



Fins Ale House & Raw Bar

19269 Coastal Highway
Rehoboth Beach, DE
302-227-3467

A Fins Hospitality Group Concept

BAKES & STEAMERS

STEAMED CLAMS	14
One dozen middle neck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 11 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	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	11
Half dozen top neck, 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	

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	
SOUTHERN FRIED OYSTERS	15
Hand-battered, lightly fried, spicy grits, Cajun remoulade	
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	
SEARED TUNA	16
Sesame encrusted, extra rare, seaweed salad, cucumbers, wasabi, soy, ginger	
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	

SOUPS & SALADS

FINS' SEAFOOD CHOWDER	7
Fresh shrimp, scallops, fish, herb tomato broth	
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 mustard vinaigrette	
ICEBERG WEDGE SALAD	10
Baby iceberg, cucumber, cherry tomato, bacon, gorgonzola cheese, sunflower seeds, blue cheese dressing	
ROASTED BEET SALAD	10
Baby arugula, red & golden beets, sunflower seeds, red onion, goat cheese crumbles, blood orange vinaigrette	
CHOPPED SALAD	10
Romaine, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, cheddar cheeses, buttermilk ranch dressing	

Turn any of our salads into an entrée

Fish Board	MARKET	Chicken Breast	9	Filet Mignon	16
Fried Oysters	13	Crab Cake	MARKET		
Shrimp	11	Calamari	10		

Allergy Menu Available Upon Request

All equipment, including fryer, is used to prepare food items. We cannot guarantee cross contamination has not occurred.

Please alert the staff immediately of any food allergies

MasterCard, Visa, Discover and American Express Credit Cards and Cash are Accepted for Payment
A Gratuity of 18% May be Added to Large Parties of Six or More
Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness
Prices are subject to change without notice

FRESH FISH BOARD

9 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
 - Dill Cream Sauce
 - Mango Pineapple Salsa
 - Peppercorn demi-glace
 - Citrus Hollandaise
 - Apple Pear Chutney
 - Lemon Shallot Cream
 - Crawfish & Tasso Creole Sauce (add \$1)
 - Fire Roasted Corn & Black Bean Salsa

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

SHRIMP & GRITS	20
Shrimp, smoked Andouille sausage, grits, bacon, crawfish & tasso Creole cream	
FRIED SHRIMP DINNER	22
Lightly battered, cocktail sauce, choice of two sides	
FRIED OYSTER DINNER	25
Hand-battered, lightly fried, Cajun tartar, choice of two sides	
BALSAMIC GLAZED SALMON	26
Oven roasted fingerling potatoes, root vegetables, sautéed pancetta & brussel sprouts	
BLUEFIN TUNA TATAKI	30
Rare, sesame encrusted, pad Thai rice noodles, carrots, snow peas, scallions, chili soy sauce	
JUMBO LUMP CRAB CAKES	MARKET
Broiled, tartar sauce, choice of two sides	
FLOUNDER OSCAR	29
Broiled, citrus hollandaise, asparagus, butternut squash puree	
SPANISH SEAFOOD PAELLA	31
Scallops, mussels, shrimp, clams, fish, lump crab meat, calamari, Andouille sausage, saffron rice	
FINS' SHELLFISH PASTA	29
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta	
SEAFOOD BAKE	29
Mini crab cake, shrimp, scallops, stuffed flounder, casino butter, white wine, choice of 2 sides	
FINS' CIOPPINO	29
Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce Add Linguini: 2.00	
FISH AND CHIPS	20
House beer-battered cod loins, fries, coleslaw	

MEAT & POULTRY

CHICKEN MARSALA	20
Green beans, Malibu carrots, asparagus, Marsala-mushroom sauce	
6OZ CENTER CUT FILET MIGNON	24
Grilled to temperature, choice of two sides	
FINS' SIRLOIN	22
8oz, grilled to temperature, butternut squash & bacon hash, green tomato relish, caramelized maple glaze, squash puree	
FILET OSCAR	30
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus	
BONE IN PORK CHOP	20
Frenched, fingerling potatoes, fried green beans, peppercorn demi-glace	

SANDWICHES

<i>Served with a choice of one side (w/exception of tacos)</i>	
HONEY BOURBON CHICKEN* SANDWICH	14
*Cage Free, Antibiotic Free Chicken Breast, grilled, apple wood smoked bacon, provolone cheese, honey bourbon sauce, brioche bun	
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	
THE PEACEMAKER	16
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll	
1/2 POUND CERTIFIED ANGUS CHEESE BURGER	14
Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, brioche bun Add bacon 1.50	
CRAB CAKE SANDWICH	MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce	
FISH TACOS	13
Spiced & pickled slaw, chipotle sour cream, flour tortilla Your choice of grilled, blackened or fried Sub Shrimp \$2.00	
FINS' LOBSTER ROLL	MARKET
Lobster salad, lettuce, tomato, toasted Milano roll	

SIDE DISHES

Al la Carte 4.00 Each

- ~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~ Saffron Rice ~
- ~ Shoestring Fries ~ Spicy Grits ~ Tater Tots ~ Sweet Potato Fries ~
- ~ Broccoli ~ Chunky Applesauce ~ Asparagus ~ Green Beans ~
- Butternut Squash Puree

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

