sunflower seeds, goat cheese, blood orange vinaigrette	
<b>BURRATA SALAD</b>	<b>12</b>
Burrata mozzarella, arugula, pesto, heirloom cherry tomatoes, red radish, pickled cucumber & red onion, whole grain toast	
<b>CHOPPED SALAD</b>	<b>10</b>
Romaine, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, red radish, cheddar cheese, buttermilk ranch dressing	

**Turn any of our salads into an entrée**  
**Fish Board +MARKET**   **Crab Cake +MARKET**  
**Chicken Breast +7**   **Calamari +11**  
**Fried Oysters +15**   **Shrimp +11**

**PLEASE ASK ABOUT OUR DESSERT SELECTIONS**

# FINS' FAMOUS BUILD YOUR OWN FRESH FISH BOARD

*9oz fillet served with a choice of sauce and two sides*

**1. SELECT A FISH**

Daily rotating selection

**2. SELECT A PREPARATION METHOD**

- Broiled
- Grilled
- Blackened
- Stuffed with Crab Imperial (add \$10)

**3. SELECT A SAUCE**

- Lobster Bechamel
- Mango Pineapple Salsa
- Crawfish & Tasso Creole Sauce
- Veal demi-glace
- Fire Roasted Corn & Black Bean Salsa
- Lemon Bechamel
- Citrus Hollandaise
- Garlic Cream
- Dill Cream
- \*more than 1 sauce +\$1.50

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

## SANDWICHES

<b>SHRIMP &amp; GRITS</b>	<b>21</b>
Shrimp, smoked Andouille sausage, garlic grits, bacon, Cajun creole sauce	
<b>FRIED SHRIMP DINNER</b>	<b>23</b>
Lightly battered, cocktail sauce, choice of two sides	
<b>FRIED OYSTER DINNER</b>	<b>27</b>
Hand-battered, lightly fried, Cajun tartar, choice of two sides	
<b>JUMBO LUMP CRAB CAKES</b>	<b>MARKET</b>
Broiled, tartar sauce, choice of two sides	
<b>FINS' SHELLFISH PASTA</b>	<b>30</b>
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, shiitake mushrooms, penne pasta	
<b>FINS' CIOPPINO</b>	<b>30</b>
Assorted fish, shrimp, scallops, lump crab meat, clams, mussels, tomato saffron broth <i>Add linguine +\$3</i>	
<b>ROCKFISH BAKE</b>	<b>32</b>
Scallops, shrimp, rockfish, crab imperial, casino butter, Italian herbs, lemon, 2 sides	
<b>SCALLOP RISOTTO</b>	<b>32</b>
Grilled, lump crab meat, sundried tomatoes, green peas, lobster bechamel, asiago & sweet corn risotto	
<b>FISH AND CHIPS</b>	<b>23</b>
House beer-battered cod loins, fries, coleslaw, tartar sauce	

## FINS' CLASSIC ENTREES

<b>BONE IN PORK CHOP</b>	<b>24</b>
10oz, grilled, roasted fingerling potatoes, fried green beans, peppercorn demi glace	
<b>CHICKEN &amp; GRAVY</b>	<b>24</b>
Hand battered, deep fried chicken breast, mashed potatoes, green beans, garlic corn & bacon brown gravy	
<b>SHORT RIB</b>	<b>25</b>
Slow roasted, root vegetables, mashed potatoes, demi glace	
<b>HALF ROASTED DUCK</b>	<b>27</b>
Brown butter basted, garlic grits, carrots, asparagus, brussels sprouts, cranberry garlic aioli	
<b>FILET OSCAR</b>	<b>32</b>
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
<b>6OZ CENTER CUT FILET MIGNON</b>	<b>24</b>
Grilled to temperature, demi glace, choice of two sides	

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

<b>CRISPY COD</b>	<b>15</b>
Flash fried, lettuce, tomato, cranberry garlic aioli, Texas toast	
<b>BUFFALO SHRIMP PO' BOY</b>	<b>15</b>
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll	
<b>FRIED OYSTER PO' BOY</b>	<b>16</b>
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll	
<b>BLACKENED GROUPEUR REUBEN</b>	<b>16</b>
Sauerkraut, swiss cheese, rye bread, cajun aioli	
<b>THE PEACEMAKER</b>	<b>17</b>
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
<b>BLACKENED SALMON BLT</b>	<b>16</b>
Cajun blackened salmon, lettuce, tomato, apple wood smoked bacon, Cajun remoulade, toasted wheat bread	
<b>BLACK &amp; BLEU BURGER</b>	<b>15</b>
Blackened beef patty, sauteed onions & mushrooms, blue cheese, lettuce, tomato, brioche bun	
<b>CRAB CAKE SANDWICH</b>	<b>MARKET</b>
Broiled, lettuce, tomato, brioche bun, tartar sauce	
<b>AHI TUNA</b>	<b>16</b>
5 oz grilled Ahi tuna steak, pickled onion cucumber slaw, toasted brioche roll, honey-wasabi aioli	
<b>SEAFOOD QUESADILLA</b>	<b>18</b>
Crab, shrimp, scallops, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
<b>FISH TACOS</b>	<b>12</b>
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried <b>Sub Shrimp \$2.00</b>	
<b>1/2 POUND ANGUS CHEESE BURGER</b>	<b>14</b>
Fresh, never frozen, hand made patty, lettuce, tomato, choice of cheese, brioche bun <b>Add bacon \$1.50</b>	
<b>CAROLINA CHICKEN SANDWICH</b>	<b>15</b>
All Natural Chicken Breast, grilled, apple wood smoked bacon, cheddar, lettuce, tomato, Honey Bourbon BBQ sauce	

## SIDE DISHES

*Al la Carte- Price as Marked*

- ~ Garlic Mashed Potatoes 4 ~ Cole Slaw 4 ~ Macaroni & Cheese 5 ~ Saffron Rice 4 ~ French Fries 5 ~ Garlic Grits 4 ~ Tater Tots 5 ~ Sweet Potato Fries 5 ~ Cinnamon Applesauce 4 ~ Broccoli 5 ~ Asparagus 5 ~ Green Beans 5 ~ Risotto with sweet corn, spinach, peas, & asiago cheese 6



Rehoboth Beach, DE



Bethany Beach, DE



Lewes, DE



Rehoboth Beach, DE