



## ON THE HALFSHELL

<b>RAW CLAMS</b>	<b>7/13</b>
Middle neck, cocktail, horseradish, by the half dozen or dozen	
<b>RAW OYSTERS</b>	<b>13/27</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 each oyster, 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>9</b>
Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, sunflower seeds, chipotle mayo	
<b>HOT CHICKEN SLIDERS</b>	<b>10</b>
Fried chicken, buffalo sauce, garlic herb aioli, pickled red onion, mini brioche buns	
<b>CALAMARI</b>	<b>12</b>
Hand-battered, flash fried, horseradish sour cream & marinara	
<b>FINS' HOMEMADE CRAB DIP</b>	<b>14</b>
Lump crab meat, secret spices, cheese blend, tortilla chips <i>Sub Baguette: +\$1</i>	
<b>FINS' SEAFOOD SKINS</b>	<b>13</b>
Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream	
<b>FRIED AVOCADO</b>	<b>12</b>
Halved, tempura battered, lightly fried, stuffed with FINS' shrimp salad, Sriracha aioli	
<b>FINS' WINGS</b>	<b>12</b>
Your choice of Buffalo, Honey Bourbon, Chipotle BBQ, or Old Bay. Served with ranch or blue cheese and celery	
<b>CHICKEN QUESADILLA</b>	<b>11</b>
Chicken, bell peppers, onion, cheddar jack cheese, roasted corn & black bean salsa, chipotle sour cream	

## BAKES & STEAMERS

<b>STEAMED CLAMS</b>	<b>14</b>
One dozen middle neck, 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>26</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>12</b>
Half dozen top neck, bacon, peppers, herbs, spices, cheese blend	
<b>OYSTERS ASIAGO</b>	<b>15</b>
Half dozen, Asiago cheese, fennel, spinach, panko breadcrumbs	
<b>OYSTERS ROCKEFELLER</b>	<b>15</b>
Half dozen, spinach, celery, onion, hollandaise	
<b>BAKED OYSTER SAMPLER</b>	<b>15</b>
Three oysters Asiago & three oysters Rockefeller	

## 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, spiced oyster crackers	
<b>FINS' HOUSE SALAD</b>	<b>8</b>
Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain balsamic vinaigrette	
<b>ROASTED BEET SALAD</b>	<b>10</b>
Baby arugula, red beets, sunflower seeds, red onion, goat cheese crumbles, blood orange vinaigrette	
<b>CHOPPED SALAD</b>	<b>10</b>
Romaine, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheese, buttermilk ranch dressing	

### Turn any of our salads into an entrée

<b>Fish Board +MARKET</b>	<b>Crab Cake +MARKET</b>
<b>Chicken Breast +9</b>	<b>Calamari +10</b>
<b>Fried Oysters +13</b>	<b>Shrimp +11</b>

# FINS' FAMOUS BUILD YOUR OWN FRESH FISH BOARD

*8 oz. 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 Sauce
- Peppercorn demi-glaze
- Citrus Hollandaise
- Mango Pineapple Salsa
- Fire Roasted Corn & Black Bean Salsa
- Garlic Cream
- Crawfish & Tasso Creole Sauce (add \$1)

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>	<b>20</b>		
Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream			
<b>FRIED SHRIMP DINNER</b>	<b>22</b>		
Lightly battered, cocktail sauce, choice of two sides			
<b>FRIED OYSTER DINNER</b>	<b>27</b>		
Hand-battered, lightly fried, Cajun tartar, choice of two sides			
<b>JUMBO LUMP CRAB CAKES</b>	<b>MARKET</b>		
Broiled, tartar sauce, choice of two sides			
<b>SPANISH SEAFOOD PAELLA</b>	<b>29</b>		
Scallops, mussels, shrimp, clams, fish, lump crab meat, calamari, Andouille sausage, saffron rice			
<b>FINS' SHELLFISH PASTA</b>	<b>27</b>		
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta			
<b>FISH AND CHIPS</b>	<b>20</b>		
House beer-battered cod loins, fries, coleslaw			

## MEAT & POULTRY

<b>CHICKEN CHESAPEAKE</b>	<b>26</b>		
Oven roasted, crab imperial, garlic mashed potatoes, carrots, asparagus, garlic cream			
<b>FINS' MEATLOAF</b>	<b>17</b>		
Fresh, never frozen ground beef, mashed potatoes, fried green beans, peppercorn demi-glaze			
<b>6OZ CENTER CUT FILET MIGNON</b>	<b>24</b>		
Grilled to temperature, choice of two sides			
<b>BONE IN PORK CHOP</b>	<b>20</b>		
10oz, grilled, roasted fingerling potatoes, sautéed green beans & mushrooms, caramelized onion demi glaze			

## SIDE DISHES

**Al la Carte 4.00 Each**

- ~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~  
Saffron Rice ~ Shoestring Fries ~ Spicy Grits ~ Tater Tot's ~  
Sweet Potato Fries ~ Broccoli ~ Chunky Applesauce ~ Asparagus ~  
Green Beans ~ Sweet Potato Mashers

## FRESH FISH SPECIALTIES

<b>STUFFED FLOUNDER</b>	<b>20</b>		<b>29</b>
Broiled, stuffed with crab imperial, citrus hollandaise, asparagus, sweet potato mashers			
<b>SCOTTISH SALMON</b>	<b>22</b>		<b>26</b>
Broiled, roasted fingerling potatoes, carrots, spinach, balsamic glaze			
<b>BLUEFIN TUNA</b>	<b>27</b>		<b>30</b>
Rare, sesame encrusted, snow peas, carrots, saffron rice, ponzu sauce			

## SANDWICHES

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

<b>HONEY BOURBON CHICKEN SANDWICH</b>			<b>14</b>
All natural chicken breast, grilled, applewood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun			
<b>BUFFALO SHRIMP PO' BOY</b>			<b>15</b>
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll			
<b>FRIED OYSTER PO' BOY</b>			<b>15</b>
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll			
<b>1/2LB ANGUS CHEESE BURGER</b>			<b>13</b>
Fresh, never frozen beef patty, lettuce, tomato, choice of cheese, brioche bun			
<b>CHESAPEAKE BURGER</b>			<b>17</b>
Fresh, never frozen hand made patty, lump crab meat, sautéed onions, mushrooms, provolone, brioche bun			
<b>CRAB CAKE SANDWICH</b>		<b>MARKET</b>	
Broiled, lettuce, tomato, brioche bun, tartar sauce			
<b>BIG BOY BURGER</b>			<b>15</b>
Fresh, never frozen beef patty, pulled pork, bacon, jalapenos, cheddar jack cheese, brioche bun			
<b>TEXAS CHICKEN SANDWICH</b>			<b>15</b>
All natural chicken breast, grilled, applewood smoked bacon, cheddar cheese, lettuce, tomato, BBQ sauce, brioche bun			
<b>FISH TACOS</b>			<b>13</b>
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried			
<b>SHRIMP TACOS</b>			<b>15</b>
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried			



Rehoboth Beach, DE



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Rehoboth Beach, DE



Lewes, DE



Bethany Beach, DE



Rehoboth Beach, DE