ON THE HALF SHELL

**Raw Clams** 8/15
Middleneck, cocktail, horseradish, by the half dozen or
dozen

**Raw Oysters** 14/28
Daily selection, red and white mignonette, cocktail, lemon, by
the half dozen or dozen

**Raw Oyster Sampler** 28
Selection of daily oysters, red and white mignonette, cocktail,
lemon

**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

**Fried Green Tomatoes** 10
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** 13
Hand-battered, flash fried, horseradish sour cream &
marinara

**FINS’ Seafood Skins** 15
Potato skins, shrimp, scallops, crab imperial, cheese blend,
sour cream

**FINS’ Homemade Crab Dip** 14
 Lump crab meat, secret seasonings, cheese blend, tortilla chips
Sub French Baguette +$1.00

**FINS’ Tuna Nachos** 15
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko,
seaweed salad, honey-wasabi aioli, Sriracha

**Fried Avocado** 14
Halved, tempura battered, lightly fried, stuffed with FINS’
shrimp salad, Sriracha aioli

**Chicken Quesadilla** 12
Chicken, bell peppers, onions, cheddar jack cheese, black
bean salsa, chipotle sour cream

**Corned Beef Egg Rolls** 12
House cured, coleslaw, swiss cheese, thousand island
dipping sauce

BAKES & STEAMERS

**Steamed Clams**
One dozen middleneck, drawn butter, lemon

**Steamed Shrimp** 1/2 LB 12 **Full LB** 23
Old Bay, cocktail sauce

**Steamer Combo** 30
1/4 lb of shrimp, half dozen clams, half dozen oysters,
1/4 lb mussels, drawn butter, cocktail sauce

**Steamed Oysters** 28
1 dozen, drawn butter

**Oysters Asiago** 16
Half dozen, Asiago cheese, fennel, spinach, panko
breadcrums

**Oysters Rockefeller** 16
Half dozen, spinach, celery, onion, hollandaise

**Baked Oyster Sampler** 16
Three oysters Asiago & three oysters Rockefeller

**Mussel of the Day** 15
1 1/2 lbs, chef’s sauce du jour

**Clams Casino** 14
Half dozen topnecks, bacon, peppers, herbs, spices, cheese blend

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

**FINS’ House Salad** 8
Mixed greens, toasted almonds, dried cranberries,
gorgonzola cheese, whole grain balsamic vinaigrette

**Caesar Salad** 9
Hearts of romaine, Caesar dressing, shaved parmesan,
spiced oyster crackers

**Roasted Beet Salad** 11
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 Filet Mignon +16
Fried Oysters +14 Shrimp +11 Calamari +10

Allergy Menu Available Upon Request

All equipment, including fryer, is used to prepare food items. We cannot
ensure 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

19269 Coastal Highway Rehoboth Beach DE 19971
302-227-3467 www.FinsRawBar.com
Fins Ale House & Raw Bar
A Fins Hospitality Group Concept

MasterCard, Visa, Discover and American Express Credit Cards and Cash are
Accepted for Payment
A Gratitude of 18% May be Added to Large Parties of Six or More
Prices are subject to change without notice

Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk
of Food Borne Illness

Allergy Menu Available Upon Request

All equipment, including fryer, is used to prepare food items. We cannot
ensure 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

19269 Coastal Highway Rehoboth Beach DE 19971
302-227-3467 www.FinsRawBar.com
Fins Ale House & Raw Bar
A Fins Hospitality Group Concept

MasterCard, Visa, Discover and American Express Credit Cards and Cash are
Accepted for Payment
A Gratitude of 18% May be Added to Large Parties of Six or More
Prices are subject to change without notice

Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk
of Food Borne Illness

Allergy Menu Available Upon Request

All equipment, including fryer, is used to prepare food items. We cannot
ensure 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
We strive to source locally, reduce waste, and minimize our environmental impact.

We are committed to making environmentally & socially responsible decisions in all aspects of our food service.

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

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
• Citrus Hollandaise

Add Linguini: $3.00

We strive to source locally, reduce waste, and minimize our environmental impact.

SEAFODO SPECIALTIES

FRIED SHRIMP DINNER
Lightly battered, cocktail sauce, choice of two sides

23

FRIED OYSTER DINNER
Hand-battered, lightly fried, Cajun tartar, choice of two sides

27

BALSAMIC GLAZED SALMON
Oven roasted fingerling potatoes, root vegetables, sautéed pancetta & brussels sprouts

26

BLUEFIN TUNA TATAKI
Rare, sesame encrusted, pad Thai rice noodles, carrots, snow peas, scallions, chili soy sauce

29

JUMBO LUMP CRAB CAKES
Broiled, tartar sauce, choice of two sides

MARKET

LOCAL FLOUNDER
Broiled, lump crab imperial, citrus hollandaise, asparagus, sweet potato puree

29

SPANISH SEAFOOD PAELLA
Scallops, mussels, shrimp, clams, fish, lump crab meat, calamari, Andouille sausage, saffron rice

32

FINS’ SHELLFISH PASTA
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta

30

SEAFOOD BAKE
Mini crab cake, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of 2 sides

30

FINS’ CIOPPINO
Clams, mussels, shrimp, scallops, crab meat, fish, garlic saffron white wine tomato sauce

Add Linguini: $3.00

21

SHRIMP & GRITS
Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream

FISH AND CHIPS
House beer-battered cod loins, fries, coleslaw

22

SIDE DISHES
At la Carte 4.00 Each

MEAT & POULTRY

CHICKEN CHESAPEAKE
Oven roasted, lump crab imperial, mashed potatoes, carrots, asparagus, garlic bechamel

27

6OZ CENTER CUT FILET MIGNON
Grilled to temperature, choice of two sides

24

FILET OSCAR
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus

30

BONE IN PORK CHOP
Frenched, fingerling potatoes, fried green beans, peppercorn demi-glace

22

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

HONEY BOURBON CHICKEN SANDWICH
All natural chicken breast, grilled, apple wood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun

14

BUFFALO SHRIMP PO’ BOY
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll

15

FRIED OYSTER PO’ BOY
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll

16

FINS’ LOBSTER ROLL
Lobster salad, lettuce, tomato, toasted Milano roll

MARKET

THE PEACEMAKER
Oyster po’ boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll

17

BEYOND BURGER
100% plant based patty, pickled cucumber, red onion, brioche bun

Add Cheese $1.00

17

CRAB CAKE SANDWICH
Broiled, lettuce, tomato, brioche bun, tartar sauce

14

FISH TACOS
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried
Sub Shrimp $2

14

1/2LB CERTIFIED ANGUS CHEESE BURGER
Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, brioche bun

Add bacon $1.50

14

PLEASE ASK ABOUT OUR DESSERT SELECTIONS

Rehoboth Beach, DE
Bethany Beach, DE
Lewes, DE
Berlin, Maryland
Rehoboth Beach, DE

Rehoboth Beach, DE