

Fins Fish House & Raw Bar

243 Rehoboth Avenue Rehoboth Beach, DE

302-226-3467

A Fins Hospitality Group Concept

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, pistachios, raspberries, gorgonzola, lemon mustard vinaigrette	
FARMERS SALAD	10
Shaved iceberg, cucumbers, heirloom cherry & grape tomatoes, carrots, red onion, red radish, bacon, cheddar, Fins' ranch dressing	
ROASTED BEET SALAD	10
Baby arugula, grape tomato, candy & red beets, red onion, sunflower seeds, goat cheese, blood orange vinaigrette	
ARUGULA SALAD	10
Almonds, gala apples, grape tomatoes, red onion, mozzarella, balsamic vinegar of Modena	
Turn any of our salads into an entrée	
Fish Board	MARKET
Fried Oysters	13
Shrimp	11
Chicken Breast	9
Crab Cake	MARKET
Calamari	10
Filet Mignon	16

SANDWICHES

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

CAROLINA CHICKEN* SANDWICH	14
*Cage Free, Antibiotic Free 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	

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

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

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, pine nuts, lobster cream sauce	
FINS' BOUILLABAISSE	29
Atlantic cod, shrimp, scallops, clams, mussels, tomato saffron broth	
FISH AND CHIPS	20
House beer-battered cod loins, fries, coleslaw	

FRESH FISH SPECIALTIES

SCOTTISH SALMON	26
Broiled, cauliflower puree, roasted potatoes, carrots, turnips, spinach, balsamic glaze	
CARIBBEAN MAHI	27
Blackened, grilled pineapple, sweet potato puree, almonds, cayenne rum sauce	
LOCAL SWORDFISH	27
Firecracker style, oven roasted, jasmine rice, grilled avocado, sweet lime crème fraiche	
BLUEFIN TUNA	30
Rare, sesame encrusted, snow peas, carrots, leeks, pad thai noodles, egg, ponzu sauce	
AUSTRALIAN BARRAMUNDI	27
Pistachio & panko breadcrumb encrusted, Baby bok choy, diced butternut squash, wasabi aioli	
CHESAPEAKE BLUE CATFISH	25
Blackened, garlic grits, fried green beans, Cajun béchamel	
LOCAL FLOUNDER	29
Broiled, stuffed with jumbo lump crab imperial, sweet potato puree, asparagus, hollandaise sauce	
CHESAPEAKE ROCKFISH	32
Skin on, red potato & butternut squash bacon hash, spinach, béarnaise sauce	

MEAT & POULTRY

BONE IN PORK CHOP	22
10oz, grilled, roasted red potatoes, sautéed green beans and mushrooms, caramelized onion jam	
FINS' SIRLOIN	22
8oz, grilled to temperature, butternut squash & bacon hash, green tomato relish, caramelized maple glaze, squash puree	
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 glace, choice of two sides	

APPETIZERS

FRIED GREEN TOMATOES	10
Encrusted in crushed saltines, arugula, red radish, red onion, feta, pumpkin seeds, chipotle mayo	
BRUSCHETTA	9
Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, toasted French baguette garlic bread	
CALAMARI	12
Scallions, Fins' thai chili sauce	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, secret seasonings, cheese blend, French baguette crostinis	
TUNA POKE	14
Ahi tuna, avocado, seaweed salad, pineapple, jasmine rice, Hawaiian BBQ sauce	
ROASTED GARLIC GUACAMOLE	11
Pine nuts, Fins' guacamole, tortilla chips	

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 • Stuffed with Crab Imperial (add \$10)

3. SELECT A SAUCE

• Lobster Béchamel • Crab Veloute • 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.

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 ~
Butternut Squash Puree ~ Roasted Vegetable Blend ~ Sweet Potato Puree

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
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
GREEN'S AMBER ALE* 16.9 OZ
(GLUTEN FREE) 9
ST PAULI GIRL NA 3.5

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

SACHA LICHINE ROSE 8.5/30
FRANCE, PROVENCE REGION Easy and open with both red berry richness and delicious acidity

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 varieties. 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

SPOSATO MALBEC RESERVE 11.5/42
ARGENTINA, MENDOZA From Delaware's own Sposato Family Aged in oak barrels for 14 months, blackberries, sweet spice. Intense violet color with a soft and sweet mouthfeel of velvety tannins

CHAMPAGNE/SPARKLING

COOKS BRUT (187ML) 6
LUNETTA PROSECCO (187ML) 8

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
MATT'S 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