



## ON THE HALFSHELL

<b>RAW CLAMS</b>	9/16
Middleneck, cocktail, horseradish, by the half dozen or dozen	
<b>RAW OYSTERS</b>	14/28
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
<b>RAW OYSTER SAMPLER</b>	28
Selection of daily oysters, red and white mignonette, cocktail, lemon	
<b>BEER OYSTER SHOOTER</b>	5
Raw oyster, light beer, cocktail & horseradish	
<b>VODKA OYSTER SHOOTER</b>	6
Raw oyster, infused veggie vodka, cocktail & horseradish	
<b>RUM OYSTER SHOOTER</b>	6
Raw oyster, white rum, cocktail & horseradish	
<b>CHAMPAGNE OYSTER SHOOTER</b>	6
Raw oysters, prosecco, cocktail & horseradish	
<b>TEQUILA OYSTER SHOOTER</b>	6
Raw oyster, infused jalapeno tequila, cocktail & horseradish	

## APPETIZERS

<b>FRIED GREEN TOMATOES</b>	10
Encrusted, house bread crumb blend, roasted corn & black bean salsa, arugula, chipotle mayo	
<b>BRUSCHETTA</b>	11
Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, garlic bread	
<b>CALAMARI</b>	14
Hand-battered, flash fried, horseradish sour cream & marinara	
<b>FINS' SEAFOOD SKINS</b>	16
Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream	
<b>FINS' HOMEMADE CRAB DIP</b>	15
Lump crab meat, secret seasonings, cheese blend, tortilla chips <i>Sub French Baguette +\$1.00</i>	
<b>FINS' TUNA NACHOS</b>	15
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey-wasabi aioli, Sriracha	
<b>FRIED AVOCADO</b>	14
Halved, tempura battered, lightly fried, stuffed with FINS' shrimp salad, Sriracha aioli	
<b>CHICKEN QUESADILLA</b>	13
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
<b>CORNED BEEF EGG ROLLS</b>	13
House cured, coleslaw, swiss cheese, thousand island dipping sauce	

## BAKES & STEAMERS

<b>STEAMED CLAMS</b>	16
One dozen middleneck, drawn butter, lemon	
<b>STEAMED SHRIMP</b>	1/2 LB 13 Full LB 24
Old Bay, cocktail sauce	
<b>STEAMER COMBO</b>	30
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
<b>STEAMED OYSTERS</b>	28
1 dozen, drawn butter	
<b>OYSTERS ASIAGO</b>	17
Half dozen, Asiago cheese, fennel, spinach, panko breadcrumbs	
<b>OYSTERS ROCKEFELLER</b>	17
Half dozen, spinach, celery, onion, hollandaise	
<b>BAKED OYSTER SAMPLER</b>	17
Three oysters Asiago & three oysters Rockefeller	
<b>MUSSEL OF THE DAY</b>	15
1 1/2 lbs, chef's sauce du jour	
<b>CLAMS CASINO</b>	14
Half dozen topnecks, bacon, peppers, herbs, spices, cheese blend	

## SOUPS & SALADS

<b>FINS' SEAFOOD CHOWDER</b>	7
Fresh shrimp, scallops, fish, herb tomato broth	
<b>FINS' SOUP DU JOUR</b>	MARKET
See Daily Specials	
<b>OYSTER STEW</b>	11
Made to order, one of Baltimore's oldest recipes	
<b>FINS' HOUSE SALAD</b>	9
Mixed greens, toasted almonds, dried cranberries, gorgonzola cheese, whole grain balsamic vinaigrette	
<b>CAESAR SALAD</b>	9
Hearts of romaine, Caesar dressing, shaved parmesan, spiced oyster crackers	
<b>ROASTED BEET SALAD</b>	11
Baby arugula, red beets, sunflower seeds, red onion, goat cheese crumbles, blood orange vinaigrette	
<b>CHOPPED SALAD</b>	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 Filet Mignon +16  
 Fried Oysters +15 Shrimp +11 Calamari +11

# 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
- Grilled
- Blackened
- Stuffed with Crab Imperial (add \$10)

## 3. SELECT A SAUCE

- Lobster Sauce
  - Mango Pineapple Salsa
  - Peppercorn demi-glaze
  - Citrus Hollandaise
  - Dill Cream Sauce
  - Crawfish & Tasso Creole Sauce (add \$1)
  - Fire Roasted Corn & Black Bean Salsa
  - Lemon Shallot Cream
- \*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

<b>FRIED SHRIMP DINNER</b>	<b>23</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>BALSAMIC GLAZED SALMON</b>	<b>26</b>
Oven roasted fingerling potatoes, root vegetables, sautéed pancetta & brussels sprouts	
<b>BLUEFIN TUNA TATAKI</b>	<b>30</b>
Rare, sesame encrusted, pad Thai rice noodles, carrots, snow peas, scallions, chili soy sauce	
<b>JUMBO LUMP CRAB CAKES</b>	<b>MARKET</b>
Broiled, tartar sauce, choice of two sides	
<b>LOCAL FLOUNDER</b>	<b>29</b>
Broiled, lump crab imperial, citrus hollandaise, asparagus, sweet potato puree	
<b>SPANISH SEAFOOD PAELLA</b>	<b>32</b>
Scallops, mussels, shrimp, clams, fish, lump crab meat, calamari, Andouille sausage, saffron rice	
<b>FINS' SHELLFISH PASTA</b>	<b>30</b>
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta	
<b>SEAFOOD BAKE</b>	<b>30</b>
Mini crab cake, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of 2 sides	
<b>FINS' CIOPPINO</b>	<b>30</b>
Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce <b>Add Linguini: \$3.00</b>	
<b>SHRIMP &amp; GRITS</b>	<b>21</b>
Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream	
<b>FISH AND CHIPS</b>	<b>23</b>
House beer-battered cod loins, fries, coleslaw	

## 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 ~ Sweet Potato Puree

## MEAT & POULTRY

<b>CHICKEN &amp; GRAVY</b>	<b>24</b>
Hand battered, deep fried chicken breast, mashed potatoes, green beans, garlic corn & bacon brown gravy	
<b>6OZ CENTER CUT FILET MIGNON</b>	<b>24</b>
Grilled to temperature, choice of two sides	
<b>FILET OSCAR</b>	<b>32</b>
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
<b>BONE IN PORK CHOP</b>	<b>24</b>
Frenched, fingerling potatoes, fried green beans, peppercorn demi-glaze	

## SANDWICHES

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

<b>HONEY BOURBON CHICKEN SANDWICH</b>	<b>15</b>
All natural chicken breast, grilled, apple wood 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>16</b>
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll	
<b>THE PEACEMAKER</b>	<b>17</b>
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
<b>BEYOND BURGER</b>	<b>17</b>
100% plant based patty, pickled cucumber, red onion, brioche bun <b>Add Cheese \$1.00</b>	
<b>CRAB CAKE SANDWICH</b>	<b>MARKET</b>
Broiled, lettuce, tomato, brioche bun, tartar sauce	
<b>FISH TACOS</b>	<b>14</b>
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried <b>Sub Shrimp \$2</b>	
<b>1/2LB CERTIFIED ANGUS CHEESE BURGER</b>	<b>14</b>
Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, brioche bun <b>Add bacon \$1.50</b>	

## PLEASE ASK ABOUT OUR DESSERT SELECTIONS



Rehoboth Beach, DE



Bethany Beach, DE



Lewes, DE



Rehoboth Beach, DE