



ON THE HALFSHELL

RAW CLAMS	8/15
Middleneck, cocktail, horseradish, by the half dozen or dozen	
RAW OYSTERS	15/29
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
RAW OYSTER SAMPLER	28
Selection of daily oysters, red and white mignonette, cocktail, lemon	
OYSTER SHOOTER	5/6
Raw oyster, cocktail & horseradish, choice of beer, vodka, or rum	

APPETIZERS

ROASTED BRUSSELS SPROUTS	10
Shaved pecorino parmesan, balsamic glaze, red onion, roasted almonds, goat cheese	
FRIED GREEN TOMATOES	10
Encrusted in crushed saltines, arugula, radish, red onion, sunflower seeds, roasted corn & black bean salsa, chipotle mayo	
CALAMARI	14
Hand-battered, flash fried, scallions, marinara, horseradish sour cream	
FINS' HOMEMADE CRAB DIP	16
Lump crab meat, secret spices, cheese blend, corn tortillas & French baguette	
FINS' TUNA NACHOS	15
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey wasabi aioli, sriracha	
FINS' OYSTER SLIDERS	15
Hand battered, flash fried, baked beignets, melted brie, cajun remoulade	
BUFFALO CAULIFLOWER	10
Roasted, tossed in buffalo sauce, gorgonzola, ranch dressing	
BRUSCHETTA	11
Fresh tomato, garlic, red onion, basil, asiago & parmesan cheeses, toasted multigrain crostini	

FRESH FISH SPECIALTIES

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

BAKES & STEAMERS

STEAMED CLAMS	16
One dozen middleneck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 14 Full LB 26
Old Bay, cocktail sauce	
STEAMER COMBO	35
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
STEAMED OYSTERS	29
1 dozen, drawn butter	
OYSTERS ASIAGO	18
Half dozen, asiago cheese, fennel, spinach, panko breadcrumbs	
MUSSEL OF THE DAY	14
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	14
Half dozen topnecks, bacon, peppers, herbs, spices, cheese blend	

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	
FINS' HOUSE SALAD	9
Mesclun mix, sliced almonds, dried cranberries, gorgonzola, balsamic vinaigrette	
CAESAR SALAD	9
Hearts of romaine, Caesar dressing, shaved parmesan, baguette croutons	
ROASTED BEET SALAD	11
Baby arugula, red beets, grape tomatoes, red onion, sunflower seeds, goat cheese, blood orange vinaigrette	
BURRATA SALAD	12
Burrata mozzarella, arugula, pesto, heirloom cherry tomatoes, red radish, pickled cucumber & red onion, whole grain toast	
CHOPPED SALAD	10
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 +17	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 \$12)

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

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

FINS' CLASSIC ENTREES

BONE IN PORK CHOP	24
10oz, grilled, roasted fingerling potatoes, fried green beans, peppercorn demi glace	
CHICKEN & GRAVY	24
Hand battered, deep fried chicken breast, mashed potatoes, green beans, garlic corn & bacon brown gravy	
SHORT RIB	25
Slow roasted, root vegetables, mashed potatoes, demi glace	
HALF ROASTED DUCK	27
Brown butter basted, garlic grits, carrots, asparagus, brussels sprouts, cranberry garlic aioli	
FILET OSCAR	45
8oz center cut prime angus filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
8OZ CENTER CUT FILET MIGNON	39
Prime angus, grilled to temperature, demi glace, choice of two sides	

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

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