



ON THE HALFSHELL

RAW CLAMS	9/16
Middleneck, cocktail, horseradish, by the half dozen or dozen	
RAW OYSTERS	15/29
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
RAW OYSTER SAMPLER	29
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	11
Fresh tomato, garlic, red onion, basil, Asiago & parmesan cheeses, garlic bread	
CALAMARI	14
Hand-battered, flash fried, horseradish sour cream & marinara	
FRIED OYSTERS	17
1/2 dozen, hand-battered, flash fried, cocktail sauce	
FINS' SEAFOOD SKINS	16
Potato skins, shrimp, scallops, crab imperial, cheese blend, sour cream	
FINS' HOMEMADE CRAB DIP	16
Lump crab meat, secret seasonings, cheese blend, tortilla chips <i>Sub French Baguette +\$1.00</i>	
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	13
Chicken, bell peppers, onions, cheddar jack cheese, black bean salsa, chipotle sour cream	
CHORIZO CHEESE FRIES	10
Blended cheese sauce, chorizo, crumbled bacon, old bay	

BAKES & STEAMERS

STEAMED CLAMS	16
One dozen middleneck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 14 Full LB 26
Old Bay, cocktail sauce	
STEAMER COMBO	35
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
STEAMED OYSTERS	29
1 dozen, drawn butter	
OYSTERS ASIAGO	18
Half dozen, Asiago cheese, fennel, spinach, panko breadcrumbs	
OYSTERS ROCKEFELLER	18
Half dozen, spinach, celery, onion, hollandaise	
BAKED OYSTER SAMPLER	18
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	9
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	
SHRIMP COBB SALAD	18
Chilled shrimp, romaine, hard boiled egg, pickled onions, avocado, candied pecans, mushrooms, radish, bacon, carrots, feta, honey-ginger ranch dressing	
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	+17	Shrimp	+11
Calamari	+11		

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
 Prices are subject to change without notice

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

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 \$12)

3. SELECT A SAUCE

- Lobster Sauce
- Mango Pineapple Salsa
- Peppercorn demi-glace
- Citrus Hollandaise
- Dill Cream Sauce
- Crawfish & Tasso Creole Sauce (add \$1)
- Fire Roasted Corn & Black Bean Salsa
- more than 1 sauce +\$1.50
- Lemon Shallot Cream

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

FRIED SHRIMP DINNER

Lightly battered, cocktail sauce, choice of two sides

FRIED OYSTER DINNER

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

BALSAMIC GLAZED SALMON

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

JUMBO LUMP CRAB CAKES

Broiled, tartar sauce, choice of two sides

SPANISH SEAFOOD PAELLA

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

FINS' SHELLFISH PASTA

Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, penne pasta

SEAFOOD BAKE

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

FINS' CIOPPINO

Clams, mussels, shrimp, scallops, crabmeat, fish, garlic saffron white wine tomato sauce **Add Linguini: \$3.00**

SHRIMP & GRITS

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

FISH AND CHIPS

House beer-battered cod loins, fries, coleslaw

MEAT & POULTRY

CHICKEN & GRAVY

Hand battered, deep fried chicken breast, mashed potatoes, green beans, peppercorn demi glace

FILET OSCAR

8oz center cut prime angus filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus

8OZ FILET MIGNON

Center cut prime angus Grilled to temperature, choice of two sides

SANDWICHES

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

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| 23 | HONEY BOURBON CHICKEN SANDWICH | 15 |
| | All natural chicken breast, grilled, apple wood smoked | |
| | bacon, provolone cheese, honey bourbon sauce, brioche bun | |
| | BUFFALO SHRIMP PO' BOY | 15 |
| 26 | Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll | |
| | FRIED OYSTER PO' BOY | 16 |
| | New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll | |
| 32 | THE PEACEMAKER | 17 |
| | Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll | |
| 30 | BEYOND BURGER | 17 |
| | 100% plant based patty, pickled cucumber, red onion, brioche bun Add Cheese \$1.00 | |
| 32 | CRAB CAKE SANDWICH | MARKET |
| | Broiled, lettuce, tomato, brioche bun, tartar sauce | |
| | FISH TACOS | 14 |
| 30 | Spiced & pickled slaw, chipotle sour cream, flour tortilla | |
| | Your choice of grilled, blackened or fried Sub Shrimp \$2 | |
| | 1/2LB CERTIFIED ANGUS CHEESE BURGER | 14 |
| 21 | Fresh, never frozen hand made patty, lettuce, tomato, choice of cheese, brioche bun Add bacon \$1.50 | |
| | FRIED GREEN TOMATO BLT | 11 |
| 23 | Breaded & fried green tomatoes, lettuce, applewood smoked bacon, tartar sauce, Texas toast | |

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



Rehoboth Beach, DE



Lewes, DE



Bethany Beach, DE



Rehoboth Beach, DE