



## ON THE HALFSHELL

<b>RAW CLAMS</b>	<b>8/14</b>
Middleneck, cocktail, horseradish, by the half dozen or dozen	
<b>RAW OYSTERS</b>	<b>14/27</b>
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
<b>RAW OYSTER SAMPLER</b>	<b>27</b>
Selection of daily oysters, red and white mignonette, cocktail, lemon	
<b>BEER OYSTER SHOOTER</b>	<b>4</b>
Raw oyster, light beer, cocktail sauce	
<b>VODKA OYSTER SHOOTER</b>	<b>5</b>
Raw oyster, infused veggie vodka, cocktail sauce	
<b>RUM OYSTER SHOOTER</b>	<b>5</b>
Raw oyster, white rum, cocktail sauce	
<b>CHAMPAGNE OYSTER SHOOTER</b>	<b>5</b>
Raw oysters, prosecco, cocktail sauce	
<b>TEQUILA OYSTER SHOOTER</b>	<b>5</b>
Raw oyster, infused jalapeno tequila, cocktail sauce	

## APPETIZERS

<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, FINS' thai chili sauce	
<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>BRUSCHETTA</b>	<b>9</b>
Fresh tomato, garlic, red onion, basil, asiago & parmesan cheeses, toasted French baguette garlic bread	

## 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>CAESAR SALAD</b>	<b>8</b>
Hearts of romaine, Caesar dressing, shaved parmesan, baguette croutons	
<b>FINS' HOUSE SALAD</b>	<b>8</b>
Mesclun mix, sliced almonds, dried cranberries, gorgonzola, lemon mustard vinaigrette	
<b>ROASTED BEET SALAD</b>	<b>10</b>
Baby arugula, red beets, grape tomatoes, red onion, sunflower seeds, goat cheese, blood orange vinaigrette	
<b>FARMERS SALAD</b>	<b>10</b>
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

<b>STEAMED CLAMS</b>	<b>14</b>
One dozen middleneck, drawn butter, lemon	
<b>STEAMED SHRIMP</b>	<b>1/2 LB 12 Full LB 22</b>
Old Bay, cocktail sauce	
<b>STEAMER COMBO</b>	<b>27</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>27</b>
1 dozen, drawn butter	
<b>MUSSEL OF THE DAY</b>	<b>15</b>
1 1/2 lbs, chef's sauce du jour	
<b>CLAMS CASINO</b>	<b>13</b>
Half dozen topneck, bacon, peppers, herbs, spices, cheese blend	
<b>OYSTERS FLORENTINE</b>	<b>15</b>
Half dozen, spinach, tomato, leek, fennel	
<b>OYSTERS ROCKEFELLER</b>	<b>15</b>
Half dozen, spinach, celery, onion, hollandaise	
<b>OYSTERS CASINO</b>	<b>15</b>
Half dozen, bacon, peppers, herbs, spices, cheese blend	
<b>BAKED OYSTER SAMPLER</b>	<b>15</b>
Two oysters Florentine, two oysters Rockefeller, two oysters Casino	

## FRESH FISH SPECIALTIES

<b>SCOTTISH SALMON</b>	<b>26</b>
Broiled, roasted fingerling potatoes, carrots, turnips, spinach, balsamic glaze	
<b>CARIBBEAN MAHI</b>	<b>27</b>
Blackened & grilled, saffron rice, grilled pineapple, green beans, honey bourbon sauce	
<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>31</b>
Rare, sesame encrusted, snow peas, carrots, pad thai noodles, ponzu sauce	
<b>AUSTRALIAN BARRAMUNDI</b>	<b>27</b>
Pistachio & panko breadcrumb encrusted, baby bok choy, carrots, broccoli, turnips, wasabi aioli	
<b>LOCAL FLOUNDER</b>	<b>29</b>
Broiled, stuffed with jumbo lump crab imperial, sweet potato puree, asparagus, hollandaise sauce	
<b>CHESAPEAKE ROCKFISH</b>	<b>33</b>
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
- Veal demi-glace
- Citrus Hollandaise
- Mango Pineapple Salsa
- Fire Roasted Corn & Black Bean Salsa
- Garlic Cream
- Bearnaise
- Crawfish & Tasso Creole Sauce
- Lemon Bechamel

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

<b>SHRIMP &amp; GRITS</b>	20
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>	27
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>SPANISH SEAFOOD PAELLA</b>	31
Scallops, mussels, shrimp, clams, assorted fish, lump crab meat, calamari, Andouille sausage, saffron rice	
<b>FINS' SHELLFISH PASTA</b>	29
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, shitake mushrooms, penne pasta	
<b>FINS' CIOPPINO</b>	29
Assorted fish, shrimp, scallops, clams, mussels, tomato saffron broth <span style="float: right;"><i>add linguini +\$3</i></span>	
<b>FISH AND CHIPS</b>	22
House beer-battered cod loins, fries, coleslaw, tartar sauce	

## MEAT & POULTRY

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

## SANDWICHES

<i>Served with a choice of one side (w/exception of tacos)</i>	
<b>CAROLINA CHICKEN SANDWICH</b>	14
All Natural Chicken Breast, grilled, apple wood smoked bacon, cheddar, lettuce, tomato, Carolina BBQ sauce	
<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>	15
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll	
<b>THE PEACEMAKER</b>	16
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
<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>CRAB CAKE SANDWICH</b>	MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce	
<b>FISH TACOS</b>	13
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried <b>Sub Shrimp \$2.00</b>	
<b>FINS' LOBSTER ROLL</b>	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