



Fins Ale House & Raw Bar
 West Fenwick Island
 302-436-3467
 www.FinsRawBar.com
 A Fins Hospitality Group Concept



ON THE HALFSHELL

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| RAW CLAMS | 9/16 |
| Middleneck, cocktail, horseradish, by the half dozen or dozen | |
| RAW OYSTERS | 16/30 |
| Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen | |
| BEER OYSTER SHOOTER | 5 |
| Raw oyster, light beer, cocktail & horseradish | |
| VODKA OYSTER SHOOTER | 6 |
| Raw oyster, infused veggie vodka, cocktail & horseradish | |
| RUM OYSTER SHOOTER | 6 |
| Raw oyster, white rum, cocktail & horseradish | |
| CHAMPAGNE OYSTER SHOOTER | 6 |
| Raw oysters, prosecco, cocktail & horseradish | |
| TEQUILA OYSTER SHOOTER | 6 |
| Raw oyster, infused jalapeno tequila, cocktail & horseradish | |

APPETIZERS

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| FRIED GREEN TOMATOES | 12 |
| Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, chipotle mayo | |
| BRUSCHETTA | 12 |
| Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, garlic bread | |
| CALAMARI | 15 |
| Hand-battered, flash fried, horseradish sour cream & marinara | |
| FRIED OYSTERS | 17 |
| 1/2 dozen, hand-battered, flash fried, cocktail sauce | |
| FINS' SEAFOOD SKINS | 16 |
| Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream | |
| FINS' HOMEMADE CRAB DIP | 17 |
| Lump crab meat, secret seasonings, cheese blend, tortilla chips <i>Sub French Baguette +\$1.00</i> | |
| FINS' TUNA NACHOS | 16 |
| Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey-wasabi aioli, Sriracha | |
| OYSTER SLIDERS | 17 |
| Hand battered, lightly fried, baked beignets, brie cheese, remoulade | |
| FRIED AVOCADO | 14 |
| Halved, tempura battered, lightly fried, stuffed with FINS' shrimp salad, Sriracha aioli | |
| CHICKEN QUESADILLA | 13 |
| Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream | |
| SEAFOOD QUESADILLA | 18 |
| Crab, shrimp, scallops, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream | |
| FINS' WINGS | 16 |
| Baked & fried, your choice of Buffalo, Korean BBQ, or Thai chili. Old Bay, Ranch or Blue Cheese dressing | |
| CORNED BEEF EGGROLLS | 14 |
| House cured beef, coleslaw, thousand island, cajun tartar | |

BAKES & STEAMERS

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| STEAMED CLAMS | 16 |
| One dozen middleneck, drawn butter, lemon | |
| STEAMED SHRIMP | 1/2 LB 14 Full LB 26 |
| Old Bay, cocktail sauce | |
| STEAMER COMBO | 37 |
| 1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce | |
| STEAMED OYSTERS | 30 |
| 1 dozen, drawn butter | |
| OYSTERS ASIAGO | 19 |
| Half dozen, Asiago cheese, fennel, spinach, panko breadcrumbs | |
| OYSTERS ROCKEFELLER | 19 |
| Half dozen, spinach, celery, onion, hollandaise | |
| BAKED OYSTER SAMPLER | 19 |
| Three oysters Asiago & three oysters Rockefeller | |
| MUSSEL OF THE DAY | 16 |
| 1 1/2 lbs, chef's sauce du jour | |
| CLAMS CASINO | 15 |
| Half dozen topnecks, bacon, peppers, herbs, spices, cheese blend | |

SOUPS & SALADS

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| FINS' SEAFOOD CHOWDER | 10 |
| Fresh shrimp, scallops, fish, herb tomato broth | |
| FINS' SOUP DU JOUR | MARKET |
| See Daily Specials | |
| OYSTER STEW | 12 |
| Made to order, one of Baltimore's oldest recipes | |
| FINS' HOUSE SALAD | 10 |
| Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain balsamic vinaigrette | |
| CAESAR SALAD | 10 |
| Hearts of romaine, Caesar dressing, shaved parmesan, spiced oyster crackers | |
| SHRIMP COBB SALAD | 18 |
| Chilled shrimp, romaine, hard boiled egg, pickled onions, avocado, candied pecans, mushrooms, radish, bacon, carrots, feta, honey-ginger ranch dressing | |
| ASPARAGUS & ARTICHOKE SALAD | 12 |
| Grilled asparagus, artichoke hearts, spring mix, shaved fennel, blue cheese crumbles, citrus vinaigrette | |
| BURRATA CAPRESE SALAD | 14 |
| Buratta mozzarella, cherry tomatoes, fresh basil pesto, arugula, pickled red onions, balsamic glaze | |
| CHOPPED SALAD | 10 |
| Romaine, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheese, buttermilk ranch dressing | |

Turn any of our salads into an entrée
Fish Board +MARKET Crab Cake +MARKET
Chicken Breast +9 Calamari +11
Fried Oysters +17 Shrimp +11

MasterCard, Visa, Discover and American Express Credit Cards and Cash are Accepted for Payment
 A Gratuity of 20% May be Added to Large Parties of Six or More
 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
 Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness

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 \$12)
3. **SELECT A SAUCE**
 - Lobster Sauce • Dill Cream Sauce • Lemon Shallot Cream
 - Mango Pineapple Salsa • Crawfish & Tasso Creole Sauce (add \$1)
 - Peppercorn demi-glace • Fire Roasted Corn & Black Bean Salsa • Coconut Curry
 - Citrus Hollandaise • *more than 1 sauce +\$1.50*

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

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| FRIED SHRIMP DINNER | 25 |
| Lightly battered, cocktail sauce, choice of two sides | |
| FRIED OYSTER DINNER | 30 |
| Hand-battered, lightly fried, Cajun tartar, choice of two sides | |
| BALSAMIC GLAZED SALMON | 26 |
| Oven roasted fingerling potatoes, root vegetables, sautéed pancetta & brussels sprouts | |
| JUMBO LUMP CRAB CAKES | MARKET |
| Broiled, tartar sauce, choice of two sides | |
| SPANISH SEAFOOD PAELLA | 32 |
| Scallops, mussels, shrimp, clams, fish, lump crab meat, calamari, Andouille sausage, saffron rice | |
| FINS' SHELLFISH PASTA | 30 |
| Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta | |
| SCALLOP RISOTTO | 36 |
| Grilled, lump crab meat, sundried tomatoes, green peas, lobster bechamel, asiago cheese & sweet corn risotto | |
| SEAFOOD BAKE | 32 |
| Mini crab cake, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of 2 sides | |
| FINS' CIOPPINO | 32 |
| Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce Add Linguini: \$3.00 | |
| SHRIMP & GRITS | 22 |
| Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso ham Creole cream | |
| FISH AND CHIPS | 24 |
| House beer-battered cod loins, fries, coleslaw | |

MEAT & POULTRY

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| CHICKEN & GRAVY | 24 |
| Hand battered, deep fried chicken breast, mashed potatoes, green beans, peppercorn demi glace | |
| FILET OSCAR | 45 |
| 8oz center cut prime angus filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus | |
| 8OZ FILET MIGNON | 39 |
| Center cut prime angus, grilled to temperature, choice of two sides | |
| BONE IN PORK CHOP | 25 |
| 10oz, grilled, roasted fingerling potatoes, fried green beans, peppercorn demi glace | |

SANDWICHES

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

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| HONEY BOURBON CHICKEN SANDWICH | 15 |
| All natural chicken breast, grilled, apple wood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun | |
| BUFFALO SHRIMP PO' BOY | 16 |
| Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll | |
| FRIED OYSTER PO' BOY | 17 |
| New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll | |
| THE PEACEMAKER | 18 |
| Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll | |
| FINS' LOBSTER ROLL | MARKET |
| Homemade chilled lobster salad, lettuce, tomato, toasted Milano roll | |
| BLACKENED GROUPE RUEBEN | 19 |
| Sauerkraut, swiss cheese, rye bread, cajun aioli | |
| AHI TUNA | 17 |
| 5oz grilled Ahi tuna steak, pickled onion & cucumber slaw, toasted brioche roll, honey-wasabi aioli | |
| CRISPY COD | 15 |
| Flash fried, lettuce, tomato, cranberry garlic aioli, Texas toast | |
| BEYOND BURGER | 17 |
| 100% plant based patty, pickled cucumber, red onion, brioche bun Add Cheese \$1.00 | |
| CRAB CAKE SANDWICH | MARKET |
| Broiled, lettuce, tomato, brioche bun, tartar sauce | |
| FISH TACOS | 14 |
| Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried Sub Shrimp \$2 | |
| 1/2LB CERTIFIED ANGUS CHEESE BURGER | 14 |
| Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, brioche bun Add bacon \$2 | |
| CAROLINA HOT CHICKEN | 16 |
| Hand battered, deep fried chicken breast, lettuce, slaw, Carolina hot sauce, pickles, brioche bun | |
| FRIED GREEN TOMATO BLT | 13 |
| Breaded & fried green tomatoes, lettuce, applewood smoked bacon, tartar sauce, Texas toast | |

SIDE DISHES

Al la Carte 4.00 Each

~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~
Saffron Rice ~ French Fries ~ Spicy Grits ~ Tater Tots ~
Sweet Potato Fries ~ Broccoli ~ Chunky Applesauce ~ Asparagus ~
Green Beans



Rehoboth Beach, DE



Lewes, DE



Bethany Beach, DE



Rehoboth Beach, DE