



ON THE HALFSHELL

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

APPETIZERS

FRIED GREEN TOMATOES	9
Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, chipotle mayo	
BRUSCHETTA	9
Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, garlic bread	
CALAMARI	12
Hand-battered, flash fried, horseradish sour cream & marinara	
FINS' SEAFOOD SKINS	14
Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, secret seasonings, cheese blend, tortilla chips	
CHICKEN QUESADILLA	12
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
FRIED AVOCADO	13
Halved, tempura battered, lightly fried, stuffed with FINS' shrimp salad, Sriracha aioli	
FINS' TUNA NACHOS	15
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey-wasabi aioli, Sriracha	
CORNED BEEF EGG ROLLS	11
House cured, coleslaw, swiss cheese, thousand island dipping sauce	

BAKES & STEAMERS

STEAMED CLAMS	14
One dozen middleneck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 12 Full LB 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 OYSTERS	27
1 dozen, drawn butter	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	12
Half dozen topneck, bacon, peppers, herbs, spices, cheese blend	
OYSTERS ASIAGO	15
Half dozen, Asiago cheese, fennel, spinach, panko breadcrumbs	
OYSTERS ROCKEFELLER	15
Half dozen, spinach, celery, onion, hollandaise	
BAKED OYSTER SAMPLER	15
Three oysters Asiago & three oysters Rockefeller	

SOUPS & SALADS

FINS' SEAFOOD CHOWDER	7
Fresh shrimp, scallops, fish, herb tomato broth	
FINS' SOUP DU JOUR	MARKET
See Daily Specials	
OYSTER STEW	11
Made to order, one of Baltimore's oldest recipes	
CAESAR SALAD	8
Hearts of romaine, Caesar dressing, shaved parmesan, spiced oyster crackers	
FINS' HOUSE SALAD	8
Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain balsamic vinaigrette	
ROASTED BEET SALAD	10
Baby arugula, red beets, sunflower seeds, red onion, goat cheese crumbles, blood orange vinaigrette	
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 +10
Fried Oysters +13	Shrimp +11

FINS' CLASSICS

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

- FRIED GREEN TOMATO BLT** 10
Breaded & fried green tomatoes, lettuce, applewood smoked bacon, tartar sauce, Texas toast
- 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
- CRAB CAKE SANDWICH** MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce
- BLACKENED SALMON BLT** 16
Cajun blackened salmon, lettuce, tomato, applewood smoked bacon, Cajun remoulade, toasted wheat bread
- FINS' FAMOUS FISH SANDWICH** MARKET
Choice of fish, field greens, tomato, brioche bun, tartar sauce
- AHI TUNA** 15
5oz grilled ahi tuna steak, pickled cucumber slaw, honey-wasabi aioli, brioche bun
- LOBSTER ROLL** MARKET
FINS' lobster salad, lettuce, tomato, milano roll
- JAMBALAYA** 16
Shrimp, chicken, andouille sausage, saffron rice, Cajun tomato broth
- CRISPY COD** 14
Panko breadcrumb & garlic encrusted, lettuce, tomato, Cajun tartar, brioche bun
- FRIED FLOUNDER BLT** 14
Breaded & flash fried, lettuce, tomato, applewood smoked bacon, Cajun tartar, brioche bun
- FISH TACOS** 13
Spiced & pickled slaw, chipotle sour cream, flour tortilla
Your choice of grilled, blackened or fried
- SHRIMP TACOS** 15
Spiced & pickled slaw, chipotle sour cream, flour tortilla
Your choice of grilled, blackened or fried

CLASSICS

Served with a choice of one side

- HONEY BOURBON CHICKEN SANDWICH** 14
All natural chicken breast, grilled, applewood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun
- 1/2LB ANGUS CHEESE BURGER** 14
Fresh, never frozen beef patty, lettuce, tomato, choice of cheese, brioche bun **Add Bacon: \$1.50**
- BEYOND BURGER** 16
100% plant based patty, pickled cucumbers, red onion, brioche bun **Add Cheese \$1.00**
- CHESAPEAKE BURGER** 17
Fresh, never frozen beef patty, lump crab meat, sautéed onions, mushrooms, provolone, brioche bun
- SHRIMP SALAD** 14
FINS' shrimp salad, chipotle mayo, avocado, lettuce, wheat bread
- CORNED BEEF REUBEN** 13
House beer braised, sauerkraut, thousand island dressing, swiss cheese, seeded rye bread
- TURKEY REUBEN** 11
Thin sliced turkey breast, swiss cheese, coleslaw, cranberry aioli, rye bread
- GRILLED CHEESE** 10
Blend of four cheeses, tomato, basil pesto spread, Texas toast

SIDE DISHES

Al la Carte 4.00 Each

~ Cole Slaw ~ Macaroni & Cheese ~

Saffron Rice ~ Shoestring Fries ~ Spicy Grits ~ Tater Tots ~
Sweet Potato Fries ~ Broccoli ~ Chunky Applesauce ~ Asparagus ~
Green Beans

PLEASE ASK ABOUT OUR DESSERT SELECTIONS



Rehoboth Beach, DE



Berlin, MD



Rehoboth Beach, DE



Lewes, DE



Bethany Beach, DE Rehoboth Beach, DE

