



ON THE HALFSHELL

RAW CLAMS	8/14
Middleneck, 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	
CALAMARI	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 croutons	
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 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 Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne 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
- 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
- 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

SHRIMP & GRITS	20
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	27
Hand-battered, lightly fried, Cajun tartar, choice of two sides	
JUMBO LUMP CRAB CAKES	MARKET
Broiled, tartar sauce, choice of two sides	
SPANISH SEAFOOD PAELLA	31
Scallops, mussels, shrimp, clams, assorted fish, lump crab meat, calamari, Andouille sausage, saffron rice	
FINS' SHELLFISH PASTA	29
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, shiitake mushrooms, penne pasta	
FINS' CIOPPINO	29
Assorted fish, shrimp, scallops, clams, mussels, tomato saffron broth <i>Add linguine +\$3</i>	
FISH AND CHIPS	22
House beer-battered cod loins, fries, coleslaw, tartar sauce	

MEAT & POULTRY

BONE IN PORK CHOP	22
10oz, grilled, roasted red potatoes, sautéed green beans and mushrooms, caramelized onion demi glaze	
FILET OSCAR	30
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
CHICKEN CHESAPEAKE	26
Oven roasted, crab imperial, garlic mashed potatoes, carrots, asparagus, garlic béchamel	
6OZ CENTER CUT FILET MIGNON	24
Grilled to temperature, demi glaze, choice of two sides	

SANDWICHES

<i>Served with a choice of one side (w/exception of tacos)</i>	
CAROLINA CHICKEN SANDWICH	14
All Natural Chicken Breast, grilled, apple wood smoked bacon, cheddar, lettuce, tomato, Carolina BBQ sauce	
BUFFALO SHRIMP PO' BOY	15
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll	
FRIED OYSTER PO' BOY	15
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll	
THE PEACEMAKER	16
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
1/2 POUND ANGUS CHEESE BURGER	14
Fresh, never frozen, hand made patty, lettuce, tomato, choice of cheese, brioche bun	
Add bacon \$1.50	
BEYOND BURGER	16
100% plant based patty, sautéed onions and peppers, pickled cucumbers, tomato jam, brioche bun	
CRAB CAKE SANDWICH	MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce	
FISH TACOS	13
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried Sub Shrimp \$2.00	
FINS' LOBSTER ROLL	MARKET
Lobster salad, lettuce, tomato, toasted Milano roll	

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