



## 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>9</b>
Shaved pecorino parmesan, balsamic glaze, red onion, sunflower seeds, 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>13</b>
Hand-battered, flash fried, scallions, marinara, horseradish sour cream	
<b>FINS' HOMEMADE CRAB DIP</b>	<b>14</b>
Lump crab meat, secret spices, cheese blend, baguette crostinis	
<b>FINS' TUNA NACHOS</b>	<b>15</b>
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey wasabi aioli, sriracha	
<b>FINS' FRIED OYSTERS</b>	<b>14</b>
Hand battered, flash fried, cajun tartar sauce	
<b>BUFFALO CAULIFLOWER</b>	<b>10</b>
Roasted, tossed in buffalo sauce, gorgonzola, ranch dressing	
<b>BRUSCHETTA</b>	<b>9</b>
Fresh tomato, garlic, red onion, basil, asiago & parmesan cheeses, toasted French baguette garlic bread	
<b>SHORT RIB SLIDERS</b>	<b>12</b>
Steam buns, short rib, crunchy jicama slaw	

## FRESH FISH SPECIALTIES

<b>SCOTTISH SALMON</b>	<b>26</b>
Broiled, roasted fingerling potatoes, carrots, turnips, balsamic glaze	
<b>LOCAL SWORDFISH</b>	<b>28</b>
Firecracker style, oven roasted, jasmine rice, grilled avocado, brussels sprouts, sweet lime crème fraiche	
<b>BLUEFIN TUNA</b>	<b>29</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 potato puree, asparagus, hollandaise sauce	

## BAKES & STEAMERS

<b>STEAMED CLAMS</b>	<b>13</b>
One dozen middleneck, drawn butter, lemon	
<b>STEAMED SHRIMP</b>	<b>1/2 LB 12 Full LB 23</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 FLORENTINE</b>	<b>16</b>
Half dozen, spinach, tomato, leek, fennel	
<b>OYSTERS ROCKEFELLER</b>	<b>16</b>
Half dozen, spinach, celery, onion, hollandaise	
<b>OYSTERS CASINO</b>	<b>16</b>
Half dozen, bacon, peppers, herbs, spices, cheese blend	
<b>BAKED OYSTER SAMPLER</b>	<b>16</b>
Two oysters Florentine, two oysters Rockefeller, two oysters Casino	
<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>8</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>
Mozzarella, arugula, pesto, heirloom cherry tomatoes	
<b>Turn any of our salads into an entrée</b>	
<b>Fish Board +MARKET</b>	<b>Crab Cake +MARKET</b>
<b>Chicken Breast +7</b>	<b>Calamari +10</b>
<b>Fried Oysters +12</b>	<b>Shrimp +11</b>

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

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

# FINS' FAMOUS

## BUILD YOUR OWN FRESH FISH BOARD

*9oz fillet served with a choice of 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
- Veal demi-glace
- Citrus Hollandaise
- Mango Pineapple Salsa
- Fire Roasted Corn & Black Bean Salsa
- Garlic Cream
- Crawfish & Tasso Creole Sauce
- Lemon Bechamel
- Dill Cream

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>	21
Shrimp, smoked Andouille sausage, garlic grits, bacon, Cajun creole sauce	
<b>FRIED SHRIMP DINNER</b>	23
Lightly battered, cocktail sauce, choice of two sides	
<b>FRIED OYSTER DINNER</b>	25
Hand-battered, lightly fried, Cajun tartar, choice of two sides	
<b>JUMBO LUMP CRAB CAKES</b>	MARKET
Broiled, tartar sauce, choice of two sides	
<b>SEAFOOD TORTELLINI</b>	24
Tri-color three cheese, lump crab meat, shrimp, peas, rose sauce	
<b>FINS' SHELLFISH PASTA</b>	30
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, shiitake mushrooms, penne pasta	
<b>SNOW CRAB LEGS</b>	32
1LB steamed, 2 sides, drawn butter, old bay	
<b>FINS' CIOPPINO</b>	29
Assorted fish, shrimp, scallops, clams, mussels, tomato saffron broth <span style="float: right;"><i>Add linguine +\$3</i></span>	
<b>SEAFOOD BAKE</b>	32
Scallops, shrimp, rockfish, crab imperial, casino butter, Italian herbs, lemon, 2 sides	
<b>SCALLOP RISOTTO</b>	32
Grilled, lump crab meat, sundried tomatoes, pesto, lobster bechamel, asiago risotto	
<b>FISH AND CHIPS</b>	22
House beer-battered cod loins, fries, coleslaw, tartar sauce	
<b>FINS' CLASSIC ENTREES</b>	
<b>BUTTERNUT SQUASH RAVIOLI</b>	19
Maple brown butter sage sauce	
<b>BONE IN PORK CHOP</b>	22
10oz, grilled, roasted fingerling potatoes, fried green beans, peppercorn demi glace	
<b>FILET OSCAR</b>	30
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
<b>6OZ CENTER CUT FILET MIGNON</b>	24
Grilled to temperature, demi glace, choice of two sides	
<b>VEGETABLE RISOTTO</b>	19
Pine nut pesto, carrots, snow peas, cauliflower, spinach, cherry tomatoes, parmesan, garlic cream sauce	

PLEASE ASK ABOUT OUR DESSERT SELECTIONS

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

<b>CRISPY COD</b>	15
Flash fried, lettuce, tomato, guacamole, tartar sauce, Texas toast	
<b>BUFFALO SHRIMP PO' BOY</b>	15
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll	
<b>FRIED OYSTER PO' BOY</b>	16
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll	
<b>BLACKENED TUNA TACOS</b>	15
Seared medium rare, jicama slaw	
<b>THE PEACEMAKER</b>	17
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
<b>BLACKENED SALMON BLT</b>	16
Cajun blackened salmon, lettuce, tomato, apple wood smoked bacon, Cajun remoulade, toasted wheat bread	
<b>BLACK &amp; BLEU BURGER</b>	15
Blackened beef patty, sauteed mushrooms, onion rings, blue cheese, lettuce, tomato, brioche bun	
<b>CRAB CAKE SANDWICH</b>	MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce	
<b>AHI TUNA</b>	16
5 oz grilled Ahi tuna steak, pickled cucumber slaw, toasted brioche roll, honey-wasabi aioli	
<b>FINS' LOBSTER ROLL</b>	MARKET
Lobster salad, lettuce, tomato, toasted Milano roll	
<b>FISH TACOS</b>	12
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>	14
Fresh, never frozen, hand made patty, lettuce, tomato, choice of cheese, brioche bun <b>Add bacon \$1.50</b>	
<b>CAROLINA CHICKEN SANDWICH</b>	14
All Natural Chicken Breast, grilled, apple wood smoked bacon, cheddar, lettuce, tomato, Carolina BBQ sauce	

## SIDE DISHES

**Al la Carte 4.00 Each**

- ~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~  
Saffron Rice ~ French Fries ~ Garlic Grits ~  
Tater Tots ~ Sweet Potato Fries ~ Cinnamon Applesauce ~  
~ Broccoli ~ Asparagus ~ Green Beans ~  
Sweet Potato Puree



Rehoboth Beach, DE



Bethany Beach, DE



Lewes, DE



Rehoboth Beach, DE



Berlin, Maryland