



Fins Fish House & Raw Bar

243 Rehoboth Avenue Rehoboth Beach, DE

302-226-3467

A Fins Hospitality Group Concept

www.FinsRawBar.com



APPETIZERS

BAKED OYSTER SAMPLER	15
Two oysters Florentine, two oysters Rockefeller, two oysters Casino	
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	
CALAMARI	12
Scallions, Fins' thai chili sauce	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, secret seasonings, cheese blend, french baguette crostinis	
STEAMED SHRIMP	22
Old Bay, cocktail sauce	
STEAMER COMBO	26
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
STEAMED CLAMS	14
One dozen middle neck, drawn butter, lemon	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
FRIED GREEN TOMATOES	10
Encrusted in crushed saltines, arugula, red radish, red onion, sunflower seeds, roasted corn & black bean salsa, chipotle mayo	
BRUSCHETTA	9
Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, toasted French baguette garlic bread	
CLAMS CASINO	11
Half dozen top neck, bacon, peppers, herbs, spices, cheese blend	

SOUPS & SALADS

FINS' SEAFOOD CHOWDER	7
Fresh shrimp, scallops, fish, light tomato herb broth	
OYSTER STEW	11
Made to order, one of Baltimore's oldest recipes	
SEASONAL SOUP DU JOUR	8
Daily rotating selection	
CAESAR SALAD	8
Hearts of romaine, Caesar dressing, shaved parmesan, house croutons	
FINS' HOUSE SALAD	8
Mesclun mix, sliced almonds, dried cranberries, gorgonzola, lemon mustard vinaigrette	
FARMERS SALAD	10
Shaved iceberg, cucumbers, heirloom cherry tomatoes, carrots, red onion, red radish, bacon, cheddar, Fins' ranch dressing	
ROASTED BEET SALAD	10
Baby arugula, grape tomato, red beets, red onion, sunflower seeds, goat cheese, blood orange vinaigrette	

Turn any of our salads into an entrée

Fish Board	MARKET	Chicken Breast	9	Filet Mignon	16
Fried Oysters	13	Crab Cake	MARKET		
Shrimp	11	Calamari	10		

SANDWICHES

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

CAROLINA CHICKEN* SANDWICH	14
*Cage Free, 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 CERTIFIED ANGUS CHEESE BURGER	14
Fresh, never frozen, hand made patty, lettuce, tomato, choice of cheese, brioche bun Add bacon 1.50	
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	

FINS' FRESH FISH BOARD

9 oz filet served with a choice of two sides

1. SELECT A FISH
Daily rotating selection

2. SELECT A PREPARATION METHOD

• Broiled • Blackened • Grilled • Seared • Stuffed with Crab Imperial (add \$10)

3. SELECT A SAUCE

• Lobster Béchamel • Garlic Cream • Lemon Béchamel
• Mango Pineapple Salsa • Veal demi-glace • Citrus Hollandaise • Béarnaise
• Fire Roasted Corn & Black Bean Salsa • Crawfish & Tasso Creole Sauce

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	22
Lightly battered, cocktail sauce, choice of two sides	
FRIED OYSTER DINNER	25
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, fish, lump crab meat, calamari, Andouille sausage, saffron rice	
FINS' SHELLFISH PASTA	29
Shrimp, scallops, lump crab meat, shitake mushrooms, sundried tomato, penne pasta, lobster cream sauce	
FINS' CIOPPINO	29
Atlantic cod, shrimp, scallops, clams, mussels, tomato saffron broth add linguini +\$3	
FISH AND CHIPS	20
House beer-battered cod loins, fries, coleslaw, tartar sauce	

FRESH FISH SPECIALTIES

SCOTTISH SALMON	26
Broiled, roasted fingerling potatoes, carrots, turnips, spinach, balsamic glaze	
CREOLE MAHI	27
Blackened, garlic grits, fried green beans, chipotle aioli	
LOCAL SWORDFISH	28
Firecracker style, oven roasted, jasmine rice, grilled avocado, brussels sprouts, sweet lime crème fraiche	
BLUEFIN TUNA	30
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	

MEAT & POULTRY

BONE IN PORK CHOP	22
10oz, grilled, roasted red potatoes, sautéed green beans and mushrooms, caramelized onion	
FILET OSCAR	30
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
STEAK & CAKE	MARKET
6oz center cut filet mignon, 5oz jumbo lump crab cake, lobster 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 glace, choice of two sides	

SIDE DISHES

A 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

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
Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness
Prices are subject to change without notice

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

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 5 (GLUTEN FREE)

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 backed 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	
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