



# Fins Fish House & Raw Bar

243 Rehoboth Avenue Rehoboth Beach, DE

302-226-3467

A Fins Hospitality Group Concept

www.FinsRawBar.com



## STEAMERS

<b>STEAMED CLAMS</b>	14
Dozen middle neck, drawn butter, lemon	
<b>STEAMED SHRIMP</b>	1/2 lb 11    Full lb 22
Old Bay, cocktail sauce	
<b>MUSSELS OF THE DAY</b>	15
1.5 lbs., chef's daily sauce	

## SOUPS & SALADS

<b>SOUP OF THE DAY</b>	8
Ask your server about the homemade specialty of the day	
<b>SEAFOOD CHOWDER</b>	7
Fresh shrimp, scallops, fish, light tomato herb broth	
<b>OYSTER STEW</b>	11
Baltimore's oldest recipe	
<b>FINS' HOUSE SALAD</b>	8
Mesclun mix, pistachios, raspberries, gorgonzola, lemon mustard vinaigrette	
<b>CAESAR SALAD</b>	8
Hearts of romaine, Caesar dressing, shaved parmesan, house croutons	
<b>FARMERS SALAD</b>	10
Shaved iceberg, cucumbers, heirloom cherry tomatoes, carrots, red onion, red radish, bacon, cheddar, Fins' ranch dressing	
<b>ROASTED BEET SALAD</b>	10
Baby arugula, grape tomato, red beets, red onion, sunflower seeds, goat cheese, blood orange vinaigrette	
<b>*Turn any of our salads into an entrée*</b>	
<b>Fish Board</b>	MARKET
<b>Fried Oysters</b>	13
<b>Shrimp</b>	11
<b>Filet Mignon</b>	16
<b>Chicken Breast</b>	9
<b>Crab Cake</b>	MARKET
<b>Calamari</b>	10

## APPETIZERS

<b>PULLED PORK SLIDERS</b>	10
Three mini brioche buns, marinated B.O.B. BBQ sauce, shoestring fries, mini coleslaw	
<b>FINS' WINGS</b>	12
Your choice of Buffalo, Honey Bourbon, Chipotle BBQ	
<b>TUNA NACHOS</b>	15
Crispy corn tortilla, guacamole, Ahi tuna, sesame seeds, fish eggs, seaweed salad, honey-wasabi aioli & Sriracha	
<b>FRIED GREEN TOMATOES</b>	10
Encrusted in crushed saltines, arugula, red radish, red onion, sunflower seeds, roasted corn and black bean salsa, chipotle mayo	
<b>FINS' HOMEMADE CRAB DIP</b>	14
Lump crab meat, cheese blend, secret spices, served with french baguette	
<b>SOUTHERN FRIED OYSTERS</b>	15
Lightly battered, deep fried, spicy grits, Cajun remoulade	
<b>FINS' SEAFOOD SKINS</b>	14
Potato skins, shrimp, scallops, lump crab imperial, cheese blend, sour cream	
<b>CALAMARI</b>	12
Hand battered, flash fried, Fins' thai chili sauce	
<b>CHICKEN QUESADILLA</b>	12
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
<b>BRUSCHETTA</b>	9
Fresh tomato, garlic, red onions, basil, Asiago & parmesan cheeses. Served with garlic bread	
<b>SEARED TUNA</b>	16
Sesame encrusted tuna seared extra rare and served cold over seaweed salad with cucumbers, wasabi, soy and ginger	

## FINS' CLASSICS

Served with one side (w/ exception of tacos)

<b>GROUPEL REUBEN</b>	14
Blackened, sauerkraut, swiss cheese, thousand island, ciabatta bread	
<b>FISH TACOS</b>	13
Two, flour tortillas, spiced and pickled slaw, chipotle sour cream 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, choice of cheese, lettuce, tomato, brioche roll <b>Add Bacon: 1.50</b>	
<b>CRAB CAKE</b>	MARKET
Broiled, lettuce, tomato, tartar sauce, toasted brioche roll	
<b>SCALLOP CHEESESTEAK</b>	15
Peppers, onions, choice of cheese, toasted Milano roll.	
<b>AHI TUNA</b>	15
5 oz grilled Ahi tuna steak, pickled cucumber slaw, toasted brioche roll, honey-wasabi aioli	
<b>FINS' FAMOUS FISH SANDWICH</b>	MARKET
Field greens and tomato on a toasted brioche roll, tartar sauce	
<b>FRIED OYSTER or SHRIMP PO'BOY</b>	15
<i>New Orleans-style</i> : with hand-battered oysters or shrimp, lettuce, tomato & Cajun tartar on a toasted Milano roll. <i>Buffalo Style</i> : with lettuce, tomato, melted bleu cheese, buffalo sauce, ranch dressing	
<b>FINS' JAMBALAYA</b>	14
Crawfish, shrimp, chicken, andouille sausage, saffron rice, Creole tomato sauce	
<b>BLACKENED SALMON BLT</b>	16
Cajun blackened salmon, lettuce, tomato, apple wood smoked bacon, Cajun remoulade, toasted wheat bread	
<b>CAROLINA CHICKEN* SANDWICH</b>	14
*Cage free, all natural grilled chicken breast, grilled, applewood smoked bacon, cheddar, lettuce, tomato, Carolina BBQ sauce	

## OYSTER AND CLAM SPECIALTIES

<b>CLAMS CASINO</b>	11
Half dozen top neck, bacon, peppers, herbs, spices and cheeses,	
<b>OYSTER FLORENTINE</b>	15
Half dozen house oysters, spinach, tomato, fennel, leek	
<b>OYSTERS ROCKEFELLER</b>	15
Half dozen house oysters, spinach, celery, onion, hollandaise	
<b>OYSTERS CASINO</b>	15
Half dozen house oysters, bacon, peppers, herbs, spices, cheese blend	
<b>BAKED OYSTER SAMPLER</b>	15
Two oysters Florentine, two oysters Rockefeller, two oysters casino	
<b>RAW OYSTERS ON THE HALF SHELL</b>	MARKET
Ask Your Server About Today's Fresh Selections	

## SIDES \$4

<b>Mac and Cheese</b>	<b>Shoestring Fries</b>
<b>Tater Tots</b>	<b>Cole Slaw</b>
<b>Apple Sauce</b>	<b>Sweet Potato Fries</b>
<b>Broccoli</b>	<b>Garlic Grits</b>
<b>Asparagus</b>	<b>Green Beans</b>

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 (GLUTEN FREE) 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**  
**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  
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

### 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 varietals. 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

### CHAMPAGNE/SPARKLING

**COOKS BRUT (187ML) 6**  
**LUNETTA PROSECCO (187ML) 8**



REHOBOTH BEACH, DE



BERLIN, MD



REHOBOTH BEACH, DE



LEWES, DE



BETHANY BEACH, DE



REHOBOTH BEACH, DE

**FINS HOSPITALITY GROUP**