ON THE HALF SHELL

RAW CLAMS 8/14
Middle neck, 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 & horseradish

VODKA OYSTER SHOOTER 5
Raw oyster, infused veggie vodka, cocktail & horseradish

RUM OYSTER SHOOTER 5
Raw oyster, white rum, cocktail & horseradish

CHAMPAGNE OYSTER SHOOTER 5
Raw oysters, prosecco, cocktail & horseradish

TEQUILA OYSTER SHOOTER 5
Raw oyster, infused jalapeno tequila, cocktail & horseradish

APPETIZERS

FRIED GREEN TOMATOES 10
Encrusted in crushed saltines, arugula, radish, red onion, sunflower seeds, roasted corn & black bean salsa, chipotle mayo

CIALAMARI 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

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 crotons

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

BAKES & STEAMERS

STEAMED & STEAMERS

STEAMED CLAMS 14
One dozen middleneck, drawn butter, lemon

STEAMED SHRIMP 1/2 LB 12 Full LB 22
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 topnecks, 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

FRESH FISH SPECIALTIES

SCOTTISH SALMON 26
Broiled, roasted fingerling potatoes, carrots, turnips, spinach, balsamic glaze

CARIBBEAN MAHI 27
Blackened & grilled, saffron rice, grilled pineapple, green beans, honey bourbon sauce

LOCAL SWORDFISH 28
Firecracker style, oven roasted, jasmine rice, grilled avocado, brussels sprouts, sweet lime crème fraiche

BLUEFIN TUNA 31
Rare, sesame encrusted, snow peas, carrots, pad thai noodles, ponzu sauce

AUSTRALIAN BARRAMUNDI 27
Pistachio & panko breadcrumb encrusted, baby bok choy, carrots, broccoli, turnips, wasabi aioli

LOCAL FLounder 29
Broiled, stuffed with jumbo lump crab imperial, sweet potato puree, asparagus, hollandaise sauce

CHESAPEAKE ROCKFISH 33
Broiled, red potato & crab meat bacon hash, spinach, béarnaise sauce

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 Meat, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne 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
# FINS’ FAMOUS
## BUILD YOUR OWN FRESH FISH BOARD

9oz filet served with a choice of two sides

1. **SELECT A FISH**
   - Daily rotating selection

2. **SELECT A PREPARATION METHOD**
   - Broiled
   - Blackened
   - Grilled
   - 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
   - Bearnaise

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp &amp; Grits</td>
<td>20</td>
</tr>
<tr>
<td>Fried Shrimp Dinner</td>
<td>23</td>
</tr>
<tr>
<td>Fried Oyster Dinner</td>
<td>27</td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes</td>
<td>MARKET</td>
</tr>
<tr>
<td>Spanish Seafood Paella</td>
<td>31</td>
</tr>
<tr>
<td>FINS’ Shellfish Pasta</td>
<td>29</td>
</tr>
<tr>
<td>FINS’ Cioppino</td>
<td>29</td>
</tr>
<tr>
<td>Fish and Chips</td>
<td>22</td>
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</table>

### MEAT & POULTRY

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Bone in Pork Chop</td>
<td>22</td>
</tr>
<tr>
<td>Fillet Oscar</td>
<td>30</td>
</tr>
<tr>
<td>Chicken Chesapeake</td>
<td>26</td>
</tr>
<tr>
<td>60z Center Cut Filet Mignon</td>
<td>24</td>
</tr>
</tbody>
</table>

### SANDWICHES

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Carolina Chicken Sandwich</td>
<td>14</td>
</tr>
<tr>
<td>Buffalo Shrimp Po’ Boy</td>
<td>15</td>
</tr>
<tr>
<td>Fried Oyster Po’ Boy</td>
<td>15</td>
</tr>
<tr>
<td>The Peacemaker</td>
<td>16</td>
</tr>
<tr>
<td>1/2 Pound Angus Cheese Burger</td>
<td>14</td>
</tr>
<tr>
<td>Beyond Burger</td>
<td>16</td>
</tr>
<tr>
<td>Crab Cake Sandwich</td>
<td>MARKET</td>
</tr>
<tr>
<td>Fish Tacos</td>
<td>13</td>
</tr>
</tbody>
</table>

### SIDE DISHES

Al la Carte 4.00 Each

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

### PLEASE ASK ABOUT OUR DESSERT SELECTIONS

Rehoboth Beach, DE  Bethany Beach, DE  Rehoboth Beach, DE  Lewes, DE  Rehoboth Beach, DE  Berlin, Maryland