



FINS ALE HOUSE & RAW BAR

33544 Market Place

Bethany Beach, DE

302-539-3467

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
Shrimp, scallops, fish, tomato herb broth	
OYSTER STEW	11
Baltimore's oldest recipes	
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	
SHRIMP COBB SALAD	18
Chilled shrimp, romaine, hard boiled egg, pickled onions, avocado, candied pecans, mushrooms, radish, bacon, carrots, feta, honey-ginger ranch dressing	
BABY SPINACH SALAD	10
Baby spinach, candied pecans, egg crumbles, red onion, mushrooms and feta cheese, balsamic vinaigrette	
ICEBERG WEDGE	10
Iceberg lettuce, cucumber, cherry tomato, bacon, gorgonzola cheese, toasted sunflower seeds, blue cheese dressing	
CHOPPED SALAD	10
Romaine lettuce, mixed greens, carrots, tomatoes, bacon, corn, cucumbers, Monterey Jack and cheddar cheeses, buttermilk ranch dressing	
Turn any of our salads into an entrée	
Fish Board	MARKET
Fried Oysters	13
Shrimp	11
Filet Mignon	16
Chicken Breast	9
Crab Cake	MARKET
Calamari	10
Tuna Salad	8

APPETIZERS

CHORIZO CHEESE FRIES	8
Blend of cheese sauce, crumbled bacon, old bay	
FINS' WINGS	11
Your choice of Buffalo, Honey Bourbon, Chipotle BBQ	
TUNA NACHOS	15
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
Hand-battered, lightly fried, spicy grits, Cajun tartar	
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	

SIDES \$4.00

Mac and Cheese	Shoestring Fries
Tater Tots	Cole Slaw
Apple Sauce	Sweet Potato Fries
Broccoli	Green Beans
Spicy Grits	Asparagus
(Add Chorizo Cheese Topping +\$3)	

SANDWICHES

Served with one side (w/ exception of tacos)

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
Lettuce, tomato, choice of cheese, brioche bun	
Add Bacon: 1.50	
CRAB CAKE	MARKET
Broiled, lettuce, tomato, tartar sauce, 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	
PEACE MAKER	16
A jacked-up Oyster Po-boy with bacon, lettuce, tomato, and horseradish sour cream on a toasted Milano roll	
GRILLED CHEESE	10
Four cheese with tomato and a basil pesto spread, Texas toast	
Add Bacon: 1.50	
HONEY BOURBON CHICKEN*	14
*Cage Free, Antibiotic Free chicken breast, grilled, apple wood smoked bacon, honey bourbon sauce, provolone cheese, brioche bun	
GROUPE REUBEN	14
Blackened, sauerkraut, swiss cheese, thousand island, rye	
LOBSTER ROLL	MARKET
Lobster salad with celery & house spices, served with lettuce & tomato on a toasted Milano roll	
TURKEY REUBEN	11
Thin sliced turkey breast, rye bread, Swiss cheese, and coleslaw, cranberry aioli	
BLACKENED SALMON BLT	16
Cajun blackened salmon, lettuce, tomato, apple wood smoked bacon, Cajun remoulade, toasted wheat bread	
FINS' BLT	10
Fried green tomatoes, lettuce, apple wood smoked bacon, homemade tartar sauce, Texas toast	
FISH TACOS	13
Two, flour tortillas, spiced and pickled slaw, chipotle sour cream	
Your choice of grilled, blackened or fried Sub Shrimp \$2.00	

OYSTER AND CLAM SPECIALTIES

CLAMS CASINO	11
Half dozen top neck, bacon, peppers, herbs, cheese blend	
OYSTER ASIAGO	15
Half dozen, Asiago cheese, fennel, spinach	
OYSTERS ROCKEFELLER	15
Half dozen, spinach, celery, onion, hollandaise	
BAKED OYSTER SAMPLER	15
Three oysters Asiago, three oysters Rockefeller,	

STEAMERS

STEAMED CLAMS	14
Dozen middle neck, drawn butter, lemon	
STEAMED SHRIMP	1/2 lb 11 Full lb 22
Old Bay, cocktail sauce	
FINS STEAMER COMBO	26
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb. mussels, drawn butter and cocktail 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.

SEE THE DAILY DRAFT LIST FOR
CURRENT SELECTIONS

BY THE BOTTLE BREWS

BUDWEISER 3.5
MICHELOB ULTRA 3.5
CORONA 5.5
CORONA LIGHT 5.5
ANGRY ORCHARD 4.5
SWEETWATER SESSION IPA 5
SAM ADAMS SEASONAL 4.5
GOLDEN ROAD WOLF PUP 5
MODELO ESPECIAL 4
COORS LIGHT 3.5
MILLER LITE 3.5
ROLLING ROCK 16OZ 3.5
LANDSHARK 16OZ 3.5
YUENGLING 3.5
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, TONIC, CLUB SODA,
UNSWEETENED ICED TEA
MATT'S HOMEMADE ROOT BEER BOTTLE \$3.5
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 va-
nilla 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

