



FINS ALE HOUSE & RAW BAR

19269 Coastal Highway

Rehoboth Beach, DE

302-227-3467

A Fins Hospitality Group Concept

SOUPS & SALADS

SOUP OF THE DAY	7
Ask your server about the homemade specialty of the day	
SEAFOOD CHOWDER	7
Fresh shrimp, scallops, fish, light tomato herb broth	
OYSTER STEW	11
Baltimore's oldest recipe	
FINS' HOUSE SALAD	8
Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain mustard vinaigrette	
CAESAR SALAD	8
Romaine, shaved parmesan, seasoned oyster crackers, Caesar dressing	
COBB SALAD	14
Mixed greens, chopped romaine, black bean corn salsa, hardboiled egg, Applewood smoked bacon, sliced turkey breast, tomato, cucumber, gorgonzola cheese, buttermilk ranch dressing	
BABY SPINACH & ARUGULA SALAD	10
Red onion, cherry tomatoes, pistachios, mushrooms, feta cheese, Greek dressing	
ICEBERG WEDGE	10
Iceberg lettuce, cucumber, cheery tomato, bacon, gorgonzola cheese, toasted sunflower seeds, blue cheese dressing	
CHOPPED SALAD	10
Romaine lettuce, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheeses, buttermilk ranch dressing	
THE WORKS	10
Oven-roasted sautéed butternut squash, cauliflower & broccoli florets, walnuts, dried cranberries, red onion, bacon, goat cheese, maple syrup <i>*served warm*</i>	
Turn any of our salads into an entrée	
Fish Board MARKET	Chicken Breast 9
Fried Oysters 13	Crab Cake MARKET
Shrimp 11	Calamari 10
Filet Mignon 16	Tuna Salad 8
Chicken Salad 8	Shrimp Salad 9

APPETIZERS

PULLED PORK SLIDERS	10
Three mini brioche buns, marinated B.O.B. BBQ sauce, shoestring fries, mini coleslaw	
FINS' WINGS	12
Your choice of Buffalo, Honey Bourbon, Chipotle BBQ	
TUNA NACHOS	15
Crispy corn tortilla, guacamole, Ahi tuna, sesame seeds, fish eggs, seaweed salad, honey-wasabi aioli & Sriracha	
FRIED GREEN TOMATOES	9
House bread crumb blend, roasted corn, black bean & arugula salad, chipotle mayo	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, cheese blend, secret spices, served with tortilla chips	
SOUTHERN FRIED OYSTERS	15
Lightly battered, deep fried, spicy grits, Cajun remoulade	
FINS' SEAFOOD SKINS	14
Potato skins, shrimp, scallops, lump crab imperial, cheese blend, sour cream	
CALAMARI	12
Hand battered, flash fried, horseradish sour cream, marinara	
CHICKEN QUESADILLA	12
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
BRUSCHETTA	9
Fresh tomato, garlic, red onions, basil, Asiago & parmesan cheeses. Served with garlic bread	
SEARED TUNA	16
Sesame encrusted tuna seared extra rare and served cold over seaweed salad with cucumbers, wasabi, soy and ginger	
CORNED BEEF EGG ROLLS	11
House cured, coleslaw, swiss cheese, thousand island dipping sauce	

SIDES \$4

Mac and Cheese	Shoestring Fries
Tater Tots	Cole Slaw
Apple Sauce	Sweet Potato Fries
Vegetables	Broccoli
Spicy Grits	Asparagus
Green Beans	

FINS' CLASSICS

Served with one side (w/ exception of tacos)

GROUPE REUBEN	14
Blackened, sauerkraut, swiss cheese, thousand island, ciabatta bread	
CRAB CAKE	MARKET
Broiled, lettuce, tomato, tartar sauce,, toasted brioche roll	
SCALLOP CHEESESTEAK	15
Peppers, onions, choice of cheese, toasted Milano roll.	
AHI TUNA	15
5 oz grilled Ahi tuna steak, pickled cucumber slaw, toasted brioche roll, honey-wasabi aioli	
FINS' FAMOUS FISH SANDWICH	MARKET
Field greens and tomato on a toasted brioche roll, tartar sauce	
FRIED OYSTER or SHRIMP PO'BOY	15
<i>New Orleans-style:</i> with hand-battered oysters or shrimp, lettuce, tomato & Cajun tartar on a toasted Milano roll. <i>Buffalo Style:</i> with lettuce, tomato, melted bleu cheese, buffalo sauce, ranch dressing	
BLACKENED SALMON BLT	16
Cajun blackened salmon, lettuce, tomato, apple wood smoked bacon, Cajun remoulade, toasted wheat bread	
FISH TACOS	13
Two, flour tortillas, spiced and pickled slaw, chipotle sour cream Your choice of grilled, blackened or fried Sub Shrimp \$2.00	

CLASSICS

Served with one side

TUNA SALAD CLUB	12
Tuna salad, lettuce, tomato, bacon, white toast Make it a Melt! Add Cheese: \$1	
1/2 POUND ANGUS CHEESE BURGER	14
Fresh, never frozen hand made patty, choice of cheese, lettuce, tomato, brioche roll Add Bacon: 1.50	
GRILLED CHEESE	10
Four cheese with tomato and a basil pesto spread , Texas toast Add Bacon: 1.50	
HONEY BOURBON CHICKEN*	14
*Cage free, anti-biotic free, chicken breast, grilled, apple wood smoked bacon, honey bourbon sauce, provolone cheese, brioche bun	
TURKEY REUBEN	11
Thin sliced turkey breast, rye bread, Swiss cheese, coleslaw, cranberry aioli	
FRENCH DIP	17
House beer braised roast beef, caramelized onion, Dijon mustard, smoked gouda, ciabatta bread, side of au jus	
CHICKEN SALAD CLUB	13
Lettuce, tomato, bacon, sliced brioche toast	
CORNED BEEF REUBEN	13
House beer braised, sauerkraut, thousand island dressing, swiss cheese, seeded rye bread	
SHRIMP SALAD	14
FINS' shrimp salad, chipotle mayo, avocado, lettuce, wheat bread	
TURKEY BURGER	13
Green tomato relish, lettuce, smoked gouda, brioche bun	
FILET SANDWICH	17
Tenderloin cooked to temperature, lettuce, fried onion, horseradish sour cream, brioche bun	

OYSTER AND CLAM SPECIALTIES

CLAMS CASINO	11
Half dozen top neck, bacon, peppers, herbs, spices and cheeses,	
OYSTER ASIAGO	15
Half dozen shucked oysters stuffed with Asiago cheese, fennel, and spinach	
OYSTERS ROCKEFELLER	15
Fresh shucked oysters baked with spinach, celery, onion and hollandaise	
BAKED OYSTER SAMPLER	15
Three baked oyster Asiago, and three baked oyster Rockefeller	

STEAMERS

STEAMED CLAMS	14
Dozen middle neck, drawn butter, lemon	
STEAMED SHRIMP	1/2 lb 11 Full lb 22
Old Bay, cocktail sauce	
MUSSELS OF THE DAY	15
1.5 lbs., chef's daily sauce	

Prices subject to change without notice

gratuity of 18% may be added to parties of six or more

consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness
All equipment, including fryer, is used to prepare food items. We cannot guarantee cross contamination has not occurred. Please alert the staff immediately to 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

NEW BELGUIM FAT TIRE 5

SIERRA NEVADA PALE ALE 4

AMSTEL LIGHT 4.5

CORONA 5.5

CORONA LIGHT 5.5

HEINEKEN 4.5

NEWCASTLE BROWN ALE 5

BUDWEISER 3.5

BUD LIGHT 3.5

COORS LIGHT 3.5

MGD 64 3

MICHELOB ULTRA 3.5

MILLER LITE 3.5

PABST BLUE RIBBON 16OZ CAN 2.5

YUENGLING 3.5

GREEN'S AMBER ALE 16.9 OZ (GLUTEN FREE) 9

ST PAULI GIRL NA 3

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,
CHERRY COKE, BIRCH BEER, UNSWEETENED ICED TEA

JUICE~ APPLE, ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT

COFFEE OR TEA

*ALL FREE REFILLS WITH THE EXCEPTION OF JUICES

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 8.5/30

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 back 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

CLIFFORD BAY SAUV BLANC 9/32

NEW ZEALAND, MARLBOROUGH Guava, citrus, mild minerality, long dry finish

UPPERCUT SAUV BLANC 9.5/34

CALIFORNIA, NORTH COAST Medium bodied, with crisp flavors of nectarine and key lime

NOBILO SAUV BLANC 8.5/30

NEW ZEALAND, MARLBOROUGH Crisp, clean, ripe tropical fruit, well balanced acidity

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

VILLA POZZI PINOT GRIGIO 8/28

ITALY, SICILY Clean, well balanced, rose & honeysuckle, acidic finish

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

STEAK HOUSE CAB SAUV 8.5/30

WASHINGTON, COLUMBIA VALLEY Bold, but easy drinking. Aromas of vanilla and violets, ripe & full bodied on the palate

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

SONOMA COAST Silky, lingering finish, dark cherry, spice

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

HOB NOB 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

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

VUEVE CLIQUOT (750ML) 88